

OAK & REEL

RAW

OYSTERS spruce mignonette 3.5/EACH | 35/DZN

SNAPPER pacific snapper, lettuce, horseradish

TUNA atlantic yellowfin, castelvetrano olives, coriander

YELLOWTAIL walnut agrodolce, plankton oil

CRUDO TASTING sampling of 3 crudos (pf suppl \$8)

ANTIPASTI

OCTOPUS grilled polenta, radicchio, olives, gremolata, saba

CARPACCIO warm swordfish, smoked mozzarella, bagna cauda, pine nuts, crouton

ZUPPA fisherman's soup, fin fish, scallop, shrimp, clam, fregola

TOMATO heirloom, straciatella, prosciutto, crostini

INSALATA seasonal lettuces, pecorino, almonds

PASTA + RISOTTO *all pasta is made fresh, in-house*

SCARPINOCC
talleggio ravioli, squash, aged balsamic, sage

SPAGHETTI NERO
crab, bottarga, chili, squid ink

MAFALDINE
shrimp, sepia, 'nduja, lemon

GRAMIGNA
white bolognese, parmigiano fonduta

BUCATINI
lemon, oregano, calabrian chili, walnuts

RISOTTO DI MARE
crab, bass, tomato, bottarga

ENTRÉES

SWORDFISH grilled escarole, cherries, salmoriglio

SCALLOPS broccoli rabe, cannellini beans, prosciutto sugo

BASS striped bass, roasted leeks, king oyster mushrooms, pickled chili

HALIBUT grilled romanesco, cipollini, hazelnuts, red wine

CAULIFLOWER chickpea panisse, peppers, smoked almonds, raisins

STEAK creekstone farms dry-aged eye of ribeye, hearth potatoes, peppercorn sauce

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

COCKTAILS

- CLARITY old tom gin, chateau, cardamom, clove 13
LA CALAVERA blanco, aperol, lime, prosecco 16
AMORE DE AMARO amaro dell'etna, cynar, vermouth, soda 16
FANCY FREE rye, luxardo, orange bitters 14
SERPENTI reposado, passionfruit, calabrian chili, lime 15
WHEN DOVES CRY vodka, aloe, bergamot, egg white, honey 15

WINES - BY - THE - GLASS

SPARKLING

- Bisson Frizzante 15
Veuve Fourny 1er Cru Champagne 24
Bisot Sparking Rosé 11

WHITE

- Terlan Pinot Grigio 14
Fuedo Montoni Grillo 14
Bregeon Muscadet 13
Scavino Langhe Bianco 11
Kante Sauvignon Blanc 14
Au Bon Climat Chardonnay 14

ROSÉ

- Bieler Rosé 12

RED

- Gothic Nevermore Pinot Noir 15
La Miraja Freisa 15
Tornatore Etna Rosso 14
Vietti Nebbiolo 18
Volpaia Chianti 15
Broadside Cab Sauvignon 14

BEER

DRAFT

- Shacksbury Cider Arlo 8
Peroni Nastro Azzuro 7
Bell's Two Hearted 6
Atwater Dirty Blonde 8
Atwater Pog-O-Licious 7
Old Nation M-43 NE IPA 11

BOTTLES + CANS

- Hopewell Cruising Speed Helles Lager 8
Whiner Elevator Dry Hopped Saison with Peach 10
Left Hand Milk Stout Nitro 9

DOLCI

- PANNA COTTA buttermilk, saba
BOMBOLONI lemon cream, rosemary
CHEESECAKE seasonal fruit compote
GIANDUJA chocolate hazelnut semifreddo, shortbread
GELATO ask your server about daily selections

