

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 GOAT • 21

Two Quarter-pound Angus Beef Patties, Goat Cheese, & Mushrooms, Toasted Brioche Bun, Smoked Bacon Jam & Pickled Onions

THE OAK DIP • 19

Two Quarter-pound Angus Beef Patties, Mayo, Sautéed Onions & Mushrooms, Pepper Jack Cheese, Pressed French Bread served with a side of French Onion Gravy

GEORGIA BLT • 18

Toasted Sourdough Bread, Fried Green Tomatoes, Mayo, Lettuce & Smoked Bacon

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 & Pepper Jack Cheese, 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

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 • 55

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

BAYOU SHRIMP & GRITS • 28

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

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, Seasonal Veggies, choice of Garlic Butter or BBQ Glaze

FETTUCCINE ALFREDO • 24

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

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

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

FRIED GREEN TOMATOES • 19

Crispy Fried Green Tomatoes served over Cheese Grits topped with Creole Gulf Shrimp Cream Sauce

BACON JALAPEÑO DEVILED EGGS • 17

Two Spilt Creole Cream Cheese Deviled Panko Crusted Eggs topped with Smoked Bacon Crumbles & Fresh Jalapeño

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

PEARL DUSTED FRIED PICKLED CHIPS • 14

Hand Breaded Pickle chips tossed in Pearl Dust Seasoning served with Ranch Dressing

Southern Selections

Substitute Premium Side • 4

CREOLE ONION GRILLED CHICKEN • 23

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

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 | Add Apple Butter • 2

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

SOUTHERN MEATLOAF • 25

Angus Beef mixed with Sautéed Onions, Bell Peppers, Mushrooms & Seasonings, Mashed 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

FRIED GREEN TOMATO SALAD • 18

Romaine & Iceberg tossed in Cajun Italian Vinaigrette, chopped Fried Green Tomatoes, Goat Cheese, English Cucumbers, Pickled Onions, Bacon Crumbles

- 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

SPICY QUESO DOG • 18

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

REUBEN DOG • 16

Footlong topped with Swiss Cheese, Sauerkraut & Thousand Island Dressing

CHILI CHEESE DOG • 17

Footlong topped with Chili & Shredded Cheddar Cheese

Specialty Cocktails

KETEL ONE ESPRESSO MARTINI • 10

Ketel One, Coffee Liqueur, Simple Syrup, Chilled Espresso

BUSHWHACKER • 12

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

SHIP ISLAND WATER • 14

Bacardi Rum, Ketel One Vodka, Blue Curacao, Sweet & Sour Mix, Red Bull

THE BAY PALMER • 12

Dark Rum, Iced Tea, Lemonade

BLOODY MARY • 12

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

ICED APEROL SUMMER MARGARITA • 13

Blanco Tequila, Aperol, Triple Sec, Lime & Orange Juice, Simple Syrup & Salted Rim

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

Mimosa, Poinsettia, Bellini • 8

Import Beer • 6

Wines by the Glass Available

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

Lavazza Italian Coffees

Espresso • 6

Cappuccino • 8

Café Americano • 7

Chai Tea • 7

Café Mocha • 8

Dirty Chai Tea • 8

Double Espresso • 8

Certain items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.