

DINNER

AT *OEK* (HOLMDEL)

SHARE PLATES

**ROASTED TOMATO SOUP /
SOUP OF THE DAY** 5

FREE RANGE ROASTED JUMBO WINGS -
CARAMELIZED ONIONS, MILD SAUCE,
HOUSE MADE RANCH 12

RED FISH BLACKENED JUMBO SHRIMP -
GRILLED PINEAPPLE, GARLIC BREAD,
PEPPER SAUCE 13

**ALMOND CRUSTED GOAT CHEESE
FRITTERS** - BERRIES, FIG JAM,
PEPPER SAUCE 10

CHARCUTERIE BOARD - SALUMI &
FORMAGGI, TOASTED PINE NUTS, FIG JAM,
GRILLED CIABATTA BREAD 15

CALAMARI FRITTO - CRISPY SHAVED
LEMONS, GRAPE TOMATOES, OVER OUR
FAMOUS PUNK ROCK SAUCE 14

CITRUS BURRATA - ORANGES TOPPED
WITH TEMPURA CRUNCH, BALSAMIC GLAZE,
AVOCADO, FRESH FIGS, TOASTED CIABATTA
BREAD, ROASTED PEPPER ESPUMA 13

SALADS

COBB - ICEBERG, GRILLED CORN,
TOMATOES, RED ONIONS, BLEU CHEESE
CRUMBLES, AVOCADO, BACON, HARD
BOILED EGG, HOUSE MADE RANCH 11

BEET CARPACCIO - PICKLED YELLOW
& RED ROOT BEETS, ARUGULA, CANDIED
PECANS, ALMOND CRUSTED GOAT CHEESE,
SHAVED REGGIANO CHEESE, RED DAIKON
RADISH, LEMON OIL, BALSAMIC GLAZE 13

FARM HOUSE - SPRING MIX, TOMATOES,
RED ONIONS, CUCUMBERS, DRIED
CRANBERRIES, CANDIED PECANS, SHAVED
GRANA PADANO CHEESE, BALSAMIC DRESSING 12

ADD

SALMON 9

SHRIMP 7

CHICKEN 5

STEAK 7

SANDWICHES & BURGERS

STEAK SANDWICH - CARAMELIZED ONIONS,
PROVOLONE CHEESE, SEEDED CIABATTA
BREAD, SPICY MAYO, FRENCH FRIES 16

SOMETHING GREEN - PLANT BASED
VEGGIE BURGER, CARAMELIZED
ONIONS, ARUGULA, AVOCADO, SPICY
MAYO, ON A HOUSE MADE BRIOCHE BUN
SERVED WITH SPRING MIX SALAD TOSSED IN
OUR POPPY SEED VINAIGRETTE 16

OEK BURGER - GRASS FED BEEF, BACON,
WHITE CHEDDAR, AVOCADO, LTO, HOUSE
MADE BRIOCHE BUN, FRENCH FRIES,
SIDE OF SPICY MAYO 16

BANGIN' CHICKEN SANDWICH - PICKLES,
CARAMELIZED ONIONS, HOUSE MADE
BRIOCHE BUN, SPICY MAYO, FRENCH FRIES 15

O&K

PASTA

RIGATONI ALLA VODKA - FIRED WITH VODKA, CREAM SAUCE, CRISPY SHALLOTS, GRILLED CHICKEN, CRISPY PROSCIUTTO BITES, DROPS OF PESTO AIOLI, SHAVED GRANA PADANO 25

BENS FETTUCCINI - JUMBO SHRIMP & DRY BOAT SCALLOPS IN A SWEET & SPICY COCONUT SAUCE WITH ROASTED GRAPE TOMATOES & GRILLED CORN 29

LOBSTER MAC & CHEESE - SHELL PASTA, CHEDDAR CHEESE SAUCE, CITRUS GREMOLATA 21

ENTREES

POLLO ALLA MILANESE - ARCADIAN MIXED GREENS, ARUGULA, SHAVED FENNEL, ONIONS, TOMATOES, YUZU VINAIGRETTE, TRUFFLE GLAZE DRIZZLE 21

LOBSTER RISOTTO - WHOLE LOBSTER, GRAPE TOMATOES, BASIL CHIPS, SHAVED GRANA PADANO CHEESE 34

PAN SEARED SALMON - RED QUINOA WITH ROASTED CORN & ARUGULA, OVER OUR HOUSE MADE TOMATO CREAM SAUCE 25

VEGAN STACK - RED QUINOA, SPINACH, OVER ROASTED BUTTERNUT SQUASH, AVOCADO, BROCCOLI, ROASTED PEPPER ESPUMA, BALSAMIC GLAZE DRIZZLE 19

FLAMED BEER SKIRT STEAK FRITES - PATATAS FRITAS, CORN ON THE COB, CHIMICHURRI SAUCE 24

FALL OFF THE BONE BABY BACK RIBS - HOUSE MADE SMOKED BBQ, SOUR CREAM, ARUGULA, MASHED POTATOES 24

FILET MIGNON - 8 OUNCE CENTER CUT, CHEF'S CHOICE VEGETABLES, GRATIN POTATOES, DEMI CABERNET REDUCTION 36

SUGAR

NY CHEESECAKE - HOUSE MADE STRAWBERRY YOGURT, BERRY COMPOTE 12

HOUSE MADE FLAN - CARAMEL SAUCE, BERRIES, CRISPY PHYLLO DOUGH 12

FRIDAYS & SATURDAYS 5:00PM - 9:00PM
RESERVE NOW 732-533-5578

PLEASE ADVISE YOUR SERVER OF FOOD ALLERGIES OR FOOD PREFERENCES. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD-BORNE ILLNESS