

Spoto's  
**Oakwood Grill**  
**APPETIZERS**

**Spinach, Artichoke & Hearts of Palm Gratin**  
 reggiano, roasted  
 garlic, tortilla chips ◊ 9

**Chicken Wings**  
 asian or  
 buffalo style ◊ 10

**Calamari**  
 tempura fried  
 mustard soy aioli ◊ 10

**Asian Vegetable Spring Rolls**  
 napa cabbage  
 shiitake mushrooms  
 soy dipping sauce ◊ 8

**Grilled Mahi Kabob**  
 coconut cilantro  
 dipping sauce ◊ 12

**Steak Kabob**  
 caramelized onions  
 balsamic drizzle ◊ 12

**Kobe Sliders**  
 3 mini "kobe"  
 burgers ◊ 10

**Coconut Crusted Shrimp**  
 mango-chili  
 dipping sauce  
 fresh cilantro ◊ 12

**Maryland Crab Cake**  
 jumbo lump crabmeat  
 "old bay" aioli, roasted corn salsa ◊ 13

**Jumbo Shrimp Cocktail**  
 horseradish, cocktail sauce ◊ 14

**Seared Rare Tuna**  
 sushi grade tuna ◊ 12

**Prosciutto Wrapped Sea Scallops**  
 oak grilled ◊ 14

**ROASTED FLATBREAD**

**Vine Ripe Tomato**  
 roasted garlic, parmesan  
 fresh basil ◊ 7

**Basil Pesto**  
 roasted tomato, mozzarella  
 fresh basil ◊ 8  
 w/roasted chicken ◊ 9

**BBQ Shrimp**  
 roasted peppers, asiago  
 fresh arugula ◊ 11

**Grilled Steak**  
 roasted peppers & onions  
 mozzarella, tabasco  
 onion strings ◊ 10

**SOUPS AND SALADS**

**French Onion Soup**  
 roasted garlic crouton  
 caramelized onions  
 gruyere cheese ◊ 7

**Caesar Salad**  
 romaine lettuce, anchovy  
 roasted garlic crouton, parmesan cheese  
 ◊ starter 7 ◊ entrée 10

**Martha's Vineyard Salad**  
 crumbled bleu cheese  
 toasted pine nuts, red onion  
 maple raspberry vinaigrette ◊ 5

**Oakwood Wedge**  
 crisp iceberg lettuce  
 apple wood bacon, vine ripe tomato  
 red onion, bleu cheese ◊ sm 5 ◊ lg 9

**"Scratch" Soup**  
 chef's selection  
 ◊ cup 5 ◊ bowl 7

**Roasted Beet Salad**  
 red & gold beets, goat cheese  
 mache, pistachio vinaigrette ◊ 9

**Mozzarella Caprese**  
 grape tomatoes, mixed  
 greens, extra virgin  
 olive oil, balsamic ◊ 9

**Chopped Salad**  
 mixed greens, grilled vegetables, asiago  
 charcoaled tomato vinaigrette  
 ◊ starter 7 ◊ entrée 10

**OVEN ROASTED CHICKEN AND BBQ**

We take pride in serving only the finest quality, naturally fed birds, seasoned with our signature dry rub.

**Oakwood Signature Roasted Chicken**  
 mashed potatoes, wood grilled asparagus, au jus ◊ 17

**Pulled Pork Platter**  
 baked beans, french fries ◊ 15

**Oak Grilled BBQ Chicken**  
 house made bbq sauce, baked beans, french fries ◊ 13

**St. Louis BBQ Ribs**  
 oakwood bbq glazed, french fries, cole slaw  
 half rack ◊ 13 full rack ◊ 20

**Baby Back Ribs**  
 fries & slaw  
 half rack ◊ 15 full rack ◊ 24

**BBQ Ribs and Chicken Combo**  
 when you just can't decide, with fries & slaw ◊ 19  
 w/ baby backs ◊ 21

**OAKWOOD CLASSICS**

**BBQ Chicken Pizza**  
 red onion, cilantro ◊ 14

**Veal Meat Loaf**  
 mushroom demi, mashed potatoes ◊ 18

**Fish & Chips**  
 french fries, cole slaw ◊ 17

**Top Of The Catch**  
 fresh daily, rice pilaf ◊ MKT

**LinguineTuscano**  
 reggiano cream, spring peas  
 crispy prociutto, roasted peppers ◊ 16  
 w/ shrimp ◊ 21

**Not Your Mothers Pot Roast**  
 slow roasted  
 fresh vegetables  
 mashed potatoes ◊ 18

**Cedar Plank Salmon**  
 oven roasted over  
 cedar wood  
 rice pilaf ◊ 21

**Rainbow Trout**  
 wood grilled or almandine  
 rice pilaf ◊ 19

**Two Bone Pork Chop**  
 maple lacquered, sweet potato ◊ 18

**Oak Grilled Sliced Steak**  
 mashed potatoes ◊ 17

**Atlantic Salmon**  
 miso glazed or sesame almond ◊ 21

**Jumbo Shrimp**  
 grilled, roasted tomato aioli ◊ 21

**Filet Bleu**  
 6 oz bleu cheese  
 mashed potatoes ◊ 27

**Roasted Prime Rib**  
 horseradish sauce, baked potato  
 12 oz. ◊ 24 16 oz. ◊ 28

**Yellowfin Tuna**  
 grilled or pepper seared  
 rice pilaf ◊ 25

**Grilled Sea Scallops**  
 soft corn polenta  
 roasted corn salsa ◊ 24

**Filet Mignon**  
 8 oz barrel cut  
 mashed potatoes ◊ 29

**Ribeye**  
 14 oz. highly marbled cut  
 baked potato ◊ 29

**Chilean Sea Bass**  
 mediterranean style  
 atichokes, tomato, olives ◊ 29

**Mixed Grill**  
 2 scallops, 2 shrimp, fresh fish  
 soft corn polenta ◊ 25

**OAK GRILLED BURGERS**

**White Cheddar**  
 lettuce, tomato, onion, french fries  
 coleslaw ◊ 11

**BBQ Bacon, Avocado, Stilton**  
 apple wood bacon, french fries  
 coleslaw ◊ 12

**Mushroom Bearnaise**  
 sauteed wild mushrooms  
 béarnaise sauce ◊ 12

**Honey Bourbon**  
 sweet honey bourbon glaze  
 pepper jack, apple wood bacon  
 parmasen aioli ◊ 12

**SANDWICHES & ENTRÉE SALADS**

**Pulled Chicken Sandwich**  
 carolina style or chipotle bbq  
 french fries, cole slaw ◊ 12

**Raspberry Chicken Salad**  
 crumbled bleu cheese, toasted pine nuts, red  
 onion, maple raspberry vinaigrette ◊ 12

**Asian Shrimp Salad**  
 napa cabbage, scallions  
 lo mein, soy vinaigrette ◊ 16

**Grilled Salmon Salad**  
 mixed greens, grilled vegetables  
 asiago, charcoaled tomato  
 vinaigrette ◊ 17

**Prime Rib Sandwich**  
 thinly sliced, roasted peppers  
 asiago cheese, fresh arugula ◊ 17

**Oakwood Steak Salad**  
 mixed greens, roasted red peppers  
 shiitake mushrooms, tabasco onion strings  
 spicy ranch dressing ◊ 16

**Oak Grilled Tuna Mignon Salad**  
 balsamic vinaigrette, grilled eggplant  
 kalamata olives, artichoke hearts ◊ 16

**Crab Cake Salad**  
 roasted corn salsa  
 charcoaled tomato vinaigrette ◊ 18

**SIDES**

Baked Beans ◊ 4 Rice Pilaf ◊ 4 French Fries ◊ 4 Baked Potato ◊ 4 Sweet Potato ◊ 4 Polenta ◊ 4 Mashed Potatoes ◊ 4 Broccoli ◊ 4 Today's Vegetable ◊ 4 Onion Rings ◊ 6

\*Split –Plate Charge ◊ 3  
 \*Bread served on request only

### on the half shell

- ie point oysters, ½ dz. long island sound .....14.25
- and creek oysters, ½ dz. duxbury mass. ....14.75
- lay’s featured oyster, ½ dz. chef’s selection..... 15.75
- ster sampler platter, two of each.....14.50
- w bar platter, 2 oysters, 2 cherrystones, 2 shrimp ..... 13.75
- ’ge sampler platter, six of each .....45.00
- itured oyster platter, baker’s dozen & a half ....47.25
- shellfish platter,12 oysters, 12 clams, 4 shrimp, 1/2 stone crab 74.50
- littleneck clams, ten of each, cape cod..... 12.25
- cherrystone clams, 1/2 dz cape cod .....8.25
- oyster shooter, tabasco, horseradish, cocktail sauce ....2.50
- oyster six shooter, six oyster shooters.....15.00
- asian oyster shooter, east meets west.....2.75
- asian oysters, sour cream sesame seaweed caviar soy ginger11.75
- bluepoint martini, 3 bluepoints, cocktail sauce, vodka8.25

### appetizers

- mbo shrimp cocktail, lemon, horseradish, cocktail12.75
- ryland crab dip, blended cheeses, old bay .....9.75
- na sashimi, seared rare, wasabi, pickled ginger..... 12.25
- abcake appetizer, mango corn salsa .....10.75
- ii mussels, coconut milk, lemonrass, yellow curry.....10.75
- issels, garlic, sherry & herbs .....10.25
- oked yellowfin tuna pate .....7.75
- icken quesadilla southwest style, cilantro sour cream8.75
- con wrapped grilled sea scallops.....12.25
- np crabmeat cocktail, remoulade sauce ..... 13.75
- aska king crab cocktail,1/2 lb chilled .....14.00
- rdia stone crab, 1/2 lb chilled, mustard sauce .....16.75
- bbq-bacon wrapped shrimp mango-corn salsa10.50
- louisiana bbq shrimp, cajun barbeque sauce10.50
- shrimp jambalaya, w/ red beans & rice ..... 11.75
- tuscan littleneck clams, tomato, wine, fresh herbs12.25
- clams casino, andouille, garlic, & wine ..... 8.25
- baked brie oysters, champagne sauce..... 10.50
- oysters rockefeller, spinach, fennel, pernod ..... 10.00
- maine steamers, Ipswich clams, drawn butter, broth11.75
- hot mix, 1 brie, 1 rockefeller, 2 clams casino.....10.25
- panfried oysters, lemon aioli..... 12.50
- hot app platter,hot mix,panfried oyster,crab,cake,scallop45.25
- florida stone crab platter, 2lb. mustard sauce ..... 67.00

### salads

- use salad, wheat beer vinaigrette .....5.50
- esar salad, romaine, anchovies, croutons.....6.50
- awberry patch salad mixed greens, bleu cheese 6.75
- nato, mozzarella, red onion, vinaigrette.....9.50
- rtobello & goat cheese salad, vinaigrette ....9.50
- asian tuna sashimi salad, sesame soy vinaigrette16.75
- oriental shrimp salad, spicy peanut dressing .. 14.50
- seafood cobb salad, shrimp, scallops, fresh fish..15.50
- nicoise salad, yellowfin tuna, new potatoes, green beans16.50
- crab louis salad, lump crab, egg, tomato, 1000 island18.75

### chowders, soup, gumbo & stew

- w england clam chowder, from “the cape” ..4.75
- hamian conch chowder, spicy w/ sherry .....5.75
- zpacho, chilled vegetable soup .....4.25
- black bean soup, sour cream, fresh tomato .....4.25
- oyster stew, onions, celery, garlic & spices..... 12.00
- seafood gumbo, shrimp, scallops, salmon, mussels18.75

### grilled & roasted entrees

- ffed chicken florentine , spinach, goat cheese17.75
- rk chop, french-cut, apricot glazed .....19.75
- q baby back ribs, full rack .....19.75
- ime rib, creamy horseradish sauce.....25.75
- w zealand lamb chops, mint demiglaze .....25.50
- o sirloin, 12oz grilled .....24.00
- yellowfin tuna, ponzu-marinated.....25.75
- atlantic salmon, soy, lemon, dijon marninated .....20.25
- mahi-mahi, asian pesto marinated.....24.75
- swordfish oscar, lump crab, asparagus, bernaise....30.75
- florida black grouper, herb butter .....27.75
- yellowtail snapper, citrus barbeque snapper .....26.75
- surf&turf, 6ozfilet, 1/2 lb alaska king crab steamed 42.00

### pasta, fish & shellfish

- littleneck clam linguine, white wine, garlic ..... 19.75
- rimp scampi angel hair, garlic, tomato sauce. 17.75
- guine di mare, shrimp scallops salmon mussels & clams19.75
- icken & artichoke penne, garlic, tomato sauce16.75
- mbalaya fettuccine, chicken, andouille, shrimp16.75
- rimp & artichoke linguine garlic, tomato sauce 19.25
- rimp fettuccine goat cheese, tomato basil cream .... 19.75
- rida stone crab, 1 lb. chilled, asian noodle salad....35.50
- w orleans crabcakes, crabmeat, peppers, spices21.75
- uillabaisse, ½ lb alaska king crab, clams, mussels, fresh fish25.75
- pecan trout, champagne cream sauce.....17.75
- sesame seared tuna, mango papaya salsa .....26.75
- caramelized onion snapper 27.75
- asian honey mustard salmon.....20.75
- macadamia nut crusted dolphin .....25.75
- mixed grill salmon, shrimp, scallops, remoulade sauce21.75
- crab & spinach stuffed sole, lobster sauce 24.25
- pretzel crusted grouper, stone ground mustard28.75
- pan seared sea scallops, panko herb crusted..23.25
- bristol bay alaska king crab, 1 lb steamed34.00
- crab stuffed shrimp, tomato – sherry cream sauce ..21.75