



# OAK & REEL

ESTD. 2020

## RAW

### OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

### SNAPPER 21

charred orange, olive, pomegranate

### TUNA 21

bagna cauda aioli, seasonal crudités

### HAMACHI 21

calabrese chili, pine nut, caperberries

### CRUDO TASTING

sampling of 3 crudos 28 (+ \$7)

## PRIMI

### SALAD 19

grilled radishes, buttermilk dressing, sunflower seeds, pecorino

### RAZOR CLAM 24

rhubarb, ramp, spring onion

### OCTOPUS 23

stracciatella, radicchio, grilled grapes, gremolata

### ASPARAGUS 21

jumbo white asparagus, caramelized onion bread jus, pine nuts

### CROSTINI 21

market peas, speck, whipped ricotta

## PASTAS

### BUCATINI 22

preserved lemon, walnuts, oregano, pecorino

### SPAGHETTI 22

aglio olio, trout roe, bottarga, mint

### CASARECCE 26

lobster, fagioli, rosemary

### LUMACHE 25

squid ink, shrimp, crab, fines herbes

### PACCHERI 23

shrimp and scallop sausage, rapini, pistachio, parmigiano

### CARAMELLE 25

crab filled ravioli, calabrian chili, pine nut, tomato

### TAGLIATELLE 25

braised lamb, fava beans, mint, pistachio, pecorino

## ENTRÉES

### HALIBUT 42

charred cucumber, fava bean, ricotta salata, dill

### TROUT 37

rainbow trout, spring vegetable barigoule, cashew romesco, saffron

### SWORDFISH 38

potato, grilled olive, salmoriglio, lemon

### CHICKEN 38

roasted, grilled mushroom, romaine spring garlic vinaigrette

### STEAK 58 (+ \$20)

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

## WHOLE FISH

### LANGOSTINE 24/PC

new zealand langostine, arugula, salsa verde

### BRANZINO 73 (+35)

salt baked, salsa verde, seasonal garnish

### DOVER SOLE 68 (+31)

pan-roasted, bagna cauda, seasonal garnish

## DOLCI

PANNA COTTA pistachio, carpano granita 14

TARTELETA pine nut, mascarpone, strawberry, rhubarb 14

GELATO NAPOLETANO vanilla, strawberry, chocolate 12

CHOCOLATE buttermilk cake, moelleux, hazelnut 14

BOMBOLONI rosemary sugar, lemon anglais 12



*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 \$119**

**JARED GADBAW chef + owner**

# WINES - BY - THE - GLASS

## SPARKLING

PROSECCO Bisson 'Vino Frizzante' (2021) VENETO	16
METHODE CHAMPAGNE Roederer Brut Anderson Valley (NV) CALIFORNIA	19

## WHITE

VERMENTINO Giacomelli 'Pianacce' Colli di Luni (2020) LIGURIA	14
PICPOUL Domaine de Castelnaud 'L'etang' (2022) FRANCE	13
SAUVIGNON BLANC Erste + Neue Sudtiroal (2020) ALTO ADIGE	16
CARRICANTE Terra Costantino 'de Aetna' Etna Bianco (2020) SICILIA	19
CHARDONNAY Au Bon Climat Santa Barbara County (2021) CALIFORNIA	16

## ROSÉ

ROSÉ of GAMAY Domaine Dupeuble Beaujolais Rosé (2021) FRANCE	13
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## RED

PINOT NOIR Calera Central Coast (2021) CALIFORNIA	15
NERELLO MASCALESE Caruso e Minini Terre di Giumara (2020) SICILIA	13
GRENACHE Kepos di Ampeleia (2018) TOSCANA	14
NEBBIOLO Vietti Langhe 'Perbacco' (2020) PIEMONTE	19
MONTEPULCIANO Marramiero 'Inferi' Riserva (2018) ABRUZZO	17
CABERNET SAUVIGNON Anatomy No. 1 Napa Valley (2019) CALIFORNIA	18

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## COCKTAILS

SERPENTI tequila reposado, passionfruit, calabrian chili, lime	16
OTTIMO CONSIGLIO bourbon, irish, orange caramel, benedictine, chamomile bitters	17
UNA VOLTA E FUTURO mezcal, domaine de canton, tarragon, gentian, lemon	16
QUEL SUCCO gin, cap corse blanc, strawberry, grapefruit, lemon	15
BANCARELLA DELLE BANANE white rum, banana, amaro nonino, crème de cacao, lemon	18
AMACA tequila blanco, aperol, lemon, thyme, prosecco	15

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## BEER

PERONI italian lager	7	FAIR STATE party forward hazy IPA	7
TRANSIENT czech yourself pilsner	9	OFF COLOR apex predator dry-hopped farmhouse	8
JOLLY PUMPKIN calabaza blanca sour wheat	11	SHACKSBURY classic dry cider	8
DRAFTING TABLE rezolute IPA	9	UNTITLED ART orange yuzu seltzer	8
BREW DETROIT cornerman red ale	7	CASAMARA CLUB fora NA amaro soda	6