

OAK+ROWAN

SEAFOOD PLATTER including:

RAZOR CLAM CEVICHE
OYSTERS+PICKLED RAMP MIGNIONETTE
COLLASAL SHRIMP COCKTAIL
LOBSTER/CHICKEN CORN DOG
CAVIAR AIOLI

34

TO BEGIN

WHEY SOURDOUGH

Apricot / Ricotta / Date Butter / 6

BABY GEM LETTUCE

*Cherry Tomato / Cured Olive /
Sweet Pepper / Pecorino / 14*

YELLOW TOMATO + SAFFRON BISQUE

*Golden Zucchini / Fennel /
Crispy Quinoa / 14*

CLAM + PORK CHOWDER

Littleneck Clams / Pork Belly / Chips / 10

TUNA TARTAR*

*Pickled Beet / Spigarello / Horseradish /
Cucumber Vinaigrette / 15*

SALAD OF SUMMER SQUASH + CUCUMBER

Capers / Melon / Yogurt / Dill Chermoula / 14

SALT MEADOW FARM LAMB BELLY

Carrots / Maple / Cashew / Tarragon Pistou / 16

CORZETTI

*Octopus / Beef Summer Sausage /
Shishito Pepper / 18*

BEEF TARTAR*

Basil Crouton / Summer Truffle / Parmesan / 17

CAVIAR*

See additional list / Traditional Accoutrements

CHEESE

CAVEMAN BLUE

*Oregon / Blue / Tomato / Corn / Basil /
Pain de Mie / 13*

JULIANNA

*Indiana / Goat Cheese / Peach Mostarda /
Leek Tart / 12*

VERANO*

*Vermont / Semi Firm / Walnut Pesto /
Eggplant Hummus / Naan / 12*

MAIN COURSE

BLUEFIN TUNA*

*Heirloom Tomatoes / Bacon Fritters /
Arugula / Anchovy Caramel / 32*

STRIPED BASS

*Corn Raviolo / Chanterelle Mushroom /
Lovage Butter / MP*

EGGPLANT +HERB SPÄTZLE

Mushroom / Tomato "Hunter" Sauce / 26

MAINE LOBSTER + CHICKEN

*Snap Peas / Cipollini Onion /
Gooseberry / Foie Gras Jus / 36*

LONG-ISLAND DUCK*

*Potato + Green Onion Rösti / Cabbage /
Red Plum Jus / 36*

AMERICAN WAGYU SIRLOIN CAP*

*Runner Beans / Parmesan Panisse /
Grilled Lettuce / Caesar Hollandaise / 42*

BONE-IN PRIME BEEF RIBEYE*

*Duchess Potato / Maitake Mushroom /
Black Garlic Butter / MP*

OPEN HOURS

Mon – Fri / Lunch: 11:30am – 3:00pm

Mon - Sat / Supper: 5:15pm – 11:00pm

Sunday Brunch: 10:00am – 4:00pm

ADDRESS

321 A Street Fort Point Boston, MA

SOCIAL MEDIA

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