



THURSDAY - SATURDAY  
4PM - 10PM  
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## SMALL PLATES

**Oak Fries** \$6  
*Hand-cut Yukon Gold potatoes, house ketchup & garlic peppercorn aioli*

**Brussel Chips** \$8  
*Hand-torn crispy Brussels sprout leaves, black truffle & sea salt dusted with flash fried capers*

**Almonds & Olives** \$8  
*Spanish Marcona & hickory smoked almonds with European olives, served with lavosh*

**Bruschetta** \$10  
*Grilled French baguette, heirloom tomatoes, black garlic jam, 28-year aged balsamic vinegar, shaved Parmesan Reggiano & micro basil*

**Burrata** \$11  
*Fresh Italian cheese filled with Stracciatella & cream, house marinated heirloom tomatoes, toasted baguette, extra virgin olive oil, sea salt & micro basil*

**Grilled Asparagus Bruschetta** \$10  
*Grilled sourdough, whipped goat cheese, grilled asparagus & roasted red pepper tapenade*

**Crab Avocado Toast** \$16  
*Grilled roasted garlic bread, creamy avocado spread & lump crab, pico de gallo*

**Black & Blue Flatbread** \$18  
*Seared beef tenderloin tips, blue cheese fondue, caramelized onions, blue cheese crumbles, pickled jalapeño & micro basil \**

**Margherita Flatbread** \$17  
*Grilled roasted garlic flatbread, tomatoes, fresh house mozzarella, whole roasted garlic cloves, extra virgin olive oil, 28-year aged balsamic & micro basil*

**BBQ Chicken Flatbread** \$15  
*Grilled roasted garlic flatbread, hand-pulled rotisserie chicken, caramelized onions, smoked cheddar, pickled Fresno & jalapeño chilis, cilantro & house-made barbecue sauce*

**Italian Muffaletta Flatbread** \$16  
*Soppressata, picante salami, capicola, calabrese, mozzarella, olive tapenade, roasted garlic purée, house beer mustard & pea shoots*

**Shrimp Scampi Flatbread** \$19  
*Grilled roasted garlic flatbread, black tiger Gulf shrimp, lemon scampi butter, shaved Parmesan Reggiano & flat leaf parsley*

**Crab Cakes** \$18  
*Maryland style crab cakes served with citrus pico de gallo, cilantro lime aioli & micro basil*

**Lobster Crab Dip** \$12  
*Maine lobster tail, blue swimming crab, mushrooms, bell peppers, onions, cream cheese, garlic, Parmesan Reggiano, grilled French baguette, lavosh & smoked cheddar cheese*

**Tempura Shrimp** \$16  
*Deep fried tempura shrimp & spicy house-made cocktail sauce*

**Salt & Pepper Scallops** \$15  
*Flash-fried fresh bay scallops served with pickled Fresno & jalapeño chilis & a sweet & spicy crème fraîche*

## HOUSE SPECIALS

**Surf & Turf** \$24  
*35 day wet-aged beef tenderloin, blackened shrimp, citrus pico de gallo, charred garlic chives, green chili aioli \**

**Meat & Cheese Board**  
Chef Pick - \$75  
Build Your Own: Select 3 (\$18) or 5 (\$25) meats & cheeses

## DESSERT

**French Macarons** \$8  
*Assorted Macarons with seasonal garnish*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness