

OAK & OAR lunch

SMALL PLATES

BREAD

house made focaccia olive oil & balsamic, mozza & parm
\$8

MUSSELS

1lb cooked with butter white wine & garlic
\$15

SEAFOOD CHOWDER

shrimp, haddock, clams, bacon potato's, cream, dill, buttermilk biscuit
\$15

ADD LOBSTER \$8

CAESAR SALAD

bacon bits, croutons, parmesan cheese
\$13

GREEN SALAD

tomatoes, cucumber, granola apple cider vinaigrette
\$12

CALAMARI

flash fried, lemon roasted garlic & herb aioli
\$15

SEAFOOD DIP

crab, scallops, shrimp, clams mornay sauce, baguette
\$18

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

ON BREAD

WITH FRIES OR SALAD & SLAW

CHICKEN CLUB

bacon, grilled chicken, lettuce, tomato, mayo
\$21

CHEESEBURGER

Oak & Oar whiskey bbq sauce, cheddar, bacon, onion ring, burger sauce
\$19
MAKE IT A DOUBLE ADD \$5

LUNCH PLATES

FISH CAKES

house made haddock cakes, salad rhubarb relish
\$24

GIAMBOTTA

slow ratatouille vegetables, oven roasted tomatoes, chick peas & beans, fresh herbs
\$20

FISH & CHIPS

two pieces of Nine locks dirty blonde beer battered haddock, crispy fries, tartar, slaw
\$24

HALF RACK RIBS

fries & slaw
\$24

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE