



COUNCIL OAK
Steaks & Seafood

SALADS

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

Oak Seasonal Salad, Baby Greens,
Cucumber, Black Radish, Smoked
Radish, Apple, Shaved Carrots, Fennel,
Candied Pistachios, Pistachio Vinaigrette
14

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

SOUP

New England Clam Chowder
Pancetta, Oyster Crackers 13

APPETIZERS

Cross-Cut Shortribs, Kimchi Aioli,
Shaved Vegetables 21

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

Mussels Posillipo
Spicy 'Nduja, Fennel, Tomatoes 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

Beef Tartare
Parmesan Espuma, Capers, Toasted
Quinoa 16

SHELLFISH POTS FOR THE TABLE

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

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

WOOD FIRED

Filet Mignon 10oz 49
Skirt Steak, Chimichurri 39
Free Range Half Chicken,
Spring Peas, Morels, Leeks, Natural Jus 32
Veal Porterhouse, 16oz, Black Garlic, BBQ 48

Seabass, Harissa, Lentils, Bacon, Truffle Vinaigrette 44
Skuna Bay Salmon, Mushrooms, Spring Vegetables,
Soy-Lime Vinaigrette 36
Day Boat Scallops, Seafood Fregola, Pistou 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
Red Wine Demi 4

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

SIDES

Au Gratin Potatoes 11
Hand-Cut Fries, Parmesan, Fines Herbes 9
Crispy Potatoes, Za'atar, Onion, Shishito, Paprika Aioli 11
Homestyle Mashed Potatoes, Chives 10
Crab Twice Baked Potatoes, Tillamook Cheddar, Scallions 19

Creamed Spinach, Parmesan, Gruyère 13
Grilled Asparagus, Truffle Vinaigrette 11
Grilled Broccolini, Roasted Garlic, Crispy Shallot 12
Roasted Wild Mushrooms, Sherry, Pistou 14
Lobster Mac + Cheese, Panko, Tarragon 21

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 Raspberry Vodka, Chambord, Prosecco, Blackberry, Raspberry 17

Walkin' on Sunshine Apricot Infused Gin, Grapefruit, Vanilla 16

The Cooler Vodka, Cucumber, Basil, Ginger Beer 15

Hot Girl Summer Blanco Tequila, Pineapple, Jalapeno, Lime 16

Junebug Blended Rum, Fresh Strawberry, Lemonade 15

Mr. Purple's Reserve Bourbon, Pineapple, Peach, Pomegranate 17

Leed's Daiqueri Alibi Gin, Marachino, Grapefruit, Lime 18



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 2020 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 2018 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 2019 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

