



For the Table

FIRECRACKER SHRIMP

Battered petite gulf shrimp in a sweet & spicy sauce 12.50

EGGPLANT MEATBALLS



Roasted eggplants, San Marzano tomato, herb pesto, balsamic glaze 10.95

CHICKEN WINGS

Chili spiced crispy jumbo wings served your way... buffalo, BBQ, chili lime or naked 10.95

AVOCADO SALSA



Served with baked corn chips 8.50

For One

*CAESAR SALAD

Crisp romaine, anchovy dressing, Parmigiano-Reggiano and garlic croutons 6.95 | entrée size 12.95

HOUSE CHOPPED SALAD



Tomato, onion, cucumber, crumbled feta and romaine tossed in a Greek vinaigrette 6.50 | entrée size 12.50

Add to any salad:

grilled chicken breast 5.95 | grilled salmon 8.95 | shrimp 7.95 | Beyond Burger® 8.50

Entrée Salads

THE NORTH PALM BEACH



Jumbo lump crab, shrimp salad, chopped romaine, avocado, roasted corn, sunflower kernels, vine ripe tomato and balsamic vinaigrette 19.95

SAMMY'S SALAD



Lightly blackened chicken, greens, edamame, grape tomato, avocado, walnuts, red onion, olives, lemon citrus oil 16.50

TUNA STUFFED TOMATO



Albacore tuna salad stuffed beefsteak tomato on a bed of mixed greens 14.95

Kids Only

Includes choice of French fries, steamed broccoli, carrot sticks or fresh fruit

CHICKEN FINGERS

Five all-natural hand breaded chicken breast strips 11.95

TWO CHEESEBURGER SLIDERS

Hand-pressed, American cheese, brioche bun 9.50

GRILLED CHICKEN BREAST

All-natural breast, lightly seasoned 10.50

FRIED SHRIMP

Lightly battered crispy petite shrimp 12.95

MAC 'n CHEESE

House made cheese sauce with twisted noodles 8.50

GRILLED CHEESE

American cheese, thick sliced bread 6.95

Entrées

7oz FILET MIGNON

Certified Angus Beef, simply seasoned and grilled. Served with asparagus and fingerling potatoes 31.50

LEMON PEPPER ROASTED CHICKEN



All-natural semi-boneless breast and thigh, lemon pepper cream sauce, roasted potatoes and broccoli 22.50

SPAGHETTI POMODORO

San Marzano tomato, fresh basil, onion, garlic and grated Parmigiano-Reggiano 12.50

Add: meatballs 4.50 | sautéed jumbo shrimp 7.50



eggplant "meatballs" 6.50 | chicken parmesan 6.50

Gluten free pasta or zucchini noodles on request

GRILLED SESAME SALMON



Served over garlic-soy zucchini noodles, broccoli, grape tomato and edamame 25.95

PJ'S SIMPLY FIT BOWL



Cauliflower rice, spring mix, olive oil and roasted vegetables 9.95

Add: grilled chicken 5.95 | shrimp 7.95 | grilled salmon 8.95

Handhelds

Served with choice of one side item



Gluten free bun, gluten free wrap or lettuce wrap available upon request

MAHI TACOS



Lightly blackened, jalapeño slaw, fresh pico, citrus aioli, corn tortillas 13.95

*OAK ROOM CHEESEBURGER

Hand-pressed fresh Certified Angus Beef topped with melted Tillamook cheddar 13.95

Add: bacon 1.95 | sautéed onions 1.95 | surf 'n turf style 6.95

CHICKEN AVOCADO WRAP

Grilled chopped chicken, avocado, roasted corn, chipotle mayonnaise and pico de gallo, rolled in a sundried tomato tortilla 14.50

THE YARDBIRD BBQ

Chicken breast, Tillamook cheddar, applewood bacon, crispy onions and lettuce on a toasted bun 14.50

LOBSTER GRILLED CHEESE



New England lobster, Tillamook cheddar, toasted challah bread 19.50

TUNA SALAD



Albacore tuna salad, celery, mayo, lettuce on heart white bread 13.50

VEGGIE BURGER

Plant based Beyond Burger®, lettuce and tomato on a challah bun 13.95

SIDES – \$3.95ea.

BRUSSELS SPROUTS | FINGERLING POTATOES | ASPARAGUS |

BROCCOLI | FRENCH FRIES | CAULIFLOWER RICE |

ROASTED VEGETABLES | FRESH FRUIT | ZUCCHINI NOODLES

| SWEET POTATO FRIES | QUINOA SALAD



Indicates a gluten-free item



Indicates fitness approved

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices and menu items are subject to change.



Oak Room Features

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Soup

FRENCH ONION SOUP 6.95

Appetizers

FALAFEL FRITTERS

Minted yogurt sauce 9.95

FRIED CHEESE QUESADILLA

Onions and peppers, pico de gallo, sour cream 10.50

Salad

SOUTHWEST COBB

Roasted corn, shredded cheddar, black bean salsa, pico de gallo, pickled onion, creamy chipotle dressing 15.50

Handhelds

SOFTSHELL CRAB PO-BOY

Crispy fried soft-shell crab, lettuce, tomato, creole remoulade 19.95

CHICKEN GYRO

Grilled chicken breast, lettuce, tomato, onion and tzatziki 14.50

Try it with Vegetarian Style with Tofu or Falafel Fritters

Entrée

BAKED TROUT

Stuffed with lemon and herbs, cauliflower rice, asparagus 20.95

BRAZILIAN SKIRT STEAK

Moros rice, tostones and salsa vinaigrette 32.50

CHICKEN FAJITA PASTA

Onions and peppers, cheddar cheese, penne pasta in a creamy piquant sauce 18.95

BEYOND BURRITO - VEGETARIAN

Beyond Burger in a sun dried tomato tortilla with lettuce, tomato, rice, beans and cheddar cheese 13.95

Sides

Moros Rice 3.95

Tostones 3.95

Desserts

CHEESECAKE

Weekly Flavor: Blueberry 6.95

BROWNIE SUNDAE

Ghirardelli brownies, vanilla ice cream, whipped cream, chocolate sauce and cherries 8.50

BANANA BREAD

Vanilla ice cream, whipped cream, and caramel sauce 8.50

ICE CREAM AND SORBET 3.95

ASSORTED ALL NATURAL PALETERIA POPSICLES 4.95



Cocktails

DIRTY MARTINI		Tito’s vodka, olive juice, blue cheese stuffed olives	12.50
CHOCOLATE MARTINI		Van Gogh chocolate vodka, Baileys, Godiva chocolate liqueur	12.95
CUCUMBER COCKTAIL		Ketel One vodka, Cointreau, cucumber, mint, lime, soda water	10.50
COUNTRY THYME LEMONADE		Tito’s vodka, fresh lemon juice, agave, muddled blueberries, thyme	10.95
OAK ROOM OLD FASHIONED		Makers Mark Bourbon, aromatic bitters, orange, amarena wild cherry	11.95
JALAPENO MARGARITA		Don Julio Silver tequila, lime, muddled jalapeno, soda water, sriracha rim	13.50
RED SANGRIA		Red wine, Grand Marnier, Peach Schnapps, fresh fruit	9.95

Wines

SPARKLING	GLASS	BOTTLE
Prosecco, Ruffino Brut, split, Italy	8.50	—
Prosecco, Ruffino Rose, split, Italy	8.50	—
Prosecco, Syltbar, Friuli, Italy	—	43.50
Champagne, Veuve Clicquot Yellow Label Brut, France	—	105.95
CHARDONNAY		
Kendall Jackson, Sonoma, California	10.50	31.95
Simi Reserve, Sonoma, California	12.95	38.95
La Crema, Russian River Valley, California	15.00	53.50
Stag’s Leap Cellars, Karia Napa Valley, California	17.50	57.95
CLASSIC WHITES		
Sauvignon Blanc, Chateau St. Michelle, Columbia Valley, Washington	8.50	26.50
Sauvignon Blanc, Kim Crawford, New Zealand	10.95	35.95
Pinot Grigio, 152 By Noble Vines, Monterey, California	7.95	25.50
Pinot Grigio, Barone Fini, Alto Ridge, Italy	12.50	43.95
BLUSH		
Whispering Angel, Provence, France	13.95	45.95
La Crema, Pinot Noir Rose, Monterey, California	12.50	44.50
CABERNET SAUVIGNON		
Josh Cellars Craftsman, California	9.50	29.95
Joel Gott, California	12.50	44.50
Black Stallion, Napa Valley, California	15.95	54.95
Stag’s Leap Cellars, Napa Valley, California	—	89.95
Caymus, Wagner, Napa Valley, California	—	135.50
PINOT NOIR		
Meiomi, Sonoma Coast, California	12.50	42.50
Flowers, Sonoma County, California	—	69.95
INTERESTING RED		
The Prisoner, Napa Valley, California	—	74.95
Josh, Legacy Red Blend, California	10.50	34.95
Zinfandel, Edmeades Zin, Mendocino, California	11.95	41.50

BEER

Bud Lite , Michelob Ultra Gold, Yuengling	5
Heineken, Corona	6
Rotating drafts	6.50



Rise and Shine - \$10

Banana, Hemp Seed, Cold Brew Coffee, Agave, Almond Milk

Green Goddess - \$10

Kale, Spinach, Avocado, Hemp Seed, Agave, Coconut Water

Immune Booster - \$10

Pineapple, Strawberry, Mango, Orange Juice

Active Recovery - \$10

Banana, Pineapple, Peanut Butter, Protein, Coconut Water

Protein Add-in - \$2

Vanilla Whey Protein (24g Protein)

Naked Pea Protein (27g Protein)