

THE OAKS

DINING ROOM AND BAR

starters



FRIED CALAMARI *signature starter* 5.95
 buttermilk marinated, lightly breaded and flash fried;
 served with a cilantro mint aioli dipping sauce

BRUSCHETTA CLASSICO 4.95
 a traditional topping of roma tomatoes, melted
 mozzarella, fresh basil, and extra virgin olive oil

RAW OYSTERS ON THE ½ SHELL 10.75

FRIED CHEESE 5.95
 hand-cut and hand-breaded wedges of the creamiest
 mozzarella, fried and served with a side of marinara

POTATO SKINS 5.95
 idaho potatoes filled with chorizo sausage,
 fresh pepper and onions; topped with cheese

SAUTÉED BUTTON MUSHROOMS 4.95
 in red wine demi glaze with bentons country
 ham and parmesan baguette

TEMPURA SHRIMP 6.95
 a duo of skewers in a delicate fried batter with
 an asian dipping sauce

SPINACH ARTICHOKE DIP 6.95
 a creamy blend of artichokes, cheeses, bacon, and spinach;
 baked to perfection

CHARLESTON CRAB CAKE 7.95
 a pan seared jumbo lump crab meat with a creole remoulade
 sauce and served on a bed of field greens

OAKS PIZZA 7.95
 gourmet pizza with marinara and alfredo sauces, sundried
 tomatoes, spinach, artichokes, bacon, and feta cheese

salads & soups



THE WEDGE *signature salad* 6.95
 crisp iceberg lettuce laced with blue cheese and
 thousand island dressings, with tomato and bacon

CLASSIC CEASAR 5.95
 hearts of romaine draped with creamy house-made
 garlic parmesan dressing

PETITE MESCLUN MIX 4.95
 select baby greens lightly tossed in balsamic vinaigrette with
 artichokes, hearts of palm and feta cheese

SPINACH AND BERRIES 6.25
 tender greens with fresh sliced strawberries, blue cheese, and
 tomatoes in a light vinaigrette



SALAD ADDITIONS
 add chicken 2.00
 add shrimp and/or scallops 3.00

SOUP OF THE EVENING 5.50
 a rotating offering of seasonal goods fresh from our kitchen

entrées

MEDITERRANEAN CHICKEN 14.95

oven roasted chicken breast seasoned with a blend of olive oil, rosemary, citrus & garlic

CHICKEN ROULADE 14.95

chicken breast stuffed with ricotta and fresh spinach with a sundried tomato and basil cream sauce

CHARLESTON CRAB CAKES 17.95

two pan seared jumbo lump crab meat with a creole remoulade sauce

STUFFED SHRIMP IMPERIAL 18.95

plump shrimp butterflied, stuffed with imperial crab, and baked to perfection

SEARED SALMON 19.75

hearty fillet topped with a creamy dill sauce and served over rice pilaf



FILET MIGNON OF BEEF *our most tender cut* 21.95

8 oz of hand-cut filet grilled to your desire

OAKS NEW YORK STRIP 24.95

hearty portion of beef cut to order and grilled to your desire

BIG ORANGE PORK CHOP 24.95

oversized bone-in pork chop with a spicy orange barbeque sauce

SURF & TURF add 6.95

shrimp butterflied, stuffed, and baked to perfection added to any steak

above entrées served with a seasonal vegetable* and a starch



*our *signature spinach* may be substituted for the seasonal vegetable

pasta dishes

SKINNY PASTA 15.95

peppers, onions, olives, artichokes, mushrooms, and sundried tomatoes sautéed with a zesty tarragon vinaigrette

add chicken \$2.00

add shrimp \$3.00

BOURSIN LINGUINI 16.95

seared jumbo scallops & sautéed gulf shrimp in an herbed alfredo sauce with quartered mushrooms

ask your server about today's freshly made desserts