

RAW BAR

SHELLFISH TOWER* / MKT

gulf shrimp, raw oysters, oysters rockefeller

GRAND SHELLFISH TOWER* / MKT

gulf shrimp, fresh oysters, tempura lobsters, jumbo lump crab salad, oysters rockefeller

SHRIMP COCKTAIL / 22

jumbo gulf shrimp, cocktail sauce

OYSTERS ON THE HALF SHELL / 4.50 ea

mignonette, horseradish, cocktail sauce

STARTERS

ASSORTED PASTRIES BOARD* / 12

cinnamon rolls, lemon lavender cream puffs, berries & cream danishes

TUNA TARTARE* / 19

ahi tuna, sambal soy marinade, pickled cucumber, avocado, basil oil, crispy baguettes

PORK BELLY / 18

sweet chili soy glaze, red cabbage slaw, aged balsamic, sesame

SESAME CHICKEN* / 18

joyce farms chicken bites, sweet chili, sriracha, green onion, crispy noodle

GARLIC SHRIMP / 28

lemon, garlic butter, basil, cherry tomatoes, toasted ciabatta

OYSTERS ROCKEFELLER / 4.50 ea

smoked bacon, parmesan reggiano, hollandaise, spinach, breadcrumbs

JUMBO LUMP CRAB CAKE / 27

maryland style, lemon basil aioli, fried capers, pickled vegetables

FRIED LOBSTER TAILS / 50

sweet chili soy glaze, remoulade, lemon

SOUPS

FRENCH ONION / 11

caramelized onions, thyme, swiss cheese

SEASONAL SOUP / 12

SALADS

JOYCE FARMS CHICKEN BREAST +12 / SHRIMP +18 /

SEARED SALMON +25 / BEEF TENDERLOIN +21

CLASSIC CAESAR / 14

little gem lettuce, caesar dressing, grana padano, garlic crouton

CLASSIC WEDGE / 14

baby iceberg lettuce, bleu cheese, bacon, chopped egg, radish, oven-dried cherry tomatoes, chives, blue cheese dressing

SALMON SALAD / 35

blackened salmon, arugula, swiss chard, cherry tomatoes, avocado, citrus segments, lemon honey vinaigrette

FAMILY STYLE SIDES

OAKS FRENCH TOAST / 18

sliced brioche, macerated mixed berries, cinnamon sugar, maple syrup

CHICKEN SAUSAGE / 15

maple syrup, fresh thyme

BREAKFAST POTATOES / 12

onions, peppers, fresh thyme loaded / 4

SCRAMBLED EGGS / 12

with cheese

SLICED BACON / 15

ASSORTED MUSHROOMS / 15

seasonal local blend, fresh thyme

BEEF TALLOW FRITES / 12

kingston potato, beef tallow, herb blend

SMOKED GOUDA CHEESE GRITS / 12

BRUSSELS SPROUTS & CAULIFLOWER / 15

red onion, cilantro, sweet thai chili soy glaze

GRILLED JUMBO ASPARAGUS / 14

olive oil, maldon salt, lemon

ENTRÉES

LOBSTER FRITATTA / 45

poached twin lobster tails, smoked gouda frittata, hollandaise, breakfast potatoes

OAKS FRENCH TOAST / 35

mascarpone, cinnamon sugar, mixed berries, scrambled eggs, bacon or chicken sausage

SHRIMP AND GRITS / 38

smoked gouda grits, andouille sausage, onions, peppers, gulf shrimp, cajun cream sauce

STEAK AND EGGS / 38

7oz. beef tenderloin, scrambled eggs, breakfast potatoes

SMOKED SALMON BENEDICT / 45

two poached eggs, avocado, smoked salmon, dill hollandaise fried capers, breakfast potatoes

CRABCAKE BENEDICT / 45

two poached eggs, avocado, arugula, dill hollandaise pickled radish, breakfast potatoes

BRAISED BEEF RAGU / 35

housemade black pepper tagliatelle, red wine braised beef, san marzano tomato, spinach, smoked gouda, grana padano

BLACKENED SALMON / 45

shitake mushrooms, asparagus, heirloom tomatoes, cipollini onions, garlic butter

OAK SURF AND TURF / 54

7oz sliced beef tenderloin, gulf shrimp, smoked gouda grits, tomato butter

THE OAK BURGER* / 28

brioche bun, red onion, baby gem lettuce, tillamook sharp cheddar, roasted garlic aioli, heirloom tomato, pickle, beef tallow frites **ADD NUESKE'S BACON / 3**



SIGNATURE STEAKS*

8oz. FILET MIGNON / 63
12oz. FILET MIGNON / 85
14oz. PRIME NY STRIP / 70
16oz. PRIME BONELESS RIBEYE / 86
14oz. BONE-IN FILET MIGNON / 110

DRY AGED STEAKS*

16oz. PRIME BONE-IN KC STRIP / MKT
20oz. PRIME BONE-IN RIBEYE / MKT

BUTCHER'S CUT*

48oz. PRIME TOMAHAWK RIBEYE / 180
18oz. CHATEAUBRIAND / 120
32oz RACK OF LAMB / 130

WAGYU STEAKS*

3oz. JAPANESE A5 / 120 .
ADDITIONAL 1 OZ / 40

Additions...

FOIE GRAS / 20
CRAB OSCAR / 25
SHRIMP / 18
8OZ LOBSTER TAIL / 50
BONE MARROW / 15
CARMELIZED ONION / 5
MELTED BLUE CHEESE / 5

Butters 5

BLACK TRUFFLE
BLUE CHEESE
GARLIC HERB



Sauces 3

OAK STEAK SAUCE
(CONTAINS NUTS)
HORSERADISH CREAM
HOLLANDAISE
BORDELAISE
BEARNAISE
AU POIVRE
CARMELIZED SHALLOT

Rub Combos 8

ESPRESSO &
SHALLOT BUTTER

PORCINI TRUFFLE &
AGED BALSAMIC

We proudly serve the
CERTIFIED ANGUS BEEF®
brand throughout our menu.

TEMPERATURE GUIDE / rare: cool, red throughout **medium rare:** warm, red throughout **medium:** pink throughout, touch of red **medium well:** hot, light pink center **well:** hot, no pink *contains dairy - all steaks are brushed with butter.

*State of Georgia health regulations dictate: "thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness."

*Parties of six or more will have a 20% service charge automatically included