

APPETIZERS

Clams Casino \$14

Oysters Rockefeller \$15

Shrimp Cocktail \$16

Crabmeat Cocktail \$17

Middle Neck Clams or Cockenoe Island Oysters Iced on the Half Shell \$14

Chilled Seafood Extravaganza \$78 (serves two)
*Jumbo Shrimp, Colossal Crabmeat, Maine Lobster,
Clams, Oysters, and King Crab Legs*

SOUPS AND SALADS

Corn and Crab Bisque \$10

Soup of the Day \$7

Caesar Salad \$10

House Salad \$8

Sliced Tomatoes and Mozzarella \$8
With Basil and Pesto

Hearts of Lettuce Salad \$8
*With Crumbled Stilton Blue
Cheese Dressing and Tomatoes*

AGED CENTER-CUT BEEF

New York Sirloin Strip Steak
(12oz.) \$40

Bone-In New York Sirloin Strip Steak
(20oz.) \$48

Bone-In Rib-Eye Steak
(16oz.) \$42 (24oz.) \$49

Roasted Prime Rib
Oak's Cut (16oz.) \$40 *George's Cut* (22oz.) \$44

Porterhouse
(22oz.) \$50

Filet Mignon
(10oz.) \$42 (14oz.) \$48

Steak Temperature Guide

Rare = very red, cool center

Medium Rare = red warm center

Medium = pink center

Medium Well = slightly pink center

Well = broiled throughout, no pink

FRESH FISH

North Atlantic Salmon \$35

Swordfish \$35

Chilean Sea Bass \$36

** The Above Can Be Prepared Grilled, Baked Or Blackened **

Add Crabmeat Stuffing For \$14.00

SHELLFISH AND COMBOS

Crab Cakes \$40

Broiled Maryland Style With Jumbo Lump Crab Meat With Matchstick Fries, Homemade Coleslaw, Chunky Tartar Sauce and Cocktail Sauce

Broiled Sea Scallops \$38

Jumbo Day Boat Sea Scallops Broiled Served With Homemade Cole Slaw, Chunky Tartar Sauce and Cocktail Sauce

Rock Lobster Tail \$68

Cold Water Lobster Tail, Drawn Butter And Lemon

Whole Maine Lobster \$68

Steamed Or Broiled 2½-Pound Cold Water Lobster Served With Drawn Butter And Lemon

Baked Shrimp Stuffed With Crabmeat \$40

Jumbo Shrimp Topped With Our Special Crabmeat Imperial

Fried Shrimp \$38

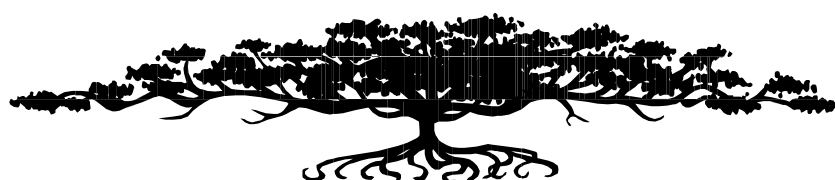
Jumbo Shrimp Lightly Coated With Breadcrumbs Then Deep Fried Until Golden, Homemade Coleslaw, Chunky Tartar Sauce and Cocktail Sauce

Broiled Seafood Combination \$50

Jumbo Lump Crab Cake, Sea Scallops, Shrimp, Lobster Tail and a Piece of Our Fish of The Day, Homemade Coleslaw, Chunky Tartar Sauce and Cocktail Sauce

The Oaks Surf And Turf \$70

Center-Cut 10 Ounce Filet Broiled To Your Liking Paired with a Cold Water Lobster Tail or Jumbo King Crab Legs



CHOPS AND POULTRY

Grilled Breast Of Chicken \$37
Skin-On Garlic Mashed Yukons And Roasted Vegetables

Chicken Cordon Bleu \$38
Stuffed With Honey Ham And Pepper Jack Cheese, Garlic Butter

Grilled Double Rib Pork Chop \$39
With Pineapple Arugula Chutney

Veal Chop \$48
Plain Grilled
or Served "Oscar Style" with Sautéed Crabmeat,
Grilled Asparagus, Pinot Grigio Hollandaise (add \$5)

Rack Of Lamb \$47
Peppercorn crusted, Served with Minted Apple Jelly

SIDES

Steak Fries	\$8	Baked Idaho Potato	\$8
Skin-on Garlic Mashed Yukons	\$8	Sauteed Button Mushrooms.....	\$8
Baked Sweet Potato	\$8	Sauteed Vidalia Onions.....	\$8
Creamed or Sauteed Spinach	\$9	Steamed Broccoli	\$8
Steamed Asparagus.....	\$8	Twice Baked Stuffed Potato	\$9

To Compliment Your Entree We Offer The Following:

Served Chilled

Honey Mustard ~ Creamy Horseradish

Calypso Sauce ~ Stilton Blue Cheese

Served Hot

The Oak's Steak Sauce ~ Bearnaise Sauce

Imported Mushroom Sauce – Jack Daniel's BBQ Sauce

Maitre d' : George Fleming Assistant Maitre d' : Jennifer Loftus Oak's Chef: Lee Finkel

www.hiltonac.com

