

Burgers & Sandwiches

Choice of One Side | Substitute Premium Side • 4
Add Applewood Bacon or Fried Egg to Any Burger • 3

THE OAK BURGER • 19

Two Quarter-pound Angus Beef Patties, Iceberg Lettuce, Tomato, Red Onion, Brioche Bun, Pickle Chips, choice of Cheddar, American, Swiss or Pepper Jack Cheese

THE OAK CLUB • 20

Shaved Boar's Head Turkey & Ham, Applewood Bacon, Bib Lettuce, Tomato, American & Swiss Cheese on Toasted Sourdough

BACON CHICKEN RANCH SANDWICH • 19

Grilled Chicken, Applewood Bacon, Boston Lettuce, Tomato, Pickle Chips, Red Onion, Brioche Bun, Ranch Dressing, choice of Cheddar, American, Swiss or Pepper Jack Cheese

CHICKEN QUESADILLA • 21

Stuffed Flour Tortilla with Grilled Chicken, Onions & Peppers, Cheddar Cheese, Pepper Jack, served with Sour Cream, Salsa & Fries

- Substitute Gulf Shrimp • 6 | Only Cheese • 14

TOASTED CRANBERRY TURKEY SANDWICH • 18

Sliced Boars Head Turkey, Lettuce, Tomato, Goat Cheese, Cranberry Mayo Jam, Toasted on Wheatberry Bread

REUBEN • 19

Shaved Boar's Head Corned Beef, Marble Rye, Sauerkraut, Swiss Cheese, Thousand Island Dressing

- Vegetarian Style: We Can Hold the Beef

SHRIMP OR CATFISH PO-BOY • 22

Choice of Fried Gulf Shrimp or Mississippi Catfish, Toasted French Bread, dressed with Lettuce, Tomato, & Remoulade Sauce

GRILLED CHEESE • 12

American cheese, Buttery Texas Toast
Make it a Ham & Cheese Melt • Add 5

SPICY STEAK & CHEESE SUB • 20

Shaved Seasoned Beef, Mushrooms, Onions, Peppers, Toasted Bun, Pepper Jack Cheese topped with Chipotle Ranch

Late To Rise

TWO EGG OAK BREAKFAST • 18

Two Farm Fresh Eggs any style, served with choice of Bacon or Smoked Sausage, Breakfast Potatoes, choice of Toast or Biscuit

COUNTRY FRIED STEAK & EGGS • 23

Angus Cubed Steak, Two Farm Fresh Eggs, Country Gravy, Breakfast Potatoes, choice of Toast or Biscuit

BUTTERMILK PANCAKES • 14

Stack of Three Fluffy Pancakes, Whipped Butter, Maple Syrup

- Add Chocolate Chips • 2

Entrées

Substitute Premium Side • 4

STEAK FRITES WITH MAÎTRE D'HOTEL BUTTER • 50

Hand-cut 12oz Angus Ribeye Steak topped with the historic French Butter, Crispy Fries seasoned with Pearl Dust

COUNTRY FRIED STEAK • 24

Fried Angus Cubed Steak, Mashed Potatoes, Seasonal Veggies, Country Gravy

SOUTHERN FRIED PORK CHOP • 22

Fried Seasoned Pork Chop, Mashed Potatoes & Gravy, Collard Greens
Make it Grilled | Add a Chop • 8

FRIED SEAFOOD PLATTERS

Fresh Local Seafood served with Fries, Mini Coleslaw & Garnished with Hush Puppies & Fresh Lemon
Mississippi Catfish • 26 | Gulf Shrimp • 27 | Combination • 34

HAND-BREADED CHICKEN TENDERS • 21

Three Hand-breaded Chicken Tenders, Toast, Country Gravy, served with Crispy Fries

WILD CAUGHT GRILLED SALMON • 34

Fresh Atlantic Salmon, Jasmine Rice, Collard Greens, choice of Garlic Butter or BBQ Glaze

FETTUCCINE ALFREDO • 23

Creamy Garlic & Parmesan Sauce served with Garlic Bread

Add Chicken • 6 | Add Gulf Shrimp • 8

Make Cajun Style with Shrimp, Chicken, Gator Sausage, Onions, Peppers & Cajun Spice • Add 12

CHICKEN POT PIE • 18

Pulled Chicken with Peas, Carrots, Onions, baked in a Puff Pastry

Sides • 6

Seasonal Veggies

French Fries

Fried Okra

Jasmine Rice

Coleslaw

Lima Beans & Rice

Mashed Potato

Potato Salad

Collard Greens

Premium Sides • 8

Loaded Mashed Potato

Side Salad

Fresh Berries

Desserts

Add a scoop of Vanilla Ice Cream to any Dessert • 3

CRÈME BRÛLÉE • 16

BEST CARROT CAKE • 14

NEW YORK CHEESECAKE • 12

WARM CHOCOLATE BROWNIE & ICE CREAM • 16

NEW ORLEANS STYLE BEIGNETS • 14



Starters

PEPPER JACK BOUDIN BALLS • 14

This Cajun snack of Fried Sausage, Seasoned Rice & Pepper Jack rolled in a Crispy Fried Ball served with Chipotle Ranch Dressing

SPICY PICKLES FRIES • 12

Thin Dill Pickle Spears Fried Golden & tossed in Pearl Dust served with Ranch Dressing

CHICKEN WINGS • 19

8 Wings served with Blue Cheese Dressing & choice of Buffalo, Bang Bang, Barbecue or Scarlet Sauce

CHIPS & QUESO • 14

Crispy House-made Nacho Chips with Creamy Queso Cheese & Salsa

- Add Chicken • 6 | Add Gulf Shrimp • 8

BANG BANG SHRIMP • 18

Hand-breaded Gulf Shrimp tossed with Homemade Bang Bang Sauce & garnished with Shaved Jalapeños & Lemon

SOUTHWESTERN EGG ROLLS • 15

Three Crispy Egg Rolls stuffed with Chicken, Black Beans, Bell Peppers & Cilantro served with Chipotle Ranch Dressing

SPICY SURF & TURF NACHOS • 22

Shaved Beef & Gulf Shrimp served over Nacho Chips, Shredded Cheddar Cheese, Creamy Queso, Shaved Jalapeños & topped with Chipotle Ranch Dressing & Scallions

Seasonal Selections

BUFFALO CHICKEN TENDERS & GREENS • 24

Crispy Fried Chicken Tenders tossed in Buffalo Sauce served over Jasmine Rice & Collards Greens, Garnished with Fried Okra served with Garlic Toast

OPEN FACE TURKEY PLATTER • 21

Texas toast piled high with Shaved Turkey & Savory Gravy served with Mashed Potatoes & Cranberry Sauce

GRILLED CHICKEN & BUTTER BEANS • 21

Seasoned Grilled Chicken Breast served with Jasmine Rice & Lima Beans

BAYOU SHRIMP & GRITS • 28

Sautéed Gulf Shrimp, Peppers, Onions, Smoked Sausage tossed in Creole Cream Sauce served over Cheese Grits garnished with Collard Greens, Garlic Toast & Pearl Dust

CREOLE ONION GRILLED CHICKEN • 23

Grilled Chicken topped with Swiss Cheese served over Mashed Potatoes topped with Creole Onion Au Jus, & Garlic Toast

SOUTHERN MEATLOAF • 25

Angus Beef mixed with Sautéed Onions, Bell Peppers, Mushrooms & Seasonings, Sashed Potatoes, Savory Gravy, Garlic Toast & Seasonal Vegetable's

Soups & Salads

House-made Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar, Honey Mustard, Thousand Island, Italian

SOUP DU JOUR - CUP • 7

Enjoy our daily house-made selection

UNDER THE OAK

AWARD-WINNING GUMBO - CUP • 11

Winner of the Biloxi Seafood Festival, our Gumbo is a savory mix of Gulf Shrimp, Smoked Sausage, Pulled Chicken, Creole Seasoning, Dark Roux, & a Vegetable Blend

CHEF'S SALAD • 20

Baby Romaine, Iceberg Lettuce, Shaved Boar's Head Ham & Turkey, Swiss & Cheddar Cheese, Tomatoes, Cucumbers, Red Onions, Hard-boiled Egg

CAESAR SALAD • 12

Baby Romaine Hearts, Garlic Croutons, Parmigiana Cheese

- Add Grilled or Fried Chicken • 6
- Add Grilled or Fried Gulf Shrimp • 8

HOUSE SALAD • 12

Baby Romaine & Iceberg Blend, Cherry Tomatoes, English Cucumbers, Garlic Croutons, Shredded Cheddar Cheese, Shaved Roasted Red Peppers

- Add Grilled or Fried Chicken • 6
- Add Grilled or Fried Gulf Shrimp • 8

CRANBERRY TURKEY SALAD • 20

Chopped Iceberg Lettuce, Shaved Turkey, Dried Cranberries, Pecans, Goat Cheese, Tomatoes, Shaved Red Onions, Bacon Crumbles, served with Balsamic Dressing

Nathan's Beef Franks

Choice of One Side | Substitute Premium Side • 4

CLASSIC FOOT LONG • 13

Add Chopped Onions

SPICY QUESO DOG • 18

Topped with Sautéed Onions & Peppers, Queso Cheese Sauce, Shaved Jalapeños & Chipotle Ranch Dressing

REUBEN DOG • 16

Topped with Swiss Cheese, Sauerkraut & Thousand Island Dressing

Specialty Cocktails

KETEL ONE ESPRESSO MARTINI • 10

Ketel One, Coffee Liqueur, Simple Syrup, Chilled Espresso

BUSHWHACKER • 12

Ice Cream, Coconut Rum, Coffee Liqueur, 151 Rum, Chocolate Sauce, Whip Cream & Cherry

BAILEYS FROZEN HOT CHOCOLATE • 12

Baileys Chocolate, Vanilla Cream, Marshmallow Sauce, Whipped Cream & Chocolate Drizzle

THE BAY PALMER • 12

Dark Rum, Iced Tea, Lemonade

BLOODY MARY • 12

Ketel One, Zing Zang, Fresh Lemon, Hot Sauce, Salt & Pepper

FROST BITE • 12

Silver Tequila, Blue Curacao, White Crème de Cacao, Cream, Garnished with Cherries

PAIN KILLER PUNCH • 12

Dark Rum, Coconut Rum, OJ, Pineapple Juice, Peach Schnapps

FROZEN DAIQUIRIS • 12

Piña Colada, Strawberry & Miami Vice
Add a Rum Float • 4

MARGARITA • 12

Chilled or Frozen

Wine & Beer

Domestic Beer • 5

Import Beer • 6

Wines by the Glass Available

Mimosa, Poinsettia, Bellini • 6

Beverages

Coke, Diet Coke, Coke Zero, Dr. Pepper, Root Beer, Sprite • 4

Milk, Chocolate Milk, Hot Chocolate, Orange Juice, Apple Juice, Cranberry Juice
Fruit Punch, Lemonade • 4

Coffee, Decaf Coffee, Sweet Tea, Unsweet Tea, Hot Tea, Arnold Palmer • 4

Fiji Bottled Water 330ml • 4

Red Bull, Sugar Free Red Bull • 6