



# OAK & REEL

ESTD. 2020

## RAW

### OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

### SNAPPER 19

charred orange, olive, pomegranate

### TUNA 19

castelvetrano 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, brussel sprouts, tonnato

### CROSTINI 19

gorgonzola, fig, mortadella, pistachio, aged balsamic

## 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

### AGNOLOTTI 26

duck confit, wild mushroom, hazelnuts

## ENTRÉES

### HALIBUT 38

parsnip, fregola, citrus, fennel

### RAGU 38

seafood sausage, prawn, whitefish, cannellini beans

### SWORDFISH 34

potato, grilled olive, salmoriglio, lemon

### CHICKEN 34

polenta, braised green, bacon, olives, peppers

### STEAK 52 (+ \$16)

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

## WHOLE FISH & SPECIALS

### LANGOUSTINE 19/PC

a la plancha, arugula, lemon

### DOVER SOLE 75 (+40)

pan-roasted, bagna cauda, seasonal garnish

### BRANZINO 70 (+35)

salt baked, salsa verde, seasonal garnish

## DOLCI

CHEESECAKE basque-style, pumpkin, rum 14

OLIVE OIL CAKE(GF) orange, pistachio, cranberry 14

GELATO daily selection 7

TRIPLE CHOCOLATE TARTE cacao nibs, orange 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* \$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

TREBBIANO Ca' Lojera Lugana Bianco (2021) LOMBARDIA	12
GRILLO Tasca d'Almerita 'Mozia' Grillo (2021) SICILIA	17
SAUVIGNON BLANC Kivelstadt 'The Family Secret' Sauvignon Blanc (2021) CALIFORNIA	15
VERMENTINO Giacomelli 'Pianacce' Colli di Luni (2020) LIGURIA	14
CHARDONNAY Au Bon Climat Santa Barbara County (2021) CALIFORNIA	16

### ROSÉ

ROSÉ of NEBBIOLO G.D. Vajra 'Rosabella' Rosé (2021) PIEMONTE	14
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### 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' (2019) PIEMONTE	18
MONTEPULCIANO Marramiero 'Inferi' Riserva (2018) ABRUZZO	17
CABERNET SAUVIGNON Januik Columbia Valley (2020) WASHINGTON	19

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## 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

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## BEER

PERONI italian lager	7	BROAD LEAF chromatic shatter hazy IPA	11
FAIR STATE german pilsner	8	STILLWATER insetto dry-hopped plum sour	7
UPLAND wheat ale	7	SHACKSBURY classic dry cider	8
MIKKELLER proof of concept IPA	10	UNTITLED ART orange yuzu seltzer	8
HACKER-PSCHORR marzen	7	CASAMARA CLUB fora NA amaro soda	6