

RAW + CURED

OYSTERS spruce mignonette

SNAPPER pacific snapper, lettuce, horseradish

TUNA pacific bigeye tuna, castelvetro olives, grilled cucumber, coriander

YELLOWTAIL walnut agrodolce

ANTIPASTI

OCTOPUS grilled polenta, radicchio, olives, gremolata, saba

CARPACCIO warm swordfish, smoked mozzarella, bagna cauda, pine nuts

PRAWNS corn, sopressata, peppers, salsa verde

TOMATO heirloom, straciatella, prosciutto, crostini

INSALATA seasonal lettuces, pecorino, almonds

PASTA + RISOTTO *all pasta is made fresh, in-house*

SCARPINOCC
talleggio ravioli, aged balsamic

SPAGHETTI NERO
crab, lemon, bottarga, chili

MAFALDINE
shrimp, sepia, 'nduja, lemon

GRAMIGNA
white bolognese, parmigiano fonduta

BUCATINI
preserved lemon, oregano, calabrian chili

RISOTTO DI MARE
crab, bass, tomato, bottarga

ENTRÉES

SWORDFISH grilled lettuce, cherries, salmoriglio

SCALLOPS broccoli rabe, preserved lemon, cannellini beans, prosciutto sugo

BASS roasted leeks, king oyster mushrooms, pickled chili

HALIBUT olive butter poached, slow cooked tomato, zucchini, pesto

CAULIFLOWER chickpea panisse, peppers, smoked almonds, raisins

STEAK creekstone farms dry aged eye of ribeye, hearth potatoes, peppercorn
sauce (suppl \$15)

CONTORNI

BLISTERED OKRA | FALL SQUASH | ARUGULA



Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.



OAK & REEL

ESTD. 2020