

# DINNER MENU

## SHARING BOARDS

### **Charcuterie Board \$15**

Chef's selection of smoked and cured meats, cheeses, grilled bread, and tasty accompaniments.

### **Cheese Board \$12 (v)**

Daily selection of 3 cheeses. Served with grapes, jam, and grilled bread

### **Oscar's Meze Board (v) \$13**

Hummus and falafel with marinated fresh cheeses, assorted olives, pita bread, and za'atar olive oil.

## SMALL PLATES AND APPETIZERS

<b>Fried Pickles (v)</b>	<b>\$7</b>
<i>Tempura battered; served with spicy aioli.</i>	
<b>Pan-Seared Cauliflower (v)</b>	<b>\$8</b>
<i>With capers and sweet chili sauce.</i>	
<b>Steamed Mussels</b>	<b>\$15</b>
<i>Your choice of coconut curry, tomato and garlic, or beer broth.</i>	
<b>Cup of Clam Chowdah</b>	<b>\$8</b>
<i>Our own house-made creamy New England clam chowder.</i>	
<b>Spicy Quinoa Fritters (v)</b>	<b>\$9</b>
<i>Spicy fritters with potato, red quinoa, and spinach. Served with a garlic-basil aioli.</i>	

<b>Fried Fish Tacos</b>	<b>\$12</b>
<i>With pico de gallo, shredded lettuce, and avocado.</i>	
<b>Avocado Toast (v)</b>	<b>\$9</b>
<i>Mango salsa topped with fresh avocado and tomatoes.</i>	
<b>Shrimp Skillet</b>	<b>\$14</b>
<i>Succulent shrimp scampi in butter, garlic, and lemon. Served with grilled bread for dunking.</i>	
<b>Poke Lettuce Cups</b>	<b>\$10</b>
<i>Crispy Iceberg lettuce leaf filled with ahi tuna and mango salsa.</i>	

## BURGERS

*Burgers served with hand-cut fries or side salad; sub sweet potato fries for \$2.*

<b>The Oscar Burger</b>	<b>\$15</b>
<i>Our classis topped with lettuce, tomato, cheddar, bacon aioli, and crispy onion strings.</i>	
<b>The BBQ Oscar Burger</b>	<b>\$17</b>
<i>The Oscar burger loaded with sautéed mushrooms and onions, Canadian bacon, and Swiss cheese. With our house BBQ sauce.</i>	
<b>The Veggie Burger (v)</b>	<b>\$14</b>
<i>Organic chickpea burger topped with lettuce, oven-roasted tomato, and crispy onion strings. With a spicy aioli.</i>	
<b>The Rustic Turkey Burger</b>	<b>\$14</b>
<i>Chunky turkey burger topped with lettuce, roasted tomatoes, and fried pickles. With a spicy aioli.</i>	

## SALADS AND BOWLS

<b>Spinach Salad (v)</b>	<b>\$10</b>
<i>Spinach, roasted red peppers, candied walnuts, and crumbled blue cheese in a honey-raisin vinaigrette.</i>	
<b>Oscar's Chopped Salad (v)</b>	<b>\$11</b>
<i>Chopped lettuces with crumbled hard-boiled eggs, tomatoes, cucumbers, and peas in a tangy salad cream.</i>	
<b>Super Food Bowl (v)</b>	<b>\$12</b>
<i>Baby kale blend with cabbage, carrots, and Brussels sprouts, tossed with fresh cucumbers, sliced almonds, and dried cranberries. In a cranberry vinaigrette.</i>	
<b>Veggie Bowl (v)</b>	<b>\$17</b>
<i>Sautéed seasonal vegetables and beets in a sweet chili sauce served over Basmati rice and topped with crispy onion strings.</i>	

### BURGER ADD-ONS:

<i>Fried egg</i>	<i>\$2</i>
<i>Avocado</i>	<i>\$2</i>
<i>Bacon</i>	<i>\$2</i>

### SALAD & BOWL ADD-ONS:

<i>Avocado</i>	<i>\$2</i>
<i>Grilled chicken, steak, or shrimp</i>	<i>\$8</i>
<i>Grilled salmon or poke ahi tuna</i>	<i>\$10</i>



### **ENTREES**

#### **Fish and Chips \$17**

*Oscar's take on a New England classic.  
Tempura-battered white fish served with dill slaw and tartar sauce.*

#### **Sirloin Steak Dinner \$19**

*Grilled and served au jus with sautéed mushrooms and onions and mashed potatoes.*

#### **Paella Calasparra \$19**

*Daniel's take on a classic. With bay scallops, mussels, and shrimp served over rich Calasparra rice.*

#### **Roasted Chicken Dinner \$19**

*Murray organic, free-range chicken served with thyme-scented jus over smashed roasted potatoes and carrots.*

#### **Grilled Salmon Dinner \$20**

*Served with slow-roasted butter-glazed beets and sautéed harvest vegetables with a dollop of dill.*

#### **Fettuccine Bolognese \$18**

*Fresh-made pasta tossed with a hearty meat sauce and grated parmesan.*

#### **Mediterranean Shrimp Pasta \$18**

*Fresh made fettuccine with tomatoes, spinach, and shrimp tossed in a light lemony sauce.*

### **SIDES (v)**

Hand-Cut Fries: \$5

Hand-Cut Sweet Potato Fries: \$7

Hummus and Pita: \$7

Mashed Potatoes: \$5

Grilled Bread with Parmesan Oil: \$5

Seasonal Vegetables: \$5

***ASK YOUR SERVER ABOUT NIGHTLY SPECIALS AND KID'S OPTIONS.***

MEAT TEMPERATURES: RARE: BLOODY, NEAR RAW CENTER; MEDIUM RARE: BLOODY, WARM RED CENTER;  
MEDIUM: JUICY, PINK CENTER; MEDIUM WELL: HOT, PINK DRY CENTER; WELL: NO PINK.