



Chef Chad Luby uses only the very best ingredients in the preparation of all menu items served at The Oaks Grille & Deck. **Hellmann's** mayonnaise, **Grey Poupon** mustard, **Hillshire Farms** deli meats, **Ken's** Salad Dressings ... **100% Angus** burgers & steaks, **Kayem** hot dogs, fish from **Saunders** in Portsmouth, and produce from local farms. Have confidence that every menu item is prepared with the very finest ingredients.

STARTERS

Nachos |11|

House Made Chips Topped with Shredded Cheddar, Black Beans, Tomatoes, Onions, Jalapeno's Drizzled w/Chipotle Aioli-Served W/Sour Cream & Salsa

*Add to Your Nachos: *BBQ Pulled Pork* |4| *BBQ Brisket* |7|
BBQ Pulled Chicken |4| *Bacon* |3|

Cheese Quesadilla |7|

Grilled Flour Tortilla, Cheddar & Scallions Served with Sour Cream & Salsa

*Add to Your Quesadilla: *BBQ Pulled Pork* |4| *BBQ Brisket* |7|
BBQ Pulled Chicken |4| *Bacon* |3|

Potato Skins |10|

Topped with Shredded Cheddar, Bacon & Scallions Served with Sour Cream & Salsa

*Add to Your Potato Skins: *BBQ Pulled Pork* |4| *BBQ Brisket* |7|
BBQ Pulled Chicken |4| *Bacon* |3|

Chicken Tenders* |13|

Served with Your Choice of Dipping Sauce
Blue Cheese, Ranch, Honey Mustard

*Available Tossed in Glaze or Glaze on the Side
Sweet Chili, Buffalo, Sweet BBQ
Bourbon Habanero Teriyaki

Beer Battered Onion Rings |9|

Served with a Spicy Dipping Sauce

SOUPS & SALADS

New England Clam Chowder— Cup |6| Bowl |8|
Served with Oyster Crackers

Smokehouse Chili—Cup |6| Bowl |8|
Smokey Chicken ... Smokey Pork ... Smokey Beef
Black Beans, Kidney Beans ... Sweet & Spicy

House Salad |7|

Mixed Greens, Tomato, Onion, Cucumber
Focaccia Croutons
Choice of Dressing

Caesar Salad |8|

Crisp Romaine, Shaved Parmesan & Focaccia Croutons
Creamy Caesar Dressing

Cobb Salad |15|

Mixed Greens, Sweet Peas, Bacon, Egg, Roasted Turkey
Breast, Shredded Cheddar, Tomatoes, Avocado
Choice of Dressing

*Add to Any Salad

Pan Seared Salmon |11| *Grilled Lemon Thyme Chicken* |6|
Marinated Steak Tips |12|, *Smoked Brisket* |7|
Smoked Pulled Pork |4|, *Shredded Smoked Chicken* |4|

FLATBREAD THIN CRUST PIZZA

Classic Cheese |14|

House Pizza Sauce & Shredded Mozzarella

Margarita |16|

House Pizza Sauce, Tomatoes, Fresh Mozzarella, Shredded Mozzarella, and Finished with Basil Pesto

BBQ Your Own* |14|

Our Signature Sweet BBQ Sauce, Shredded Mozzarella/Cheddar Blend, Finished with Chipotle Aioli
*Substitute Sweet BBQ Sauce with Bourbon Habanero |2|

*Add to Any Flatbread:

Pepperoni |3|, *Caramelized Onions* |2|, *Sauteed Peppers* |2|, *Jalapenos* |2|, *BBQ Pulled Pork* |4|
BBQ Pulled Chicken |4|, *Bacon* |3|, *Brisket* |7|

Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.

BURGERS ... DOGS & MELTS

Served with French Fries & a Dill Pickle Spear

Build Your Own Burger |14|

Char Grilled 8 Ounce Black Angus Beef

Mixed Greens & Tomatoes, On a Buttery Grilled Brioche Bun

Add to Your Burger: a Fried Egg |2|, Cheese |2| (American or Cheddar), Pulled Pork |4|, Caramelized Onions |2|, Bacon |2|

Dueling Dogs |10|

2 Grilled Hot Dogs on Buttery Grilled Brioche Rolls

Add: Cheese |2|, Chili |3|

Patty Melt |15|

Char Grilled 8 Ounce Black Angus Beef Patty, Cheddar & Caramelized Onions on Buttery Grilled Texas Toast

Chicken Melt |16|

Char Grilled Lemon Thyme Chicken, Bacon, Cheddar
Caramelized Onions on Buttery Grilled Texas Toast

Chicken Salad Melt |13|

Smoked Shredded Cold Chicken Salad, Provolone & Tomatoes
Served on Buttery Grilled Texas Toast

**Add to Any MELT*

Cheese |2| (American, Swiss, Cheddar, Provolone,
Pepper Jack), Fried Egg |2|, Avocado |2|, Jalapeno |1|, Bacon |3|,
Cole Slaw |2| BBQ Pork |4|, BBQ Brisket |7|
BBQ Pulled Chicken |4|

ENTRÉES

Baked Mac "N" Cheese |14|

Add: Bacon |3|, BBQ Pulled Pork |4|, BBQ Brisket |7|
BBQ Pulled Chicken |4|

Pan Seared Salmon |22|

With Mango Salsa

Served with Rice Pilaf & Chef's Vegetable

Grilled Bourbon Steak Tips |26|

Served with Rice Pilaf & Chef's Vegetable

Lemon Thyme Chicken Breasts |19|

Served with Rice Pilaf & Chef's Vegetable

SANDWICHES

Served with House Chips* & a Dill Pickle Spear

California Grilled Chicken |15|

Char Grilled Lemon Thyme Chicken Breast, Avocado
Bacon, Mixed Greens & Tomatoes

Served on A Buttery Grilled Brioche Bun

Popcorn Chicken Wrap |12|

Fried Chicken, Cheddar, Bacon, Mixed Greens
Tomatoes & Avocado Ranch Wrapped in a Flour Tortilla

Grilled Cheese |8|

Thick Cut White Bread Aged Cheddar & Provolone

Chicken Salad |13|

Smoked Shredded Chicken Salad with Mixed Greens
Tomatoes on a Buttery Grilled Brioche Bun

Turkey BLT |14|

Deli Roasted Turkey, Hellman's Mayo, Mixed Greens
Tomatoes & Bacon on Toasted Wheatberry Bread

Grilled Ham & Swiss|10|

On Classic Rye

**Substitute House Chips w/French Fries or Tots |2|,
Truffle Parmesan Fries |3|, Onion Rings |3|
Waffle or Sweet Potato Fries |2|*

DESSERTS

Southern Shortcake |7|

House Made Cornbread Muffin
Topped with Strawberries in Sauce
And ... House Made Whipped Cream

Brownie Sundae |8|

Warm Brownie with Vanilla Ice Cream, Hershey's
Chocolate Sauce, Crushed Oreo & Whipped Cream

The Oaks Only ... "MilkyDog" |6|

A Milky Way Candy Bar Tucked Inside a Grilled
Buttery Brioche Hot Dog Roll, Topped with Hershey's
Chocolate Sauce, House Made Whipped Cream

SIDES

Rice Pilaf |4|, Potato Salad |5|, Pasta Salad |5|, Mac "N" Cheese |5|, Baked Beans |5|,
French Fries |5|, Truffle Parmesan Fries |7|, Waffle Fries |6|, Tots |5|, Sweet Potato Fries |6|
Coleslaw |4|, Smoked Cajun Corn |4|

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Chef Chad's BBQ is Kansas City Style which means he's "SMOKIN" a wide variety of meats ... *pork, chicken, beef, sausage, turkey, and BURNT ENDS*. Kansas City style also means he follows the techniques of its famous originator ... **Pit Master Henry Perry** who, at the turn of the 20th century originated "KC BBQ". Using a somewhat thick and slightly sweet sauce (*derived from brown sugar, molasses, and tomatoes*) the sauce (**Made In-House By Chad!**), *after initial dry rub* the sauce is cooked into the meat, and brushed on during and after the "SMOKIN" process. Give any of the options below a try (including the sides) and If you like great BBQ ... YOU'LL LOVE Chef Chad's!

SMOKEHOUSE SANDWICHES*

All Include One Smokehouse Side & a Pickle Spear
And Served on a Buttery Brioche Bun

Pulled Pork |12|

Beef Brisket |15|

Pulled Chicken |12|

SMOKEHOUSE SUBS*

All Include One Smokehouse Side & a Pickle Spear
Chopped On The Grill with Your Choice of
Peppers, Onions, and Cheese

Pulled Pork |14|

Beef Brisket |17|

Pulled Chicken |14|

**Without Added Sauce ... Just Ask, or Make it
Spicy with Our Special Bourbon Habanero |2|*

Oaks Grille & Deck Reservations
(603) 692-6257 x2

SMOKEHOUSE PLATES

Served with 2 Smokehouse Sides

Pulled Pork |14|

Beef Brisket |19|

Pulled Chicken |14|

½ Chicken |14|

½ Rack of Baby Back Ribs |19|

SMOKEHOUSE COMBO PLATES*

2 Meats |20|

3 Meats |25|

**Brisket or Baby Back Ribs Add |3|
No Duplicate Choices*

JUST BABY BACK RIBS or CHICKEN NO SIDES

¼ Rack |7| ½ Rack |13| Full Rack |25|

½ Chicken |11| Full Chicken |20|

SMOKEHOUSE SIDES

Potato Salad |5|, Pasta Salad |5|, Coleslaw |4|, BBQ Baked Beans |5|, Mac "N" Cheese |5|
Smoked Cajun Corn |4|, Corn Bread w/Maple Butter |3|

Check Out Upcoming Wine & Beer Tastings
Scan the QR Code Below
For Complete Schedule in PDF Format

Coming Soon

Check Out Our Summer Music Series
Scan the QR Code Below
For Complete 30 Schedule in PDF Format





OUR ENTIRE BBQ MENU AVAILABLE FOR TAKEOUT



***Chef Chad's Kansas City style BBQ is not just to be enjoyed here at The Oaks.
Choose your meats and sides separately or bring home a family feeder.***

KC BBQ Meats*

Pulled Pork

¼ Pound |4| ½ Pound |7| Full Pound |13|

Beef Brisket

¼ Pound|7| ½ Pound |13| Full Pound |25|

Pulled Chicken

¼ Pound|4| ½ Pound |7| Full Pound |13|

Baby Back Ribs

¼ Rack |7| ½ Rack |13| Full Rack |25|

Chicken

½ Chicken |11| Full Chicken |20|

SMOKEHOUSE TAKEOUT SIDES—All 8 oz

Potato Salad |5|, Pasta Salad |5|, Coleslaw |4|, BBQ Baked Beans |5|, Mac “N” Cheese |5|, Smoked Cajun Corn |4|
Sweet BBQ Sauce |4|, Bourbon Habanero Sauce |6|, Cornbread Muffin with Whipped Maple Butter |3|

Family Feeders*

Small |60|

Feeds 2-3 People

1/2 Pound Brisket
1/2 Pound Pulled Pork
1/2 Rack of Ribs
1/2 Chicken

*Your Choice of Two Smokehouse Sides and ...
Three Cornbread Muffins with Maple Butter*

Large |120|

Feeds 4-6 People

1 Pound Brisket
1 Pound Pulled Pork
1 Rack of Ribs
1 Chicken

*Your Choice of Four Smokehouse Sides and ...
Six Cornbread Muffins with Maple Butter*

**All BBQ meats are tossed and glazed with Chef Chad's special recipe in house made
Kansas City BBQ Sauce ... with a cup or two more for savory dipping!
Or ... If you like it really spicy ask for the “Bourbon Habanero”.*

Small |4| Large |8|