



727-502-0060
4351 4th Street N
Saint Petersburg, FL
oaksonfourth.com

Brunch /Lunch
11 - 3 Tuesday-Sunday

Dinner
Tues - Thurs 4pm – 9:30pm
Fri & Sat 4pm - 11:00pm
Sun & Mon Closed

Welcome!

Deliciously fresh food and warm hospitality are the foundations of this restaurant. The evolving, seasonal menu, showcases sauces, recipes and techniques learned while honing my craft for some of the worlds great chefs.

Our goal is to serve world class food in a comfortable and inviting atmosphere with craft cocktails and wine that fit the menu perfectly. Thank you for joining us today. we hope this culinary experience will be a wonderful and satisfying adventure you will want to repeat often.

-Enjoy

Tony Bonanno
Chef Partner



We invite you to share your experience on social media. **FACEBOOK**



CRAFT COCKTAILS

The Old Fashioned 16
Four Roses Small Batch Bourbon
Angostura bitters / orange bitters / simple
syrup / Luxardo Maraschino

Hibiscus Hideaway 14
Fords Gin / wild berry and hibiscus syrup
fresh lime / ginger beer / rhubarb bitters

Lavender Fields 14
Hendrick's Neptunia Gin / crème de violette
house made lavender syrup / fresh lemon

Agave Old Fashioned 14
Los Siete Misterios Mezcal / orange &
chocolate bitters / agave simple syrup

Blueberry Smash 14
Sazerac Rye / blueberry syrup / fresh lemon

Thyme Out 11
Wheatley Vodka / raspberry thyme infused
simple syrup / lemon

Cherry Rum Cooler 12
Meyers Platinum Rum / black cherry syrup
Orgeat / fresh lime

Heat Wave 12
Milagro Silver Tequila / strawberry jalapeno
syrup / fresh lime / black lava salt rim

Sunshine State 14
Ketel One Botanical Grapefruit & Rose
Aperol / Lemon / simple syrup / Fever Tree
sparkling grapefruit

WINE BY THE GLASS

BUBBLES

Maschio Brut, Prosecco, IT, 187ml 11
Paul Chevalier Brut, Blanc de Blanc, FR 9
Baron D'Arignac Demi-Sec Rosé, FR 8

STILL WHITES

Moscato d' Asti DOCG, Risata, IT 10
Gargenaga, Pieropan Soave, Veneto, IT 9
Sauvignon Blanc, Stoneleigh, Marlborough, NZ 11
Pinot Grigio, Jermann, Friuli, IT 13
Chardonnay, Bernier, La Regrippiere, FR 11
Chardonnay, Artesa, Carneros, CA 15

ROSÉ

AIX "Coteaux d' AIX", Provence, FR 12

REDS

Pinot Noir, Lyric by Etude, Santa Barbara, CA 12
Pinot Noir, Duck Pond, Willamette Valley, OR 15
Red Blend, Pessimist by Daou, Paso Robles, CA 15
Cab Blend, Comtesse de Malet Roquefort,
Bordeaux, FR 10
Cabernet Sauvignon, Jamieson Ranch
"Silver Spur" Napa Valley, CA 15

BEER ON TAP

JDubs Poolside Kolsch 7
Cycle Cream & Sugar Porter 7
7th Sun Graffiti Orange 7
TBBC Reef Donkey APA 8
Coppertail Free Dive IPA 8
Big Storm Wavemaker Amber Ale 7



SOUP & SALAD

MUSHROOM BISQUE

Button mushrooms, gold potato, truffle cream, chives, crispy mushrooms, porcini dust. 9

THE TUSCAN

Mixed lettuce, baby spinach, arugula, shaved country ham, olives, red onion, heirloom tomato, shredded Swiss and aged parmesan, sherry vinaigrette
full 12 / half 7

Add: chargrilled all-natural chicken +6
half salmon filet +6 / grilled shrimp +6

NAPA BLEU

Crisp baby spinach, affine bleu, farm strawberries, candied pecans, heirloom tomato, cucumber, raspberry poppyseed vinaigrette.
full 14 / half 8

Add: chargrilled all-natural chicken +6
half salmon filet +6 / grilled shrimp +6

BABY GEM CAESAR

Creamy zesty dressing, split lettuce head, aged parmesan, garlic crouton, anchovy crumble, wrapped lemon. 12
full 12 / half 7

Add: chargrilled all-natural chicken +6
half salmon filet +6 / grilled shrimp +6

TABLE NIBBLES

DEVILED EGGS

Dukes' mayo, avocado, blistered corn, tajin spice, shredded queso fresco, cilantro, pickled chili pepper. 10

POTATO CHIPS

Fresh house made chips with honey drizzle, balsamic glaze, crumbled blue cheese, parmesan, and green onion. 11

CRAB CAKE

Jumbo lump, red pepper, celery, heirloom tomato salad, buttery ritz crackers, zesty whole grain mustard remoulade. 17

RAW OYSTERS

6 Freshly shucked, accoutrements, apple mignonette. 15

GRILLED OYSTERS

5 Garlic butter, panko, parmesan, grilled bread. 15

SPICY SHRIMP

1/2 lb Tail on jumbos, roasted pepper, garlic sauce, spicy house seasoned, green onion, grilled bread. 16

PEI MUSSELS

Coconut curry broth, cilantro, garlic, shallot, leeks, carrots, grilled bread. 16

STEAK TARTARE

Prime beef, green apple, pepper, fried capers, truffle, sriracha, pickled vegetables, farm egg yolk and house chips. 19

CHICKEN WINGS

Crispy baked then fried, hot honey ginger glaze, charred lime, toasted sesame seeds, garlic, sriracha. 12



ON 4TH

SIDES

- grilled bread 5
- fries 7
- couscous salad 6
- grilled broccolini 8
- heirloom carrots 8
- rice pilaf 6
- baked potato 5

ENTRÉES

BOLOGNESE

USDA prime ground beef, Italian sausage, tomatoes, shaved parmesan, herbed ricotta, house noodles. 25

SHRIMP LIMONENE PASTA

Sauteed jumbo shrimp, shallot, roasted garlic, fresh lemon, house noodles, basil parmesan butter. 25

SALMON MEDITERRANEAN

Grilled sustainable salmon, zaatar spiced, lemon yogurt, couscous salad, artichokes, kalamata olives, roasted pepper, parmesan vinaigrette. 29

HALF CHICKEN MOJO

half bird, sous vide, sour orange and herb marinade, garlic, rosemary, glazed carrots, rice pilaf, salmoriglio sauce. 28

MAHI MAHI

Bimini straights, char grilled, citrus olive tapenade, capers, tomatoes, roasted garlic, shallot, rice pilaf. 27

DEEP SOUTH

Deep fried meatloaf, tangy ketchup, sherry pepper cream, roasted carrot, broccolini, onion straws, baked potato. 26

LOBSTER THERMADOR

Split Maine lobster, garlic Parmesan cream, seasoned bread crumb, chives, drawn butter, garlic broccolini, wrapped lemon, served with rice. 42

FILET MIGNON

7oz barrel cut, truffle shallot compound butter, Cabernet reduction, garlic broccolini, baked potato, glazed baby carrots. 44

CREEKSTONE FARMS RIBEYE

All-natural beef, Kahwa coffee crusted, bleu cheese potato gratin, glazed mushrooms, garlic broccolini, sherry pepper cream. 45



SWEET NOTES

Key Lime Pie

Graham cracker crust, thick cream custard, tart citrus, lime zest, raspberry glaze, whipped cream. 9

Upside-Down Cake

Caramelized pineapples, moist spongy cake, sweet glaze, powdered sugar, blackberry glaze, whipped cream. 11

Brownie

Salted caramel butter cake, toffee drizzle, chocolate chips, ganache, maple brown sugar ice cream. 10