



OAK & REEL

ESTD. 2020

RAW

OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

SNAPPER 19

charred orange, olive, pomegranate

TUNA 19

castelvetro olives, eggplant, peppers

HAMACHI 19

calabrese chili, pine nut, caperberries

CRUDO TASTING

sampling of 3 crudos 25 (+ \$5)

PRIMI

SALAD 16

local chicories, walnut, pear, provolone

OCTOPUS 23

stracciatella, radicchio, grilled grapes, gremolata

POTATO 22

crispy potato cake, hen of the woods, smoked trout roe, butter

CARPACCIO 22

slow roasted veal, gigante beans, brussels sprouts, tonnato

CROSTINI 19

brussels sprouts, hazelnut, ricotta, bottarga, honey

DOLCI

PANNA COTTA pistachio, carpano granita 14

OLIVE OIL CAKE (GF) pistachio, citrus marmalade 14

GELATO daily selection 7

PASTAS

BUCATINI 22

preserved lemon, walnuts, oregano, pecorino

SPAGHETTI 22

aglio olio, trout roe, bottarga, mint

MAFALDINE 26

lobster, fennel sausage, tomato, cream

LUMACHE 25

squid ink, shrimp, crab, fines herbes

PACCHERI 23

octopus bolognese, pecorino, guanciale

CASARECCE 21

speck, radicchio, parmigiano

RAVIOLI DOPPIO 48(+ \$23)

short rib, ricotta, brown butter, black truffle

ENTRÉES

HALIBUT 42

parsnip, fregola, citrus, fennel

RAGU 36

seafood sausage, prawn, whitefish, cannellini beans

SWORDFISH 36

potato, grilled olive, salmoriglio, lemon

CHICKEN 38

roasted, chestnut-porcini ragu, potato puree, savoy cabbage

STEAK 52 (+ \$16)

30-day dry-aged eye of ribeye, hearth potatoes, peppercorn sauce

WHOLE FISH & SPECIALS

DOVER SOLE 72 (+40)

pan-roasted, bagna cauda, seasonal garnish

BRANZINO 65 (+34)

salt baked, salsa verde, seasonal garnish



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



4 course prix fixe \$94 | 6 course Chef's Tasting Menu \$115

JARED GADBAW chef + owner

WINES - BY - THE - GLASS

SPARKLING

PROSECCO Bisson 'Vino Frizzante' (2021) VENETO	15
METHODE CHAMPAGNE Roederer Brut Anderson Valley (NV) CALIFORNIA	19

WHITE

VERMENTINO Giacomelli 'Pianacce' Colli di Luni (2020) LIGURIA	14
MELON DE BOURGOGNE Pepiere 'Le Pepie' Muscadet Sevre et Maine (2021) FRANCE	12
VERDICCHIO Colpaolo Verdicchio di Matelica (2020) MARCHE	14
GRILLO Tasca d'Almerita 'Mozia' Grillo (2021) SICILIA	17
CHARDONNAY Au Bon Climat Santa Barbara County (2021) CALIFORNIA	16

ROSÉ

ROSÉ of NEBBIOLO G.D. Vajra 'Rosabella' Rosé (2021) PIEMONTE	14
--	----

RED

PINOT NOIR Calera Central Coast (2021) CALIFORNIA	15
NERELLO MASCALESE Tenuta delle Terre Nere Etna Rosso (2020) SICILIA	15
NEGROAMARO Perrini Negroamaro (2020) PUGLIA	12
NEBBIOLO Vietti Langhe 'Perbacco' (2020) PIEMONTE	18
MONTEPULCIANO Marramiero 'Inferi' Riserva (2018) ABRUZZO	17
CABERNET SAUVIGNON Januik Columbia Valley (2020) WASHINGTON	19

COCKTAILS

SERPENTI tequila reposado, passionfruit, calabrian chili, lime	15
ALBA DELLO SPIRITO bourbon, espresso maple, amaro meletti, orange bitters	16
FUMO SULL'ACQUA manzanilla sherry, laphroaig, domaine de canton, amaro dell'etna	15
RICORDI DI POMPEI mezcal, spiced orange cordial, grapefruit, lime, lava salt	18
LUNA ROSSA gin, pistachio, pomegranate, lemon, rose	16
POLTRONA tequila blanco, aperol, pineapple, prosecco, lime	15

BEER

PERONI italian lager	7	BROAD LEAF chromatic explosion hazy IPA	12
UNTITLED ART strata pilsner	7	STILLWATER insetto dry-hopped plum sour	7
UPLAND wheat ale	7	SHACKSBURY classic dry cider	8
DRAFTINGTABLE two point perspective NE IPA	10	UNTITLED ART orange yuzu seltzer	8
NORTH PIER old shuck porter	8	CASAMARA CLUB fora NA amaro soda	6