

# Mission Oak Grill

26 Green St 01950-2650 · +19784639009 · Updated: Jan 14, 2026

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## STARTERS 12

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### Short Rib Empanadas

**\$12.00**

argentinian classic starter" braised nebraska beef boneless short rib, aji amarillo, salsa criolla

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### Mussels

**\$11.00**

chablis, fresh plum tomatoes, garlic, lemon, butter, garlic crostini, parsley

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### Crispy Calamari

**\$12.00**

east coast "loligo pealei", fried lemon, cherry peppers, fiery citrus, pepper-tartar sauce

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### Skewers

**AVAILABLE OPTIONS**

tempura ginger sushi rice, shoyu glaze

Beef: \$12.00

Shrimp: \$14.00

Chicken: \$10.00

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### Stuffed Chatham Quahogs

**\$14.00**

buttery spiced crumbs, smoked choriço, tabasco—lemon butter

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### Sea Scallops Wrapped In Smoked Bacon

**\$13.00**

vermont maple & whole grain mustard drizzle

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### Crab Cake

**\$13.00**

maryland style cakes, jumbo lump crab, pineapple-cilantro salsa

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### Colossal Shrimp

**\$12.00**

gulf colossal shrimp, citrus cocktail sauce, lemon

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### Oysters On The Half Shell

**\$15.00**

citrus cocktail sauce, lemon, horseradish

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### Tuna Tartar

**\$13.00**

raw ahi tuna, soy caramel, sriracha aioli, sushi rice, sesame wakame

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### Chorizo Con Cassava

**\$10.00**

yucca fries, spanish chorizo, grilled onion, agave-lime

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### Thai Baby Back Ribs

**\$14.00**

crispy onions, sweet chili glaze, savoy slaw

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## SOUPS 2

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## French Onion Soup

caramelized onions flamed with sherry, gruyere cheese and garlic crouton

### AVAILABLE OPTIONS

\$6.00

\$9.00

## Butter Clam Chowder

coastal butter clams, chopped potato, a touch of bacon, a splash of cream

### AVAILABLE OPTIONS

\$5.00

\$7.50

## SALADS 4

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### Petite Organic Greens

baby mesclun greens, cucumber, carrot strings, focaccia crumble, lavender vinaigrette

**\$4.50**

### Petite Caesar

romaine hearts, garlic-herb buttered challah croutons, creamy parmesan caesar dressing

**\$5.75**

### Warm Spinach And Tomato

fresh spinach, dried cranberries, plum tomatoes, aged balsamic, ciabatta crisp

**\$10.00**

### California Cobb

lettuce, bean sprouts, tomatoes, hard boiled egg, blue cheese, grilled scallion, avacado, aged red wine vinaigrette

**\$10.00**

## FROM THE GRILL 9

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### Steak Tips

warm mustard & hardwood smoked bacon potato salad, grilled tomato, spicy cherry pepper salad

**\$19.00**

### Simply Grilled Churrasco

skirt steak—brazilian style, coarse smoked salt, chimichurri, yucca fries, julienne agave lime-carrots

**\$26.00**

### House Sirloin

hand cut kansas city strip steak, roasted vegetables, maldon sea salt, mission oak hand cut fries

**\$29.00**

### Filet Mignon

hand center cut filet, seared wild mushrooms, silky boursin mashed potato, madeira-truffle demi glaze

**\$33.00**

### Petite Filet Mignon

hand center cut filet, seared herbed wild mushrooms, silky boursin mashed potato au gratin, madeira-truffle demi

**\$19.00**

### Brazilian Mixed Grill

skirt steak—brazilian style, 2 cilantro-lime colossal shrimp, choriço, yucca fries, chimichurri, julienne agave lime-carrots

**\$28.00**

### Mission Oak Filet Oscar (10 Oz)

hand center cut filet mignon, silky boursin mashed potato, jumbo lump crab meat, bearnaise drizzle, grilled asparagus

### Bone-in Ribeye

“natural brandt beef” onion strings, garlicky broccolini, english stilton potato, rich veal glaze

### AVAILABLE OPTIONS

16 Oz: \$34.00

22 Oz: \$39.00

### Tellicherry Bavette

sliced peppered sirloin, creamed spinach, tomato-garbanzo salad

**\$24.00**

## FROM THE SEA & BEYOND 6

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### **Salmon** **\$25.00**

north atlantic salmon filet, "paella style" mussels, choriço aioli, saffron rice, grape tomato arugula salad, chipotle oil

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### **Moqueca "brazilian Classic"** **\$29.00**

mussels, haddock, clams, shrimp, calamari, tomatoes, fresh cilantro, coconut jasmine rice, scallions

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### **Haddock** **\$20.00**

ritz cracker crusted fillet, roasted plum tomato, garlic baby spinach, silky mashed potato

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### **Vegetarian** **\$18.00**

sesame seared tofu, wakame, bok choy, tempura ginger sushi rice, cucumber strings

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### **Grilled Chicken Saltimbocca** **\$22.00**

prosciutto, rubbed fresh sage, fontina, wilted garlic baby spinach, wild mushroom risotto, madeira wine glaze

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### **Mac N'cheese Au Gratin**

#### AVAILABLE OPTIONS

\$10.00

\$15.00

With Chicken: \$14.00

With Shrimp Scampi:

\$16.00

With Lobster: \$21.00

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## ON THE SIDES 11

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### **Boursin Mash Potato** **\$5.00**

### **Mog Steak Fries** **\$4.00**

### **Skin On Fries** **\$5.00**

### **Roasted Vegetables** **\$5.00**

### **Mog Baked Potato** **\$5.00**

### **Grilled Asparagus** **\$5.00**

### **Sweet Potato Fries** **\$5.00**

### **Crispy Onion Strings** **\$5.00**

### **Truffle-madeira Glaze** **\$6.00**

### **Béarnaise Sauce** **\$5.00**

### **Garlicky Broccolini** **\$5.00**

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## DESSERTS 5

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<b>S'mores Brownie</b>	<b>\$8.25</b>
mission oak's classic	
<b>Petite Pot Au Chocolat</b>	<b>\$5.50</b>
rich chocolate, espresso	
<b>Shortcake</b>	<b>\$7.50</b>
daily chef's preparation	
<b>Carrot Cake</b>	<b>\$7.00</b>
fresh carrots, dulce de leche, kraken black rum, coconut cream	
<b>Crème Brûlée</b>	<b>\$8.50</b>
daily chef's preparation	