The Oar
STEAK & SEAFOOD GRILLE

Long Island Restaurant Week

THREE COURSE PRIX FIXE DINNER MENU $48.00
+TAX PER PERSON

Appetizers

PLEASE SELECT ONE

Panko Fried Long Stem Artichoke
stuffed with mozzarella cheese over
fresh marinara & basil

Clams Casino
whole little neck clams, peppers, onion, bacon,
fresh herbs, butter & wine

Roasted Pork Belly & Shrimp
hot honey glaze over potato mash

Grilled Pear & Arugula Salad
crumbled bleu cheese, roasted pecans, crispy
prosciutto, red onion, white balsamic vinaigrette

Mediterranean Grilled Octopus
char-grilled Spanish octopus, crispy fingerling
potatoes, blistered tomatoes, olive medley,
lemon-herb aioli

Potato Leek Soup

Entrees

PLEASE SELECT ONE

Seafood Pot Pie
langostino, shrimp, scallop, lobster cream sauce,
vegetables, mushrooms, puff pastry

Chicken Saltimbocca
prosciutto, spinach, mozzarella,
white wine butter sauce, potato mash

Baked Swordfish
crabmeat & horseradish crusted
over potato au gratin

Short Rib Rigatoni
cherry tomatoes, spinach, whipped ricotta,
rosemary tomato gravy

Grilled Bone-In Ribeye Pork Chop
caramelized onions, hot cherry peppers & agave
over sweet potato mash

10 oz Sliced C.A.B. NY Strip Steak
gorgonzola crusted with crispy fried onions
over potato of the day
(**additional $10**)

Dessert

PLEASE SELECT ONE

Homemade Chocolate Chip Bread Pudding
warm with vanilla ice cream

NY Cheesecake

Carrot Cake

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions. Gluten-free option with some modifications. Please tell your server. Gluten-free bread available Due to increasing credit card service charges, we would prefer gratuity be paid in cash. Sorry for the inconvenience.

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DINNER MENU