



**COUNCIL OAK**  
*Steaks & Seafood*

**SALADS**

Caesar, Shaved Parmesan,  
Garlic Crouton, White Anchovy,  
Chives 16

Autumn Salad, Baby Greens,  
Roasted Squash, Pumpkin Seeds, Dried  
Cranberries, Crispy Shallots, Shallot  
Vinaigrette 14

Iceberg Wedge, Heirloom Tomato,  
Applewood Smoked Bacon,  
Maytag Blue Cheese Dressing 13

Beet Salad, Smoked Radish,  
Blue Cheese Espuma, Charred Tomato,  
Hazelnut, Brown Butter Vinaigrette 14

**SOUP**

New England Clam Chowder  
Pancetta, Oyster Crackers 13

**APPETIZERS**

Beef Tartare  
Parmesan Espuma,  
Capers, Toasted Quinoa 16

Wood Fired Bacon, Roasted Shallot  
Purée, Apple Vinaigrette 17

Maryland Crab Cake, Caper Aioli,  
Sweet Corn Succotash 18

Fried Calamari & Shrimp, Melted  
Tomatoes, Pepperoncini Peppers,  
Garlic Chips 18

Wood Fired Octopus  
Salt Crusted Potatoes, Roasted Peppers,  
Romesco, Marcona Almonds 19

Roasted Burrata  
Charred Tomatoes, Basil,  
Garlic Chips 17

Steamed Clams  
White Wine, Garlic, Butter,  
Guanciale 17

**RAW BAR**

**GRAND TOWER**

Alaskan King Crab, Maine Lobster,  
Shrimp Cocktail, East Coast Oysters  
For Two 85 | For Four 160

King Crab ½ LB 31  
Maine Lobster LB 31

Shrimp Cocktail  
Horseradish Cocktail Sauce 20

Jumbo Lump Crab Cocktail  
Lemon Vinaigrette, Chives 21

East Coast Oysters  
Half Dozen, Cocktail, Mignonette 19

Tuna Tartare  
Avocado, Spicy Mayo, Mango 18

**SHELLFISH POTS FOR THE TABLE**

Maine Lobster, Shrimp, Clams,  
Mussels, Andouille Sausage, Corn,  
Spicy Seafood Broth 51

Seafood Pot, Prawns, Clams, Mussels,  
King Crab, Scallops, White Fish, Corn,  
Seafood Broth 49

**WOOD FIRED**

Filet Mignon 10oz 49  
Skirt Steak, Chimichurri 39  
Free Range Half Chicken,  
Crispy Sage, Roasted Garlic Jus 32  
Beef Short Rib  
Root Vegetables, Port Demi, Cilantro 46

Black Bass, Chorizo, Chickpea Stew, Gremolata 38  
Skuna Bay Salmon, Lentils, Black Olive Vinaigrette 36  
Day Boat Scallops, Pumpkin Purée, Maitake Mushrooms,  
Crispy Brussels Sprouts, Truffle Cream 41  
Whole Branzino, Fines Herbes Salad 38  
2 lb Maine Lobster, Drawn Butter 59

USDA Prime, 45-Day Dry Aged  
*We carefully age, hand cut, & wood grill our steaks.*  
Bone-in New York Strip 20oz 59  
Bone-in Ribeye 22oz 59  
Porterhouse 40oz for 2 115

**RAISE THE STEAKS**

**SAUCES**  
Chimichurri 3  
Béarnaise 4  
House Made Steak Sauce 3

**ADDITIONS**  
Alaskan King Crab 31  
Applewood Smoked Bacon 7  
Blue Crab Oscar 17

**SIDES**

Au Gratin Potatoes 11  
Hand-Cut Fries, Parmesan, Fines Herbes 9  
Homestyle Mashed Potatoes, Chives 10  
Crab Twice Baked Potatoes, Tillamook Cheddar, Scallions 17

Creamed Spinach, Parmesan, Gruyère 13  
Grilled Asparagus, Truffle Vinaigrette 11  
Roasted Cauliflower, Marcona Almonds, Olives, Romesco 12  
Roasted Wild Mushrooms, Sherry, Pistou 14  
Glazed Brussels Sprouts, Golden Raisins,  
Candied Pistachios, Bourbon-Maple-Soy Glaze 13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
A suggested gratuity of 18% will be added to parties of 8 or more.

## FEATURED LIBATIONS

Berry Spritz *Stolichnaya Razberi Vodka, Chambord, Prosecco, Blackberry, Raspberry* 17

Fall Negroni *Bluecoat Gin, Campari, Mulled Red Wine* 16

Thyme Square *Casamigos Anejo, Grand Marnier, Orange, Thyme, Bitters* 18

Favorite Flannel *Absolut Vodka, Vanilla, Pomegranate, Cinnamon, Aquafaba* 16

Seasonal Sangira *Spiced White Wine, Pear Liqueur, Ginger Beer, Fall Fruit* 14

The Off-Season *Buffalo Trace Bourbon, Licor 43, Cider, Spiced Simple* 17

Autumn in AC *Absolut Vanilla, Coconut Rum, Pineapple, Spiced Cider* 15



## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING WINE

La Marca Prosecco, *Veneto NV* 13

Gruet Brut Rosé, *American NV* 14

Paul Goerg "Reserve", *Brut Champagne NV* 18

Michele Chiarlo "Nivole" *Moscato d'Asti 2018* 14

### WHITE WINE/ROSÉ

Sonoma-Cutrer "RRR" *Chardonnay • California, Sonoma Coast 2018* 15

Domaine Bel Air *Melon de Bourgogne • France, Muscadet 2019* 13

Masi Masianco *Pinot Grigio & Verduzzo • Italy, Friuli-Venezia Giulia 2019* 14

Dr. Loosen "Blue Slate" *Kabinett Riesling • Germany, Mosel 2018* 15

Wairau River *Sauvignon Blanc • New Zealand, Marlborough 2019* 14

Whispering Angel "The Palm" *Rosé • France, Provence 2019* 14

### RED WINE

The Federalist *Cabernet Sauvignon • California, Lodi 2017* 15

Alta Vista "Estate" *Malbec • Argentina, Mendoza 2018* 15

Willamette Valley "Whole Cluster" *Pinot Noir • Oregon, Willamette Valley 2019* 15

Cosentino "The Franc" *Cabernet Franc • California, Lodi 2018* 14

Ghost Pines "Winemaker's Blend" *Zinfandel/Syrah/Cabernet Blend • California 2018* 16

## BEERS

### DRAFT

Peroni Lager 7

Yards Philadelphia Pale Ale 7

Blue Moon Belgian White 7

Evil Genius "Stacy's Mom" IPA 8

Kona "Big Wave" Golden Ale 8

### BOTTLE & CANS

Bud Light 6

Michelob Ultra 6

Narragansett Lager 6

Miller Lite 6

Heineken 7

Corona 7

Cape May IPA 7

Tuckahoe Porter 7

Kaliber (non-alcoholic) 7

Full Council Oak Wine List

Available

