

# THE OAKS BAR GRILLE

## Upcoming Events

### Mothers Day

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

### Fathers Day

Sunday June 27<sup>th</sup>  
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 12<sup>th</sup> & 26<sup>th</sup>, August 9<sup>th</sup> & 23<sup>rd</sup>  
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