

THE OAKS BAR GRILLE

Upcoming Events

New Years Eve

Sunday December 31st
Ala carte Dinner Starting at 5:00
Entertainment 9:00-1:00
KENNY JEREMIAH
Reservations required

Wine & Craft Beer Tasting

Sunday January 28th 2:00-5:00
\$24 per person, reservations recommended
Appetizers, Imported and Domestic Wine ,
Craft Beers and Give Always

Breakfast with Santa

Saturday, December 16th 9:00-12:00

Christmas Eve

Entertainment: BILL STASSE

Contact Us Today! 609-296-2656
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Daily Specials

Monday

Winter Hours
Closed Mondays starting January 1st

Tuesday

“A Touch of Italy”
Italian Pasta Specials from \$15
Happy Hour 3-6 pm

Wednesday

Home Cooking
\$17 Home Style Dinner Special

Thursday

Prime Rib Night
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

Three Course Dinners \$16.99
Happy Hour 3-6 pm

Desserts

Root Beer Float

Frosted Mug, Old Philly Root Beer,
Häagen Dazs Vanilla Ice Cream

Apple Cobbler à la Mode

Chocolate Lava Cake

Mini bundt cake, molten
ganache center

Beignets

Powdered fried doughnuts, served w/
chocolate sauce

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

Lobster Wontons

Fried wonton, Maine lobster, cream cheese,
Asian slaw, ginger teriyaki glaze 12

Clams Casino

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

Duck Pot Stickers

Pan fried dumplings, sweet Asian lime chili
sauce, teriyaki drizzle, toasted cashews 9

Caprese

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

Eagle Tips

BBQ dry rubbed filet mignon tips,
smoky bacon, horseradish dipping sauce 11

Oyster Rockefeller Sliders

Panko crusted Delaware Bay oysters
creamed spinach, focaccia crostini 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

Korean BBQ Salmon

Crispy seared organic salmon, Korean BBQ glaze, sticky rice,
tempura broccoli spears 22

Sea Oaks Crab Cakes

Seared lump crab meat cakes, sherry cream, seasonal vegetable, daily potato 24

Grilled Chicken Fontina Mac n' Cheese

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

Shellfish Pasta Bowl

Shrimp, scallops, clams, and mussels, tomatoes, scallions, shellfish broth,
capellini or linguini, roasted garlic bread 26

Orchard Pork Chop

Flame broiled thick cut premium pork chop, apple cranberry stuffing
apple cider demi glaze, seasonal vegetable 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 22

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