

# Oakley Fish House

## Appetizers

### Oyster Flight

An assortment of east and west coast oysters served with cocktail sauce, roasted garlic aioli, and Yemenite schug.

\$14.00

### Jumbo Crabcake

Jumbo lump crabcakes served over roasted corn and jalapeno relish with micro scallions and red pepper sauce.

\$16.00

### Grilled Spanish Octopus

Marinated tender octopus, baby artichokes, mixed olives, grilled lemon, espelette sauce.

\$12.00

### Ahi Tuna

Seared rare sashimi tuna, green tea soba noodle salad, pickled ginger, and wasabi cream.

\$16.00

### P.E.I. Mussels

Tomato curry broth, tasso ham roasted garlic aioli, grilled artisan bread.

\$14.00

### Fried Oysters

Blue point oysters, tasso ham, cajun butter, scallion oil, and espelette sauce.

\$18.00

## Soups & Salads

### Lobster Bisque

Classic preparation with sherry cream, and lobster garnish.

\$10.00

### Fish House Chowder

Delicious medley of fish & crab, sauterne, potatoes, and spice.

\$8.00

### Burrata & Prosciutto

Burrata cheese, shaved parma ham, heirloom tomatoes, and basil oil.

\$12.00

### Chopped Salad

Black kale, frisee mix, candied pumpkin, pepitas, sultanas, goat cheese, basil balsamic dressing.

\$9.00

### Asian Salad

Baby arcadia lettuce, arugula, hearts of romaine, toasted cashews, micro greens, crispy sweet potato, ginger vinaigrette.

\$8.00

### Grilled Vegetable Salad

Grilled marinated portobello, pattypan squash, assorted peppers, shallots, and aged balsamic.

Served warm.

\$11.00

## Large Plates

### Stuffed Sole

Backfin & shrimp stuffed sole fillet, lemon basil, vegetable risotto, and fried spanish caper sauce.

\$23.00

### Fish House Lobster Ravioli

House made Maine lobster filled ravioli, lobster sauce, fresh herbs, and pecorino siciliano.

\$22.00

### Fish House Filet

8oz angus filet served with bacon filled latkes, charred asparagus, and sweet roasted garlic.

\$38.00

### Lavender Roasted Chicken

Herb & lavender rubbed half chicken served with carmalized shallots, grilled baby potatoes, and natural jus.

\$19.00

### Ribeye Steak

16oz angus ribeye served with seasoned potatoes, and asparagus. Topped with carmalized onions and roasted garlic butter

\$44.00

### Filled Eggplant

Roasted Japanese eggplant filled with garbanzo stuffing, tunisian couscous, sultanas, and micro greens.

\$17.00

### Pistachio & Herb Salmon

Atlantic salmon crusted with Turkish pistachios & fresh herbs. Served over saffron risotto, wilted greens, and espelette sauce.

\$28.00

### Shrimp Gnocchi

Tender white shrimp, handmade gnocchi, blistered heirloom tomatoes, garlic confit, wine sauce, and grilled artisan bread.

\$21.00

### Mediterranean Fish Stew

Seasonal fish, shrimp, mussels, oysters, tomato, onion, peppers with Ras el Hanout spices, cashews, golden raisins and coconut milk. Served with couscous and condiments of tahini, Yemenite schug, and harissa.

\$29.00

## Desserts

### Chocolate Truffle Cake

Our chef's special gluten free chocolate truffle cake served with fresh berries and a seasonal fruit sauce.

\$8.50

### Meringue Key Lime Pie

Fluffy meringue served with fresh berries and a seasonal fruit sauce over a delicious slice of key lime pie.

\$8.50

### Seasonal Crème Brulee

Rich vanilla bean custard, and burnt turbinado sugar served with fresh berries and a seasonal fruit sauce.

\$8.00