



The restaurant, named for oak trees that shade its pastoral grounds, has been operating as a family-owned business for over 80 years. It all began as a speakeasy in 1928 during the prohibition era and made the transition from the small capacity of 60 seats to the current operation of 6 full dining rooms with a capacity of over 650 seats, accompanied by 3 bars and our seasonal patio. Twin Oaks is currently the largest independent operation in the State of Rhode Island.

◆ APPETIZERS ◆

◆ HOT ◆

Scallops & Bacon 9.95
 Pt. Judith Calamari 11.95
ala Mama
 Stuffed Mushrooms 7.95
 Chicken Wings (12) 9.75
 Chicken Zings (10) Spicy . . . 9.95
 Chicken Tenders 8.75
 Maine Crab Cakes (3) . . . 15.95
 Buffalo Chicken Tenders . . 9.75
w/ Bleu Cheese & Celery

Fried Mozzarella Sticks . . 8.75
 Fried Ravioli 7.95
 Potato Skins 8.75
w/ Bacon & Cheese
 Escargot 8.25
 Fried Smelts 8.75
 Fried Onion Rings
 sm. 4.75 lg. 6.25
 Stuffed Quahog 2.95
 Clams Casino 8.95

◆ COLD ◆

Colossal Shrimp Cocktail
 Sold by the Piece*
 Oysters Sold by the Piece*
 Little Necks. Sold by the Piece*
 Snail Salad. *
 Frutti de Mar 9.95
Seafood Medley
 Marinated Mushrooms . . . 6.95
 Stuffed Cherry Peppers . . . 6.95
 Stuffed Banana Peppers . . 9.95

◆ SOUPS ◆

Chicken cup 2.75 bowl 3.95
 Soup du Jour cup* bowl*

◆ BREAD ◆

Garlic Bread. sm. 2.95 lg. 5.25
 Tomato Cheese Bread sm. 3.95 lg. 6.95
 Warm Italian Bread sm. 3.95 lg. 5.25
w/ Butter & Cheese

◆ SALADS ◆

All Dressings Contain Gluten with the Exception of Oil & Vinegar

Baby Mixed Green Salad 5.50
 Garden Salad sm. 3.95 lg. 6.25
 Romaine Salad 6.75
 Caesar Salad. 9.50
 Caprese Salad. 9.95
*Fresh Mozzarella Cheese w/ Tomatoes,
 & Basil Over Romaine*
 Antipasto sm. 9.50 lg. 11.25
*Tuna, Black Olives, Beets, Red Onions,
 Anchovies & Cold Cuts*
 Italian Antipasto 18.50
*Roasted Red Peppers, Assorted Olives,
 Provolone Cheese, Italian Cold Cuts,
 & Prosciutto*
 Mixed Green Salad 8.95
*w/ Goat Cheese, Dried Cranberries
 and Grape Tomatoes w/ a Balsamic
 Vinaigrette*
 Specialty Italian Platter 24.95
*400 Day Aged Prosciutto, Mortadella,
 Wild Boar Soppresata, Rustico Soppresata,
 Piccante Salami, Assortment of Italian
 Cheeses, Spanish Olives and Burrata
 Mozzarella*

Bacon & Bleu Cheese Wedge . 11.95
*Iceberg Lettuce, Grape Tomatoes,
 Red Onions, Crumbled Bleu Cheese,
 & Bacon Bits*
 Chicken Milanese 19.95
*Breaded Chicken Cutlet Over Arugula
 with Cherry Tomatoes and Parmigiano
 Reggiano Lemon Vinaigrette Dressing*
 Salmon Salad 22.95
*Grilled Alaskan Salmon over Mesclun
 Greens Topped w/ a Sweet Peppered
 Crust w/ Red Bell Peppers, Sliced Roma
 Tomatoes, Feta Cheese, & Balsamic
 Vinaigrette Dressing*
 Scallop Salad *
*Pan Seared Scallops over Spring Mix
 with Fresh Mozzarella, Sun Dried Tomatoes,
 Dried Cranberries, Grape Tomatoes, w/ a
 Lemon Vinaigrette Dressing.*
 Fire Grilled Shrimp Salad. 23.95
*Green Leaf Salad with Feta Cheese,
 Red Bell Peppers, Cherry Tomatoes,
 Red Onion, Roasted Red Pepper
 Dressing*

◆ ADD ONS ◆

Grilled Chicken . 1pc. 3.25 2pc. 6.25
 Grilled Beef Tenderloin 9.95
 Roast Turkey 4.25
All White Meat

Prosciutto 4.25
 Tuna Salad. 5.95
 Lobster Salad. *
 Shrimp on Skewers (3) 7.95

* Market Price

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆ STEAKS & CHOPS ◆

All Our Meats Are Hand Cut

Open Steak Filet Mignon	8oz. 19.25	12oz. 24.25	16oz. 28.25
Black Angus Sirloin	12oz. 19.95	20oz. 24.50	
Teriyaki Tenderloin			22.95
Broiled Lamb Chops (Two 16oz.)			28.95
Broiled Pork Chops (One or Two 14oz.)		13.50 / 18.95	
Broiled Chopped Sirloin	9oz. 8.50	16oz. 12.95	
Jumbo Veal Chop (16oz.)			28.95
Grass-Fed Rib Eye (18oz.)			29.95
16 oz. Prime Sirloin with Red Wine Demi-Glaze			34.95
20 oz. Prime Cowboy Ribeye (Bone-In)			39.95
Bourbon Style Beef Sirloin Tips Over Rice Pilaf			27.95

◆ SURF & TURF ADD ONS ◆

- Two Baked Stuffed Shrimp *
- Two Steamed Lobster Tails *

◆ PEWTER PLATE SPECIAL ◆

- Shrimp Cocktail
 - Soup - Salad - Potato - Vegetable
 - Sirloin or Filet Mignon
 - Dessert - Coffee
 - Domestic Draft Beer or Glass of Wine
- 55.95

◆ POULTRY ◆

Free Range Broiled Chicken (Whole) . . .	22.95
Broiled Chicken Breast . 2pc. 10.50 3pc. 13.50	
Breaded Chicken Cutlet Half 11.50 Full 15.50	
Chicken ParmesanHalf 12.00 Full 16.50	
Crisp Roast Duck	19.95
<i>w/ a Sweet Orange Reduction (Please Allow 25-Minute Cooking Time)</i>	
Roast Turkey PlateHalf 13.00 Full 16.00	
<i>w/ Stuffing (All White Meat)</i>	

Fresh Breaded Chicken Cutlet 19.95
w/ Buffalo Mozzarella and our Red Sauce (Choice of Pasta)

◆ ITALIAN ◆

Marinara Sauce Available Upon Request

Provimi Veal Cutlet (Milk-Fed) Half 11.95 Full 15.95	
Provimi Veal Parmesan . . . Half 12.50 Full 16.95	
Eggplant Parmesan.	13.95
Macaroni or Spaghetti	10.50
<i>w/ Hot Sausage or Meatballs +4.00</i>	
Cheese Ravioli.	11.50
<i>w/ Hot Sausage or Meatballs +4.00</i>	

COMBO 1 13.95
 2 Meatballs, 2 Hot Sausage, Peppers, Macaroni

COMBO 2 14.95
 Meatball, Hot Sausage, Veal Cutlet, Peppers, Macaroni

◆ SEAFOOD ◆

Fried Clams	*
Fried Shrimp	19.95
<i>5pc w/ Drawn Butter</i>	
Fried Local Bay Scallops Half * Full *	
<i>w/ Tartar Sauce</i>	
Baked Native Sea Scallops	*
<i>w/ Butter, White Wine, Mozzarella Cheese, Bacon & Bread Crumbs</i>	
Baked Stuffed Shrimp 3pc * 5pc *	
Baked Scrod	15.25
<i>w/ Seafood Dressing</i>	
Baked Salmon	17.95
<i>w/ a Dill Butter Sauce</i>	
Pan Seared Jumbo Scallops.	*

Steamed Alaskan King Crab Legs	*
Grilled Swordfish	22.50
Grilled Tuna Steak	22.50
<i>w/ a Wasabi Teriyaki Sauce</i>	
Sautéed Lobster Tails	*
Cold Lobster Tails	*
Tuna Salad Plate	14.95
Lobster Salad Plate	*
Steamed Lobster Tails (Shell On)	*
<i>w/ Garlic Butter</i>	
Seafood Zuppa	24.95
<i>Mahi Mahi, Clams, Mussels, and Chorizo in a Seafood Broth</i>	

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◆ DAILY SPECIALS ◆

TUESDAY

- Shrimp Scampi *
*w/ Garlic Butter over Rice Pilaf or Pasta
(Lunch 3, Dinner 5)*
- Meatloaf 13.95
w/ Mushroom Gravy
- Chicken Marsala Lunch 11.95 Dinner 15.95

WEDNESDAY

- Traditional Yankee Pot Roast 13.50
w/ Brown Gravy
- Beef Stew 7.95
- Chicken Pot Pie 8.95
w/ Salad
- Baby Scrod (Lunch Only) 11.25
- Chateaubriand (16oz.) 27.95
w/ Bernaise Sauce

THURSDAY

- Beef Tenderloin Kabobs 23.95
*w/ Onions, Peppers & Mushrooms, Served Over
Rice Pilaf w/ a Sweet Vermouth Mushroom Gravy*
- Chicken Francaise Lunch 11.95 Dinner 15.95
w/ Mushrooms
- Veal Cacciatore 15.95
w/ Bell Peppers & Mushrooms, Served w/ a Mini Salad
- Boneless Stuffed Chicken 12.95
Stuffed w/ Wild Rice & a Mushroom Gravy (12oz.)
- Breaded Pork Cutlet 12.95
Add Parmesan +1.00
- New England Boiled Dinner 13.95
- Calves Liver (Lunch Only) 10.50
w/ Bacon & Sautéed Onions

FRIDAY

- Baked Fish (Lunch Only) 12.95
- Stuffed Filet of Sole Florentine 17.95
w/ Mozzarella Cheese, Spinach & Black Olives
- Fried Filet of Fish 13.95
- Cavetelli in a Pink Sauce Lunch 12.00 Dinner 16.00
w/ Peas & Prosciutto
- Linguine w/ White Clam Sauce 19.95

SATURDAY

- Lasagna 13.95
w/ Mini Salad
- Meat Loaf 13.95
w/ Mushroom Gravy
- Surf & Turf 26.95
16oz. Sirloin Steak & 2 Baked Stuffed Shrimp
- Roast Beef Tenderloin 26.95
w/ a Sweet Vermouth Mushroom Gravy
- Beef Tenderloin Kabobs 23.95
*w/ Onions, Peppers & Mushrooms Served Over
Rice Pilaf w/ a Sweet Vermouth Mushroom Gravy*

SUNDAY

- Chicken Cordon Bleu 14.95
*Stuffed w/ Canadian Ham & Swiss Cheese, Topped w/
a Mushroom Gravy*
- Prime Rib Dinosaur Cut 28.95
w/ Beef au Jus Gentlemen's Cut 24.95
 Ladies Cut 21.95
- Pork & Veal Specials *
(Alternating Sundays)

◆ SIGNATURE ENTREES ◆

- Seafood Pasta 32.95
*Shrimp, Lobster, Scallops, Pancetta, Spinach,
Sun Dried Tomatoes in Smoked Gouda
Alfredo Sauce over Bowtie Pasta*
- Scallops & Lobster Tails 29.95
in a Scampi Oil over Linguine
- Pan Seared Halibut *
over Lobster Risotto and Grilled Asparagus
- Pea & Pancetta Tortelionni 23.95
*w/ Grilled Chicken and Spinach in a White Wine
Cream Sauce*
- Tortellini Alfredo w/ Grilled Chicken 20.95
w/ Red Bell Peppers and Broccoli
- Gnocchi 22.95
w/ Grilled Chicken and Broccoli in Pink Sauce
- Grilled Faroe Island Salmon 24.95
*Honey Balsamic Glazed with Roasted Potatoes
and Asparagus*
- Fettuccine Alfredo 22.95
w/ Grilled Chicken and Broccoli
- Lobster Ravioli 26.95
w/ Pink Vodka Sauce

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◆ BURGERS ◆

Cheeseburger	9.00
Bacon Burger	9.45
Mushroom Burger	9.00
Burger Melt	10.25
<i>w/ American Cheese on Grilled Rye</i>	
Canadian Burger	11.25
<i>w/ Cheese, Bacon, Lettuce & Tomato</i>	

◆ CLUBS ◆

All Clubs Are Served With Bacon, Lettuce, Tomato & Mayo

Tuna Salad Club	10.95
Lobster Salad Club	*
Turkey Club	11.50
Cheeseburger Club	10.95
Hamburger Club	9.95

*Twin Oaks is Not Responsible for Any Meat Ordered Well Done
No Return on Clubs*

◆ SANDWICHES ◆

◆ SPECIALTY ◆

Steak Sandwich	13.95
<i>Tenderloin</i>	
Broiled Chicken Breast	10.95
<i>Bacon, Lettuce, Tomato</i>	
B.L.T.	6.50
<i>Bacon, Lettuce, Tomato</i>	
Quarter Pound Hot Dog	6.50
Wild Oaker	9.95
<i>Turkey, Stuffing & Cranberry Sauce</i>	
Tuna Salad Sandwich	8.25
Tuna Melt	10.95
<i>w/ Swiss Cheese on Grilled Rye</i>	
Lobster Salad Sandwich	*
Roast Beef French Dip	12.95
<i>on Bulky Roll with Provolone and Au Jus</i>	
Pastrami Reuben on Rye	13.95
<i>with Swiss, Sauerkraut, 1000 Island</i>	

◆ ITALIAN ◆

Italian Veal Cutlet	9.50
<i>Add Parmesan +.45</i>	
Breaded Chicken Cutlet	8.50
<i>Add Parmesan +.45</i>	
Sausage Grinder	9.75
<i>Add Parmesan +.45</i>	
Meatball Grinder	9.75
<i>Add Parmesan +.45</i>	
Eggplant Parmesan Grinder	9.95
Traditional Italian Grinder	9.95

◆ SPECIALTY ITALIAN GRINDER ◆

Prosciutto, Salami, Black Forest Ham, Sharp Provolone Cheese, Roasted Red Peppers, Lettuce & Tomato - Drizzled with Balsamic Vinegar & Oil on a Heel of Bread

16.95

All Sandwiches Served on Torpedo Roll, Round Roll, White, Wheat or Rye Bread with French Fries

◆ CHILDREN'S MENU ◆

12 Years & Under

Grilled Cheese	5.50	Chicken Fingers	9.50	Spaghetti or Macaroni	4.95
<i>w/ French Fries</i>		<i>w/ French Fries</i>		<i>Add Meatball or Sausage +2.00</i>	
Hot Dog	6.50	Cheese Ravioli	5.95	Kraft Macaroni & Cheese	5.95
<i>w/ French Fries</i>		<i>Add Meatball or Sausage +2.00</i>			

◆ SIDE ORDERS ◆

Sautéed Onions	sm. 2.95	lg. 3.95
French Fries	sm. 3.50	lg. 4.50
Sweet Potato Fries	sm. 3.75	lg. 4.95
Sautéed Mushrooms	2.75	
Fried Peppers	2.95	
Macaroni or Spaghetti	4.95	
Ravioli	5.95	
Meatballs or Italian Sausage (2pc.)	6.95	

◆ ADDITIONS ◆

Sandwich on Heel of Italian Bread	+ .75
Sautéed Mushrooms	+ .75
Fried Peppers	+ 1.50
Lettuce & Tomato	+ .95
Fried Onions	+ .95
American Cheese	+ .50
Swiss or Provolone	+ .75
To-Go Sandwich Orders	+ .25
To-Go Dinner & Soup Orders	+ .75

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THE TRADITION CONTINUES

The DeAngelus Family & Staff • Executive Chef: Ryan Mancini