

APPETIZERS

CARPACCIO OF BEEF

*Truffle Vinaigrette, Parmigiano-Reggiano
toasted Baguette. 15*

PAN SEARED HUDSON VALLEY FOIE GRAS

*Strawberry Puree, Smoked Strawberry Jam
Pistachio Nougatine, Pickled Cacao Nibs. 21*

BUTCHER'S PLATE

*Assortment of House-Made Charcuterie
with Traditional Accompaniments. 16*
add Artisanal Cheeses. 10

ARTISANAL CHEESE PLATE

*Goat.Sheep.Cow
Local Honey Comb and Lavash Crackers. 14*

PAN SEARED SEA SCALLOPS

*smoked Grapefruit Puree
candied Grapefruit Zest, braised Fennel,
pickled Shallot-Tomato Jam. 15*

STEAK TARTARE

*Cornichons, Capers, Shallots
Local Quail Egg, toasted Baguette. 14*

DAVE'S CLAMS CASINO

Bell Peppers, Bacon. 12

JUMBO SHRIMP COCKTAIL. 16

OYSTERS ROCKEFELLER

Traditional Preparation. 2.50 each

OYSTERS ON THE HALF-SHELL

Market Price

SALADS

FRISÉE SALAD

*Shaved Asparagus, Strawberries
Smoked Housemade Ricotta,
Truffle Vinaigrette. 13*

CHOPPED SALAD

*mixed chopped Romaine, Mesclun Greens,
Hard-Boiled Eggs, Tomatoes,
Cucumbers, Red Onions,
crispy Pancetta, Creamy Herb Vinaigrette . 12*

OAK CAB® TENDERLOIN SALAD

*seared Beef Tips, Arugula, Red Onion,
Goat Cheese Crumbles, Roma Tomato,
shaved Radish, Shallot Vinaigrette. 19*

WEDGE OF KURIOS FARMS

BIBB LETTUCE SALAD

*Local Grape Tomatoes, Bacon Lardons,
creamy Danish Bleu Dressing. 10*

TRADITIONAL CAESAR SALAD

*herbed Croutons, shaved Parmigiano-Reggiano,
White Anchovy Filet. 10*

ADD:

Grilled Chicken Breast. 10

Grilled Local Shrimp. 14

SIDES

Whipped Potatoes 7.50

"Loaded" Whipped Potatoes 11.00

Smokey Bacon Macaroni & Cheese 8.50

Salted Baked-Smashed Potatoes 8.00

Lobster Macaroni & Cheese 17.00

Roasted Mushrooms 8.00

Sautéed Asparagus 8.50

Truffled Pomme Frites 7.50

Creamed Spinach 9.00

Steamed Spinach with smashed Garlic 7.00

French Fried Onions 7.50

Brown Butter Pole Beans with slivered Almonds 8.50

OAK STEAKHOUSE IS A PROUD PARTICIPANT IN



PLATINUM MEMBER

JEREMIAH BACON ~ EXECUTIVE CHEF
ROSS TOLSON ~ CHEF DE CUISINE

OAK SPECIALTIES

THE “OAK” BURGER

Grilled Onions, Tomato, Arugula, Fontina Cheese, Challah Bun with Hand Cut Truffle Fries. 17
add Bacon. 3
substitute Housemade Pimento Cheese. 1

FREE-RANGE CAROLINA ROASTED CHICKEN BREAST

Local Greens and Bacon Ravioli, Baby Carrots, Roasted Mushrooms, pan jus. 26

GRILLED BONE-IN SOUTH CAROLINA PORK CHOP

Jumbo Lump Crab, Spiced Hollandaise, Asparagus, Whipped Potatoes. 36

PISTACHIO-CRUSTED RACK OF LAMB

Fingerling Potatoes, Roasted Tomatoes, Fennel-Dijon Glaze. 37
Full Rack Available.

WHOLE FRIED LOBSTER

fine Herb Whipped Potato, Citrus-Ginger Beurre Blanc. Market Price

LOCAL MARKET SEAFOOD SELECTION

Chefs Daily Preparation. Market Price

JUMBO LUMP CRAB CAKES

Lobster Soubise, Preserved Lemon, Local Greens. 34

HOUSEMADE PASTA

Local Shrimp and Clam Linguini. 26
or
Linguini Bolognese. 23

VEGETARIAN PLATE. 18

STEAKS AND CHOPS

OAK STEAKHOUSE PROUDLY SERVES CAB® CERTIFIED ANGUS BEEF,
COOKED OVER AN OPEN FLAME GRILL.

CENTER CUT 8OZ. CAB® FILET MIGNON. 39



CAB® PRIME 16OZ. RIB-EYE. 49



CAB® PRIME NEW YORK STRIP. 51

OR

LOWCOUNTRY STYLE WITH LOCAL SHRIMP COMPOUND BUTTER

5 OZ. CARVED CAB® TENDERLOIN AND FRITES

Béarnaise, Truffled Pomme Frites. 25

Master Purveyors of New York City

CAB® Prime, dry-aged steaks exceed the highest quality standards.

Dry Aged CAB® Prime Bone-In Ribeye.

Dry Aged CAB® Prime New York Strip.

Market Price

based on availability

ADD:

JUMBO LUMP CRAB CAKE. 17

FOIE GRAS. 20

HALF FRIED LOBSTER. Market Price

CHOICE OF SAUCE

BÉARNAISE SAUCE

THE OAK STEAK SAUCE

HOLLANDAISE

SAUCE BORDELAISE

HORSERADISH CREAM

TEMPERATURES

RARE: COLD, DARK RED CENTER

MEDIUM RARE: COOL, RED CENTER

MEDIUM: HOT PINK-RED CENTER

MEDIUM WELL: HOT, LIGHT PINK CENTER

WELL: HOT GREY CENTER

~A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE~

~PLEASE ADVISE YOUR SERVER IMMEDIATELY OF ANY MENU ITEMS

THAT YOU ARE RESTRICTED TO DUE TO ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS. ~