

OAK HAVEN TABLE & BAR

LATE SPRING DINNER MENU

BLUE POINT OYSTERS (copp's island, norwalk) served raw on the half shell w/ cocktail sauce, bourbon mignonette & lemon slices **3 for \$8 | 6 for \$14 | 12 for \$24**

SHRIMP COCKTAIL five jumbo shrimp served w/ cocktail sauce **\$12**

PORTOBELLO FRIES (seacoast mushrooms - mystic, ct) seasoned breadcrumbs, truffle arugula aioli **\$9**

ARANCINI roasted red pepper & cheddar risotto balls over a mornay smear **\$8**

TOMATO & CUCUMBER SALAD red onions, feta cheese, olive oil, sea salt **\$8**

HERBIVORE TEMPURA battered & fried yellow squash medallions w/ a sweet chili dipping sauce **\$8**

HUMMUS whipped chickpeas, fire-roasted red bell pepper & crackers **\$7**

PRETZEL NUGS warm, soft & crispy pretzel bites tossed in a honey mustard glaze **\$10**

BAR NUTS everything bagel seasoning **\$6**

HARVEST SALAD satur farms baby arugula, clementine segments, dried cranberries, smoked sunflower seeds, goat cheese & red zinfandel shallot vinaigrette **\$12** w/ sautéed shrimp **\$20**

PANZANELLA liuzzi's burrata, diced cherry tomatoes, toasted french bread croutons w/ a balsamic drizzle **\$16**

BAO asian pulled pork, house made kimchi & pickles, sriracha aioli & seaweed salad served on a steamed bun **\$14**

P.E.I MUSSELS choice of broth – curry & lemongrass *or* garlic & white wine **\$16**

MAC & CHEESE blue, cheddar, mozzarella, parmesan, breadcrumbs & crispy bacon **\$12**

MEATBALLS five balls pan roasted to order w/ parmesan & pomodoro sauce **\$14**

RISOTTO (seacoast mushrooms | mystic, ct) shiitake mushrooms, roasted red peppers, diced squash & grated parmesan **\$18**

FRIED CHICKEN SANDWICH seasoned & fried buttermilk chicken w/ spinach, pepper jack cheese & chipotle ranch w/ house made potato chips *or* house salad **\$15** w/ bacon & tossed in buffalo sauce **\$18**

HOUSE MADE RICOTTA GNOCCHI basil pesto cream **\$22**

SALMON pan seared filet, jasmin rice, wilted greens, lemon, butter, white wine **\$28**

PINELAND FARMS BURGER (new gloucester, maine) two hand pressed patties on a brioche bun, whiskey cheddar, sweet onion relish & oak haven sauce w/ house made potato chips *or* house salad **\$18** w/ bacon **\$20**

PORK TENDERLOIN local mint chimichurri, roasted potatoes & wilted greens **\$28**

BLONDE LAVA CAKE molten chocolate center, whipped cream **\$8**

SEASONAL BEIGNETS blueberry **\$7**

text OHTB to 28228 for Oak Haven News | @oakhaventb

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OHTB is happy to be back open and serving our many wonderful guests. We are taking every step necessary to make sure we maintain a fun, safe and healthy experience for everyone by adhering to all state guidelines. We ask that our customers also respect the safety and social distancing guidelines. Due to COVID-19 and all the additional precautionary expenses, we have regrettably added a 3% service charge to every check. We thank you for your cooperation and understanding.

WINES BY THE GLASS

SPARKLING

POEMA CAVA BRUT	\$8
penedes, spain NV	
DR. FRANK 'CÉLÈBRE,' RIESLING CREMANT	\$14
keuka lake, finger lakes, new york NV	
VALDO 1926 CUVEÉ PROSECCO	\$12
valdobbiadene, italy NV	

WHITE

PRISMA SAUVIGNON BLANC	\$10
casablanca valley, chile 2017	
LEFT COAST 'THE ORCHARDS' PINOT GRIS	\$10
willamette valley, oregon 2016	
LA GALOPE CHARDONNAY	\$12
cote de gascogne, france 2017	
LETH GRÜNER VELTLINER	\$12
wagram, austria 2016	
DOMAINE LAFAGE BLANC (grenache blanc blend).....	\$10
languedoc-roussillon, france 2017	
BARON DE LEY ROSADO	\$10
rioja, spain 2018	

RED

FORCE OF NATURE (merlot/cabernet sauv/syrah).....	\$10
paso robles, california 2014	
VIBERTI BARBERA D'ALBA 'LA GEMELLA'	\$11
piedmont, italy 2018	
TROTAMUNDOS PINOT NOIR	\$10
leyda valley, chile 2013	
EL ESTECO 'DON DAVID' RESERVE MALBEC	\$12
salta, argentina 2018	
SOUTHERN BELLE (monastrell/syrah blend).....	\$15
murcia, spain 2017 • aged in pappy van winkle barrels	

BEER SELECTIONS

CANS

COUNTERWEIGHT headway ipa (16oz) • 6.5%.....	\$8
HALF FULL peach wheat ale • 5%.....	\$6
JACKS ABBY post shift pilsner (16oz) • 4.7%.....	\$6
LONG TRAIL vt ipa • 6%.....	\$6
NARRAGANSETT lager (16oz) • 5.0%.....	\$6
NEBCO sea hag ipa • 6.2%.....	\$6
TRULY HARD SELTZER lemonade (16oz) • 5.0%.....	\$7
TWO ROADS plum gose • 4.5%.....	\$9

DRAFTS

COUNTERWEIGHT workhorse pilsner • 5%.....	\$7
SHORT THROW mutual respeck dipa • 8.2%.....	\$9
NEBCO G-BOT dipa • 8.5%.....	\$8

Ask about growlers to go

SHAKEN & STIRRED

BARREL AGED COCKTAIL (4-6-20).....	\$12
grey whale gin, canton ginger liqueur, greenhook beach plum gin, fig liqueur served in a nick & nora glass over a mini cube	
OHTB MATURED MANHATTAN	\$11
jim beam white label, cinzano sweet vermouth, fee brother's whiskey bitters, luxardo cherry drizzle stirred & served up in a coupe w/ luxardo cherry	
SOLID OAK (spring edition).....	\$13
litchfield bourbon barrel pick, lustau vermouth, nonino apertivo, bitters stirred & served in a rocks glass over three mini cubes	
ECLECTIC SQUARE	\$12
sazerac rye whiskey, darvelle freres brandy, benedictine, amara rosso blood orange amaro, oleo saccharum, lemon juice, scrappy's orleans bitters shaken & served up in a vintage coupe	
SMOKEY THE PEAR	\$12
roku gin, prickly pear liqueur, lemon juice, smoked agave nectar, house made grapefruit-thyme shrub, brut champagne, psychaud's bitters float shaken & served in a tulip glass over chipped ice	
SPANISH DOVE	\$12
el jimador reposado tequila, xicaru mezcal, lime juice, basil infused agave nectar, giffard grapefruit rose liqueur, activated charcoal sea salt rimmer shaken & served in a rocks glass over three mini cubes	
MARKET SPECIAL	VODKA \$10 GIN \$12
choose one: grapefruit-thyme <i>or</i> mixed berry-lemon <i>or</i> cucumber-mint-lime shaken & served in a mason jar over chipped ice	
FROSÉ MARGARITA	\$10
codigo '1530' rosa tequila, rosé wine, house made margarita mix, muddy roots farm edible flower served in a rocks glass w/ bamboo straw	

BUILD YOUR OWN GIN & TONIC

\$12

The cocktail was introduced by the army of the British East India Company. Doctors discovered how quinine, a traditional cure for malaria, could be used to prevent the disease. British officers in India in the early 19th century added a mixture of water, sugar, lime and gin to the quinine in order to make the drink more palatable, thus gin and tonic was born.

CHOOSE ONE EACH

GIN

perry tot navy strength | uncle val's botanical | hendricks
gray whale californian botanical | roku japanese

TONIC

regatta dry citrus | fever tree mediterranean
fever tree elderflower | foxon park

GARNISH

lemon | lime | orange | grapefruit | luxardo cherry