



APPETIZERS

SOURDOUGH BOULE	8
served warm with a house made roasted garlic-herb whipped butter	
CRAB CAKE	22
pan sauteed fresh jumbo lump crab meat & served over cilantro slaw with a jalapeno lime aioli	
SHORT RIB SLIDERS	20
braised short rib, pickled vegetable, micro arugula, cracked pepper truffle mayo	
BURRATA TOAST	20
creamy whole milk burrata served on top of garlic, pepper jelly crostini with basil oil and crispy prosciutto	
** PEPPERCORN SEARED TUNA	22
flash seared yellowfin tuna sliced thin, served on top taro chips, spicy avocado sauce, pickled ginger slaw	
FLASH FRIED CALAMARI	19
lightly fried calamari pieces served with a zesty, herbed yellow tomato dipping sauce	
PRINCE EDWARD ISLAND MUSSELS	18
steamed with fresh herbs, garlic, shallots, white wine & lemon served with a French baguette <i>GF</i>	
LIGHTLY POACHED JUMBO SHRIMP COCKTAIL - PER SHRIMP	6
a seafood standard served with cocktail sauce & lemon <i>GF</i>	
** LOCAL CLAMS ON THE HALF SHELL - PER 1/2 DOZEN (RAW)	14
choose from Littlenecks or Cherrystones - served with a classic cocktail sauce <i>GF</i>	
** DAILY SELECTION OF ASSORTED OYSTERS - PER 1/2 DOZEN (RAW)	MP
served with pickled cucumber, shallot, garlic & jalapeno mignonette <i>GF</i>	

SALADS

OAKLAND'S WEDGE SALAD*	17
honey gem lettuce, applewood smoked Wisconsin blue cheese, black peppercorn bacon, pickled shallots, sweet grape tomatoes and a sherry vinaigrette	
ARUGULA SALAD*	16
organic baby arugula, shaved fennel, radicchio, toasted pumpkin seeds, fresh grapefruit, honey lemon vinaigrette	
CAESAR SALAD*	15
romaine lettuce, garlic croutons, shaved Pecorino Romano cheese tossed with a classic egg-anchovy dressing	
ORGANIC KALE & BEET SALAD*	20
tender kale, red and yellow beets, organic quinoa, toasted walnuts, imported Feta cheese, white balsamic dressing	

*SALAD ADD ONS:

GRILLED CHICKEN**	10
GRILLED JUMBO SHIRIMP	20
STEAK**	15
SALMON	18

PLEASE refrain from any substitutions or changes.

A 20% gratuity will be automatically added to parties of 8 or more.





ENTREES

VEGETABLE & CHICKEN PASTA	28
seasoned vegetables, grilled chicken and cascatelli tossed in a roasted garlic vegetable beurre fondue with parmigiano reggiano	
PAN SEARED LOCAL FLUKE	32
sauteed fresh fluke with rosemary, lemon, calabrian chili, a touch of butter and white wine served over a bed of fresh seasonal vegetables	
** N.Y. SIRLOIN STEAK	51
14 oz. grass fed, aged sirloin topped with crispy shiitake mushrooms, finished with a port wine glaze, served with pommes frites <i>GF</i>	
CRISPY SKINNED SALMON	32
organic salmon pan seared served with Korean style Kim-chi, garlic mashed potatoes, herbed ginger foam	
BLACK PEPPER, CORIANDER GRILLED SWORDFISH	34
served on top of creamy cilantro risotto and topped with a hot honey, garlic compound pickled shallot butter	
LOCAL SEA SCALLOPS	35
seared scallops served over a bed of creamy basil polenta, accompanied by a vibrant chopped Mediterranean salad with peppers, tomatoes, fennel, spinach and Kalamata olives. All drizzled with a refreshing tomato vinaigrette drizzle	
CANADIAN HARD-SHELLED LOBSTERS	
1 1/4 lb. lobster steamed <i>GF</i>	49
Stuffed	59
2lb. lobster steamed <i>GF</i>	76
Stuffed	96
** YELLOWFIN TUNA	36
seasoned tuna, chilled Asian vegetable lo mein with wasabi, sweet and spicy soy glaze	
OAKLAND'S SEAFOOD PASTA	38
jumbo shrimp, scallops and calamari sauteed with fresh basil and tomatoes tossed with pappardelle	
ROASTED CHICKEN	34
Peruvian spiced oven roasted half chicken, potato croquet, natural au jus, vegetable	
** FILET MIGNON	58
center cut 8 ounce filet, classic au poivre	

SIDES

POMMES FRITES	10
GINGER HONEY ROASTED BRUSSEL SPROUTS	10
SCALLOPED POTATO	7
ASPARAGUS	8

EXECUTIVE CHEF - JOHN HILL

All gratuities paid in CASH would be greatly appreciated. Thank You.

** By order of the Department of Health, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*** Before placing your order, PLEASE inform your server if a person in your party has a food allergy.

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