



# OAK & REEL

ESTD. 2020

## RAW

### OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

### SNAPPER 19

cucumber, chive, serrano, verbena

### TUNA 19

castelvetroano olives, eggplant, peppers

### HAMACHI 19

calabrese chili, pine nut, caperberries

### CRUDO TASTING

sampling of 3 crudos 25 (+ \$5)

## PRIMI

### SALAD 16

summer vegetables, herb vinaigrette, ricotta salata

### OCTOPUS 23

stracciatella, radicchio, grilled grapes, gremolata

### TOMATO 21

confit heirloom tomato, hot cucumber, hazelnut, prosciutto

### CARPACCIO 22

slow roasted veal, gigante beans, brussel sprouts, tonnato

### CROSTINI 19

gorgonzola, fig, mortadella, pistachio, aged balsamic

## DOLCI

BUDINO(GF) corn, blueberry, basil, cayenne 13

OLIVE OIL CAKE(GF) lemon, pistachio, apricot 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

### CARAMELLE 24

short rib filled ravioli, blistered tomato, marjoram

### RAVIOLI 24

prosciutto, mortadella, red wine sugo, parmigiano

## ENTRÉES

### HALIBUT 41

butter poached, summer squash, olives

### SCAMPI 37

shrimp, mussel, clam, corn, market peppers, basil, saffron

### SWORDFISH 34

roasted swordfish, eggplant, tomato, pine nut, peach

### CHICKEN 34

polenta, braised green, bacon, marinated peppers

### STEAK 52 (+ \$11)

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

## WHOLE FISH & SHELLFISH

### LANGOUSTINE 21/PC

a la plancha, arugula, lemon

### BRANZINO 71

salt baked, salsa verde, seasonal garnish

### DOVER SOLE 69

pan-roasted, bagna cauda, 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 \$90 | 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

PICPOUL Domitia Picpoul de Pinet (2020) FRANCE	12
TREBBIANO Ca' Lojera Lugana Bianco (2021) LOMBARDIA	14
GRILLO Tasca d'Almerita 'Mozia' Grillo (2021) SICILIA	17
ALBARIÑO Pazo Torre Penelas 'Pazo das Brukas' Rías Baixas (2021) SPAIN	15
CHARDONNAY Au Bon Climat Santa Barbara County (2021) CALIFORNIA	16

## ROSÉ

GRENACHE ROSÉ Pinia 'Ile de Beauté' Corsica (2021) FRANCE	12
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## RED

PINOT NOIR Calera Central Coast (2019) CALIFORNIA	15
VENETIAN RED Corte San Benedetto Valpolicella Classico (2020) VENETO	14
NEGROAMARO Perrini Negroamaro (2020) PUGLIA	12
NEBBIOLO Vietti Langhe 'Perbacco' (2019) PIEMONTE	18
SANGIOVESE Castello di Volpaia Chianti Classico (2020) TOSCANA	17
CABERNET SAUVIGNON Januik Columbia Valley (2019) WASHINGTON	19

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# COCKTAILS

SERPENTI tequila reposado, passionfruit, calabrian chili, lime	15
ORSETTO DI MIELE rye, cappelletti, dry vermouth, bärenjäger	15
MIRTILLO mezcal, cocchi americano, blueberry, manzanilla sherry, lime	14
QUEL SUCCO gin, grapefruit, cap Corse blanc, strawberry, lemon	15
POLTRONA tequila blanco, aperol, pineapple, prosecco, lime	15
IL RACCOLTO* bardstown fusion bourbon, roasted corn, salers, cynar, preserved lemon	18

\*FOR EVERY COCKTAIL SOLD, \$1 WILL BE DONATED TO THE GLEANERS COMMUNITY FOOD BANK GFCB.ORG

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# BEER

PERONI italian lager	7	OFF COLOR apex predator dry hopped farmhouse ale	8
SCHILLING alexandr czech pilsner	9	STILLWATER insetto dry-hopped plum sour	7
UPLAND wheat ale	7	SHACKSBURY dry cider	8
TRANSIENT say less IPA	9	UNTITLED ART orange yuzu seltzer	8
HACKER-PSCHORR marzen	7	CASAMARA CLUB fora NA amaro soda	6