



OAK & REEL

ESTD. 2020

RAW

OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

SNAPPER 18

lightly cured, chickpea relish, olives, almond

TUNA 18

yellowfin, castelvetro olives, eggplant, peppers

HAMACHI 19

calabrese chili, pine nut, caperberries

CRUDO TASTING

sampling of 3 crudos (+ \$7) | 25

TODAY'S SPECIALS

FOIE GRAS TORCHON 31 (+ \$10)
winter fruits, pistachio, brioche

LANGOUSTINE 21/PC
a la plancha, arugula, lemon

TURBOT 56
wood-fire grilled, salsa verde, broccoli rabe

BRANZINO 64
salt baked, delicata squash, pumpkin seeds, romesco

DOVER SOLE 66
pan-roasted, bagna cauda, cauliflower

PRIMI

SALAD 17
radicchio, hazelnuts, parmigiano

CROSTINI 17
venetian cod spread, radish, parsley, lemon

OCTOPUS 21
stracciatella, radicchio, grilled grapes, gremolata

POLENTA 20
clam, mussel and sepia ragu, nduja, parsley

POTATOES 18
pavé, crème fraîche, spinach, trout roe, seaweed

PASTAS

BUCATINI 19
preserved lemon, walnuts, oregano, pecorino

SPAGHETTI 21
clams, shrimp, sepia, tomato, basil

LUMACHE 21
squid ink, shrimp, crab, fines herbes

AGNOLOTI 22
veal breast, sweetbreads, wild mushroom, rosemary

GNOCCHI 32 (+ \$10)
potato, black truffle, leeks, taleggio

ENTRÉES

SWORDFISH 35
escarole, livornese, olivada

HALIBUT 38
kuri squash, hen of the woods, kale, pumpkin seeds

RAGU 35
scallop, shrimp, roman beans, prosciutto

CHICKEN 30
pan roasted, braised romaine, scallion, chili

STEAK 46 (+ \$10)
30-day dry-aged eye of ribeye, hearth potatoes,
peppercorn sauce

DOLCI

PANNA COTTA rosemary, sicilian pistachio, oats, citrus 11

TRIPLE CHOCOLATE TARTE cacao nibs, orange 13

BOMBOLONI rosemary sugar, lemon curd 11

CHEESECAKE basque-style, pomegranate 13

RISOTTO coconut, kumquat, orange sorbet 11

GELATO daily selection 6



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



3 course prix fixe \$65 | 4 course prix fixe \$80 | Chef's Tasting Menu Available on Request

JARED GADBAW chef + owner

W I N E S - B Y - T H E - G L A S S

S P A R K L I N G

Bisson 'Vino Frizzante' (2020) VENETO	15
Roederer Estate Brut Anderson Valley (NV) CALIFORNIA	19

W H I T E

Colpaola Verdicchio di Matelica (2020) MARCHE	12
Tasca D'Almerita Fondazione Whitaker 'Mozia' Grillo (2020) SICILIA	16
Benito Ferrara Greco di Tufo (2020) CAMPANIA	14
Joseph Mellot 'Les Rouesses' Quincy (2019) FRANCE	15
Chateau de Chamirey Mercurey Chardonnay (2017) FRANCE	17

R O S É

Domaine de Fontaine 'Gris de Gris' Rose (2020) FRANCE	12
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R E D

Calera Central Coast Pinot Noir (2018) CALIFORNIA	15
Caruso e Minini Perricone (2019) SICILIA	14
Perrini Salento Negroamaro (2019) PUGLIA	12
Elio Altare Langhe Nebbiolo (2020) PIEMONTE	18
Fattoria Ambra Montefortini Carmignano (2017) TOSCANA	16
Januik Columbia Valley Cabernet Sauvignon (2019) WASHINGTON	19

C O C K T A I L S

SERPENTI tequila reposado, passionfruit, calabrian chili, lime	15
ALBA DELLO SPIRITO bourbon, espresso maple, amaro meletti, orange bitters	16
ORSETTO DI MIELE rye, cappeletti, dry vermouth, barenjager	15
RICORDI DI POMPEI mezcal, spiced blood orange, grapefruit, lime, lava salt	18
LUNA ROSSA gin, pistachio, pomegranate, lemon, rose	16
POLTRONA tequila blanco, aperol, pineapple, prosecco, lime	15



B E E R

PERONI nastro azzurro	7	OFF COLOR apex predator farmhouse ale	8
HOPEWELL pop midwest pilsner	9	STILLWATER insetto dry-hopped plum sour	7
PAULANER hefeweizen	7	UPLAND bad elmer's porter	7
ELLISON crescent fresh IPA	7	UNTITLED ART raspberry lime hard seltzer	8
PUX orchard brut cider	8	CASAMARA CLUB alta NA amaro soda	6