



REFINED RUSTIC BY CHEF BONANNO

DINNER

St. Pete, Florida

FIRST

shareables

SECOND

soup & salads

Street Deviled Eggs

Duke's mayo, avocado, blistered corn, tajin, queso fresco, cilantro, chili pepper. 11

Potato Chips

House made chips, honey drizzle, balsamic glaze, blue cheese, green onion & parmesan. 11

Shrimp Cocktail

Four large shrimp with choice of house cocktail or remoulade sauce & wrapped lemon. 16

Crab Stuffed Mushrooms

Broiled mushroom caps stuffed with lump crab & topped with parmesan. 16

½ Dozen Raw Oysters

Freshly shucked oysters paired with accoutrements & house apple mignonette. 15

Mushroom Bisque

Wild mushrooms, gold potato, truffle cream, crispy mushrooms & porcini dust. 9

The Tuscan

Mixed lettuce, ham, olives, red onion, heirloom tomato, Swiss & parmesan cheese topped with parmesan vinaigrette. 11

Baby Gem Caesar

Split lettuce head, aged parmesan, garlic crouton, anchovy crumble. 10

Spreads & Breads

Whipped truffle burrata, olive tapenade, basil pesto, & sundried tomato pesto. 12

Spicy Shrimp

1/2lb tail on jumbos in a roasted garlic pepper sauce, house seasoning & served with grilled bread. 16

Crab Cakes

Two jumbo lump crab cakes, zesty mustard remoulade, heirloom tomato salad. 17

Steak Tartare

Beef tenderloin, green apple, capers, truffle, pickled vegetable & fresh farm egg. 19

½ Dozen Grilled Oysters

Freshly shucked & topped with garlic butter, toasted panko, parmesan & chives. Served with grilled bread. 17

French Onion

Beefy herbaceous broth, garlic crouton topped with Swiss & parmesan. 9

Napa Valley

Baby spinach, blue cheese, strawberries, candied pecans, tomato, cucumber, raspberry poppyseed vinaigrette. 10

Protein Add On's

Chicken 9

Three large Shrimp 6

3oz Filet 17

6oz Salmon 19



REFINED RUSTIC BY CHEF BONANNO

DINNER

St. Pete, Florida

THEN
entrees

Pasta Bolognese

USDA Prime ground beef, pork, shaved parm, herbed ricotta, house noodles. 22

Deep South Meatloaf

Deep fried meatloaf, tangy ketchup, baked potato & veg, sherry pepper cream. 26

Fresh Catch Piccata

Chargrilled fresh catch in a lemon butter capper cream sauce and served with baked potato & veg. MKT

Crab Cake Dinner

Three jumbo lump crab cakes, house remoulade sauce served with rice pilaf & heirloom carrots. 32

Sous Vide Half Chicken

Crispy fried & smokey chicken, hot honey, heirloom carrots, rice pilaf, dressed in a pan sauce. 26

Short Rib & Wild Mushroom Risotto

Chef's handpicked wild mushrooms in a house done risotto topped with braised short ribs. 36

Salmon Mediterranean

Zaatar spiced salmon, lemon yogurt, couscous salad, house parmesan vinaigrette. 29

Twin Lobster Tails

Baked with BBQ butter & panko. Served with rice pilaf, asparagus, drawn butter & lemon. 38

all cuts served with baked potato & onion straws
upgrade to any side +\$4

Filet 6oz 42
The most tender cut of midwestern beef 10oz 55

Prime Ribeye 14oz 50
Highly marbled for flavor in every bite

Prime NY Strip 12oz 49
Richly flavored, medium marbling with firmer texture

Chef's Chop's 32
All-natural thick cut pork chop

NOW
Oaks Cut's

Add On's

Oscar Style 12
Shrimp (3) 6
Crab Cake 9
Lobster Tail 15
Truffle Crust 6
Blue Cheese Crust 6
Horseradish Cream 6
Sherry Pepper Cream 2
Cabernet Reduction 2
Chimichurri 3
Bearnaise 4

Sides

House Fries 7
Couscous Salad 6
Charred Broccolini 8
Heirloom Carrots 8
Grilled Asparagus 9
Rice Pilaf 6
Baked Potato 8
Creamed Spinach 8
Roasted Garlic Mash 8
Mushroom Medley 9



"NOTHING LIKE BRUNCH AT OAK'S"

BRUNCH

St. Pete, Florida

FIRST shareables

Street Deviled Eggs

BLT - Bacon, lettuce & tomato. 11

Potato Chips

House made chips with honey drizzle, balsamic glaze, blue cheese, green onion & parmesan. 11

Shrimp Cocktail

Four large shrimp with choice of house cocktail or remoulade sauce & wrapped lemon. 16

Spreads & Breads

Whipped truffle burrata, olive tapenade, basil pesto, & sundried tomato pesto. 12

½ Dozen Raw Oysters

Freshly shucked oysters paired with accoutrements & house apple mignonette. 15

Bruschetta

House bruschetta mix served with grilled bread. 12

Spicy Shrimp

1/2lb tail on jumbos in a roasted garlic pepper sauce, house seasoning & served with grilled bread. 16

Crab Cakes

Two jumbo lump crab cakes, zesty mustard remoulade, heirloom tomato salad. 17

Steak Tartare

Beef tenderloin, green apple, capers, truffle, pickled vegetable & fresh farm egg. 19

½ Dozen Grilled Oysters

Freshly shucked & topped with garlic butter, toasted panko, parmesan & chives. Served with grilled bread. 17

SECOND soup & salads

Mushroom Bisque

Wild mushrooms, gold potato, truffle cream, crispy mushrooms & porcini dust. 9

The Tuscan

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Baby Gem Caesar

Split lettuce head, aged parmesan, garlic crouton, anchovy crumble. 9

French Onion

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Napa Valley

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Protein Add On's

Chicken 6

Three large Shrimp 6

3oz Filet 17

6oz Salmon 19



"NOTHING LIKE BRUNCH AT OAK'S"

BRUNCH

St. Pete, Florida

brunch
thirty

handhelds

Shrimp & Grits

Stone ground grits, Amish cheddar, brisket burnt ends, grilled shrimp, & sweet corn. 21

House Quiche

Roasted ham, alpine cheeses, fresh farm eggs, flakey crust, tomato salad, leeks, applewood bacon & balsamic glaze. 17

Breakfast Carbonara

Eggs, bacon, ground black pepper & grated pecorino Romano cheese over house noodles. 19

Omelets Your Way 16

made to order, whole eggs or white only & served with home fries.

You Pick:

1 Veg 1 Cheese 1 Protein
each additional ingredient \$2

Chicken & Waffles

Buttermilk fried chicken, sweet Belgium pearl waffles & a house hot honey syrup. 21

Oak's Crab Benny

Lump crab cakes, poached eggs, & spinach on a toasted English muffin served with house hollandaise sauce & home fries. 25

Steak & Eggs

Chef's cut, 2 eggs your way, applewood smoked bacon, home fries & toast. 26

Veggies

spinach | mushrooms | roasted peppers | onions | leeks

Cheeses

Swiss | American | feta | goat | cheddar

Proteins

ham | bacon | brisket | shaved prime beef | chicken

upgrade to house fries or Caesar salad +\$4

Steak Sandwich

Shaved tenderloin, caramelized onions, herbed ricotta, and gruyere cheese, served on a baguette with house chips. 16

Oak's Prime Burger

Prime beef, lettuce, tomato, onion, bacon, jalapeno blue cheese aioli. 15
Add egg +\$3

Fresh Catch Sandwich

Melty Swiss, house slaw, mango jalapeno salsa, Jamaican jerk smear, served on brioche bread with house chips. MKT

Sides

House Fries	7
Couscous Salad	6
Charred Broccolini	8
Heirloom Carrots	8
Cream Spinach	8
Roasted Garlic Mash	9
Mushroom Medley	9
Texas Toast	6



HAPPY HOUR AT THE BAR

BAR MENU 4PM-6PM

St. Pete, Florida

NOW
just for you

HERE
the drinks

Street Deviled Eggs

Duke's mayo, avocado, blistered corn, tajin, queso fresco, cilantro, chili pepper. 10

½ Dozen Grilled Oysters

Freshly shucked & topped with garlic butter, toasted panko, parmesan & chives. Served with grilled bread. 10

Oak's Prime Burger

Prime beef, lettuce, tomato, onion, bacon, jalapeno blue cheese aioli. 10
Add egg +\$3

Potato Chips

House made chips with honey drizzle, balsamic glaze, blue cheese, green onion & parmesan. 10

Spicy Shrimp

1/2lb tail on jumbos in a roasted garlic pepper sauce, house seasoning & served with grilled bread. 10

Bruschetta

House bruschetta mix served with grilled bread. 10

\$8 House Red & White

Wines

Cabernet
Pinot Noir
Chardonnay

Ask your bartender about
our Loyalty Program here
at Oak's on 4th

\$9 Select Spirits

woodford reserve
jameson
wheatley
bombay
milagro silver
captain morgan

\$2 off all draft beers

JDubs Poolside Kolsch	7
Cycle Cream & Sugar Porter	7
7th Sun Graffiti Orange	7
TBBC Reef Donkey APA	8
Coppertail Free Dive IPA	8



COCKTAILS, BREWS & WINES

6oz | 9oz | Bottle

wines by
the glass

Brut Prosecco, IT 187ml	12
J.P. Chenet Brut Blanc de Blacc, FR	12 16 48
Baron D'Arignac Demi-Sec. Rose, FR	10 15 40
Moscato d' Asti DOCG, IT	11 15 44
Pieropan Soave, Gargenaga, Vento, IT	10 15 40
Sauvignon Blanc, Emmolo by Caymus, Napa Valley, CA	16 24 64
Sauvignon Blanc, Stoneleigh, Marlborough, NZ	12 16 48
Chardonnay, Bernier, La Regrippiere, FR	11 15 44
Chardonnay, Artesa, Carneros, CA	15 22 60
Pinot Grigio, Jermann, Friuli, IT	14 21 52
Rose, Daou Reserve, Paso Robles, CA	12 18 48
Pinot Noir, Lyric by Etude, Santa Barbara, CA	12 18 48
Pinot Noir, Belle Glos Clark and Telephone Vineyard, Santa Maria, CA	24 36 96
Pinot Noir, Duck Pond, Willamette Valley, OR	16 24 64
Red Blend, Prisoner Wine Company, Napa Valley, CA	19 28 76
Proprietary Blend, Pessimist by Daou, Paso Robles, CA	16 24 64
Bordeaux Blend, Comtesse de Malet Roquefort, FR	10 14 40
Cabernet Sauvignon, Jamieson Ranch "Silver Spur" Napa Valley, CA	15 22 60

brews

Drafts		Bottled	
Jdubs Poolside Kolsh	7	Budweiser	6
Cycle Cream & Sugar Porter	7	Bud Light	6
7th Sun Graffiti Orange	7	Michelob Ultra	5
TBBC Reef Donkey APA	8	Miller Lite	6
Coppertail Free Dive IPA	8	Yuengling Lager	6
		Modelo	6
		Stella	7
		N/A Stella	4

cocktails

Totally Smashed 10	Pearfection 12
House infused cucumber vodka fresh basil fresh lime honey	Pear vodka fresh lemon pear nectar hints of plum ginger
Heat Wave 10	The Segway 11
House tequila fresh lime strawberries jalapeno	A crafty spin on a classic sour
Lavender Feilds 12	Gimme One Secco 11
Botanical gin lavender violet fresh lemon	Gin elderflower lemon honey bubbles
Mint Condition 10	212 12
House rum mint lime seasoned fruit	A classic Manhattan with a twist
Oak's Agave Old Fashioned 13	
Mezcal Demerara orange essence hint of chocolate	



WINES BY OAK'S ON 4TH

BOTTLE LIST

bubbles
& rose

	6oz	9oz	Bottle
Maschio Brut Prosecco, IT 187ml			12
J.P. Chenet Brut Blanc de Blacc, FR	12	16	48
Moscato d' Asti DOCG, 2021, Rista, IT	11	15	44
Charles Le Bel Inspiration 1818, Brut, NV, Champagne, FR			79
Canard-Duchene, Brut Nature, 2012, Champagne, FR			195
Baron D'Arignac Demi-Sec, Rose, FR	10	15	40
Rose, Daou Reserve, 2021, Paso Robles, CA	12	18	48

whites

Pieropan Soave, 2022, Gargenaga, Vento, IT	10	15	40
Sauvignon Blanc, Emmolo by Caymus, 2022, Napa Valley, CA	16	24	64
Sauvignon Blanc, Stoneleigh, 2022, Marlborough, NZ	12	16	48
Sauvignon Blanc, Jayson, 2021, Napa Valley, CA			69
Chardonnay, Bernier, 2022, La Regrippiere, FR	11	15	44
Chardonnay, Artesa, 2020, Carneros, CA	15	22	60
Chardonnay, Frank Family Vineyards, 2021, Carneros, CA			70
Chardonnay, Cakebread, 2021 Napa Valley, CA			75
Pinot Grigio, Jermann, 2022, Friuli, IT	14	21	52

reds

Pinot Noir, Lyric by Etude, 2020, Santa Barbara, CA	12	18	48
Pinot Noir, Belle Glos Clark and Telephone Vineyard, 2020, Santa Maria, CA	24	36	96
Pinot Noir, Duck Pond, 2021, Willamette Valley, OR	16	24	64
Pinot Noir, Ken Wright Cellers, 2021, Willamette Valley, OR			55
Pinot Noir, Talbott "Sleepy Hollow" Vineyard, 2017, Saint Lucia, CA			75
Pinot Noir, Premier Cru "Santenay" 2018, Burgundy, FR			95
Petite Sirah, Stags' Leap, 2019, Napa Valley, CA			85
Shiraz, Penfolds "Bin 28", 2020, Barossa Valley, AU			65
Proprietary Blend, Pessimist by Daou, 2021, Paso Robles, CA	16	24	64
Red Blend, Bonterra "The Butler", 2020, Mendocino, CA			95
Red Blend, Allegrini IGT "Baby Amarone", 2018, Vento, IT			49
Red Blend, Orin Swift "Machete", 2019, CA			85
Red Blend, Caravan by Darioush, 2018, Napa Valley, CA			105
Red Blend, Prisoner Wine Company, 2021, Napa Valley, CA	19	28	76
Proprietary Blend, Pahlmeyer, 2018, Napa Valley, CA			295
Bordeaux Blend, Comtesse de Malet Roquefort, 2020, Bordeaux, FR	10	14	40
Bordeaux Blend, Chateau La Reverence, Grand Cru, 2020, FR			95
Merlot, Estate Raymond Collection, Napa Valley, CA			55
Malbec, Estancia Uspallata, 2018, Mendoza, AR			120
Carmenere, Montes Alpha, 2019, Colchagua Valley, CL			45
Crozes-Hermitage, Vidal Fleury, 2020, Rhone, FR			65
Chateaneuf du Pape, Famille Perrin, Les Sinards, 2021, Rhone, FR			95
Cabernet Sauvignon, Jamieson Ranch "Silver Spur" 2019 Napa Valley, CA	15	22	60
Cabernet Sauvignon, Owen Roe, 2018, Yakima Valley, WA			70
Cabernet Sauvignon, Austin Hope, 2020, Paso Robles, CA			85
Cabernet Sauvignon, Caymus Vineyards, 2021, Napa Valley, CA			165
Cabernet Sauvignon, Groth, 2019, Napa Valley, CA			95
Cabernet Sauvignon, "The Mascot", 2018, Napa Valley, CA			395
Cabernet Sauvignon, BLANK, 2012, Napa Valley, CA			450
Cabernet Sauvignon, Daou "Soul of a Lion", 2019, Paso Robles, CA			325
Cabernet Franc, Inkblot, 2018, Santa Barbera, CA			75
Cabernet Franc, "The Debate", 2018, Napa Valley, CA			425
Amarone, Cesari DOCG, 2015, Veneto, IT			160
Barolo, Ratti Marcenasco, 2018, Piedmont, IT			110
Brunello di Montalcino, Argiano, 2018, Tuscany, IT			115
Tempranillo, Linajes Roble, 2018, Ribera del Duero, ES			45

*vintage is subject to change