

THE OAKS BAR GRILLE

Upcoming Events

Mothers Day

Sunday May 13th
Brunch 10:00am to 2:30 pm
Dinner Buffet 3:00–6:00pm
Reservations required

Fathers Day

Sunday June 27th
Breakfast Buffet 9–12
Steak house dinner specials 3–9
Install

Summer Patio Series

Wine Tasting and Live Entertainment
Outside on the patio
Thursday's
July 12th & 26th, August 9th & 23rd
5pm until 7pm

Call for reservation 609-296-2656

Daily Specials

Monday

Happy Hour 3–6 pm

Tuesday

Happy Hour 3–6 pm

Wednesday

BBQ Night is back!!
Our famous Rum BBQ and Dry Rub
baby back ribs

Thursday

Prime Rib Night
20 hour slow roasted moist and tender
While it lasts!!
Happy Hour 3–6 pm

Friday

Seafood Dinner Night
Live Entertainment 8–12 pm
Happy Hour 3–6 pm

Saturday

Steakhouse Saturday
Live Entertainment 8–12 pm
Happy Hour 3–6 pm

Sunday

Tour of Italy
Three Course Dinners \$17.99
Happy Hour 3–6 pm

Desserts

Root Beer Float

Frosted Mug, Old Philly Root Beer,
Vanilla Bean Ice Cream

Apple Cobbler à la Mode

Chocolate Lava Cake

Mini bundt cake, molten
ganache center

Beignets

Powdered sugar fried doughnuts,
warmed chocolate ganache

Espresso & Cappuccino

Starters

Boardwalk Clams

Dozen steamed Tuckerton Bay littlenecks
white wine garlic butter sauce,
cherry tomatoes, basil garlic bread 10

Crispy Calamari

Italian sweet, spicy, Asian or Buffalo 10

Jumbo Shrimp Cocktail

Four jumbo Ecuadorian pink shrimp
house made cocktail sauce & lemon 10

Crab & Parmesan Dip

Lump crab, baked in a blend of parmesan &
mozzarella cheese with white wine,
tri color tortilla chips 11

Short Rib Wontons

Japanese style shredded braised beef short rib
in a crisp wonton shell, sesame slaw,
hoisin drizzle 10

Caprese

Fresh mozzarella cheese, heirloom tomatoes,
pesto, balsamic reduction, focaccia 10

Clams Casino

5 Tuckerton Bay top necks, peppers,
onions, bacon, bread crumb 8

Tuna Crisp

Sesame seared Ahi tuna on a crisp wonton
sliced avocado, teriyaki drizzle,
wakame and wasabi 12

Soup & Salad

Tuckerton Clam Chowder

cup 4 ~ bowl 6

Five Onion Soup

Gruyere, crostini, a crock full 6

Classic Caesar

Crisp romaine lettuce, croutons,
parmesan cheese, Caesar dressing 6

The Oak's Salad

Fresh field greens, candied walnuts,
goat cheese, honey crisp apple,
sun-dried cranberries, balsamic dressing 9

Grille Room Cobb

crisp field greens, bacon, hard boiled egg,
tomatoes, avocado, crumbled Danish blue
cheese, lemon vinaigrette 9

Garden Salad

Crisp field greens, cucumbers, sliced carrots
red onions, choice of dressing 6

Salad Toppers

grilled chicken 5 salmon 6 shrimp 7

Main Course

Seared Yellow Fin Tuna

Seared rare Ahi, Asian citrus sauce, Thai drizzle, sticky rice, fresh sesame slaw 28

Sea Oaks Crab Cakes

Seared lump crab meat cakes, sherry cream, seasonal vegetable, daily potato 25

Grilled Chicken Fontina Mac n' Cheese

Grilled chicken breast, tomatoes, fontina cheese, bacon, macaroni
baked golden brown 17

Zuppa Di Pesce

Shrimp, mussels, clams, scallops & calamari, choose cappellini or linguini
with our house made marinara, fra diablo or white wine sauce 26

Pork Chop Saltimbocca

Flame broiled premium pork chop, roasted garlic sundried tomato spread,
Prosciutto de Parma, fontina cheese gratin, marsala wine demi-glace,
seasonal vegetables and daily potato 20

Parmesan Potato Crusted Cod

Fresh Alaskan cod fish baked with potato parmesan crust, Jersey tomato butter,
seasonal vegetables and daily potato 19

Rigatoni Bolognese

Slow simmered Bolognese sauce of beef, veal, pork & San Marzano tomatoes,
ricotta, rigatoni pasta 18

Chicken Bruschetta

Panko crusted organic chicken cutlet, fresh mozzarella cheese & aged provolone,
garden fresh bruschetta, balsamic reduction over linguini marinara 17

Shrimp Scampi

Jumbo shrimp, sundried tomatoes, basil garlic white wine butter sauce,
angel hair 23

Truffled New York Strip

Flame broiled black angus strip steak, black truffle butter, demi, frizzled onions,
au gratin potato, seasonal vegetables 26

Entrees served with soup or salad & fresh house baked rolls. Entrees served after 4 pm, sharing charge 5