



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	14.95	Potato Skins	10.95
Pt. Judith Calamari	14.95	<i>w/ Bacon & Cheese</i>	
Stuffed Mushrooms	9.95	Escargot	11.95
Chicken Wings (12)	12.95	Fried Smelts	12.95
Chicken Zings (10) Spicy	13.95	Fried Onion Rings	
Chicken Tenders	11.50	sm. 5.50	lg. 8.95
Maine Crab Cakes (3)	19.95	Stuffed Quahog	3.95
Buffalo Chicken Tenders	12.95	Portuguese Stuffed	
<i>w/ Bleu Cheese & Celery</i>		Quahog	4.25
Fried Mozzarella Sticks	9.95	Clams Casino	10.95
Fried Ravioli	9.75	Fire Grilled Shrimp	
		w/Spicy Aioli	18.95

◆ COLD ◆

Colossal Shrimp Cocktail	
Sold by the Piece*	
Oysters	Sold by the Piece*
Little Necks.	Sold by the Piece*
Snail Salad.	*
Frutti de Mar	13.95
<i>Seafood Medley</i>	
Marinated Mushrooms	8.75
Stuffed Cherry Peppers	8.95
Stuffed Banana Peppers	12.95

◆ SOUPS ◆

Chickencup	3.50	bowl	4.50
Soup du Jourcup*		bowl*	

◆ BREAD ◆

Garlic Bread.sm.	4.25	lg.	6.75
Tomato Cheese Breadsm.	4.95	lg.	7.95
Warm Italian Breadsm.	4.95	lg.	6.95
<i>w/ Butter & Cheese</i>			

◆ SALADS ◆

Baby Mixed Green Salad	5.95	Mixed Green Salad	13.50
Garden Saladsm.	3.95	<i>w/ Goat Cheese, Dried Cranberries</i>	
Romaine Salad	6.95	<i>and Grape Tomatoes w/ a Balsamic</i>	
Caesar Salad.	12.50	<i>Vinaigrette</i>	
Caprese Salad.	15.50	Bacon & Bleu Cheese Wedge	15.95
<i>Fresh Mozzarella Cheese w/ Tomatoes,</i>		<i>Iceberg Lettuce, Grape Tomatoes,</i>	
<i>& Basil Over Romaine</i>		<i>Red Onions, Crumbled Bleu Cheese,</i>	
Antipastosm.	12.50	<i>& Bacon Bits</i>	
<i>Tuna, Black Olives, Beets, Red Onions,</i>		Chicken Milanese	24.95
<i>Anchovies & Cold Cuts</i>		<i>Breaded Chicken Cutlet Over Arugula</i>	
Italian Antipasto	25.95	<i>with Cherry Tomatoes and Parmigiano</i>	
<i>Roasted Red Peppers, Assorted Olives,</i>		<i>Reggiano Lemon Vinaigrette Dressing</i>	
<i>Provolone Cheese, Italian Cold Cuts,</i>		Scallop Salad*	
<i>& Prosciutto</i>		<i>Pan Seared Scallops over Spring Mix</i>	
		<i>with Fresh Mozzarella, Sun Dried Tomatoes,</i>	
		<i>Dried Cranberries, Grape Tomatoes, w/ a</i>	
		<i>Lemon Vinaigrette Dressing.</i>	

◆ ADD ONS ◆

Grilled Chicken . 1pc.	4.25	2pc.	7.75	Prosciutto	4.95
°Grilled Beef Tenderloin	12.50	Tuna Salad.	6.95	Lobster Salad.*	
Roast Turkey	4.50	Fire Grilled Shrimp on Salad	8.95		
<i>All White Meat</i>					

Please advise your server of any food allergies you may have. All Dressings Contain Gluten with the Exception of Oil & Vinegar.

* Market Price

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

◆ BURGERS ◆

◆ Cheeseburger	13.95
◆ Bacon Burger	14.95
◆ Mushroom Burger	13.95
◆ Burger Melt	15.75
<i>w/ American Cheese on Grilled Rye</i>	
◆ Canadian Burger	15.75
<i>w/ Cheese, Bacon, Lettuce & Tomato</i>	

◆ CLUBS ◆

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

Tuna Salad Club	15.50
Lobster Salad Club	*
Turkey Club	14.25
◆ Cheeseburger Club	15.95
◆ Hamburger Club	14.95

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

◆ SANDWICHES ◆

◆ SPECIALTY ◆

◆ Steak Sandwich	18.95
<i>Tenderloin</i>	
Broiled Chicken Breast	15.95
<i>Bacon, Lettuce, Tomato</i>	
B.L.T.	9.50
<i>Bacon, Lettuce, Tomato</i>	
◆ Quarter Pound Hot Dog	9.50
Wild Oaker	13.95
<i>Turkey, Stuffing & Cranberry Sauce</i>	
Tuna Salad Sandwich	12.50
Tuna Melt	16.95
<i>w/ Swiss Cheese on Grilled Rye</i>	
Lobster Salad Sandwich	*
Roast Beef French Dip	16.95
<i>on Bulky Roll with Provolone and Au Jus</i>	
Corned Beef or Pastrami Reuben on Rye	16.95
<i>with Swiss, Sauerkraut, 1000 Island</i>	

◆ ITALIAN ◆

Italian Veal Cutlet	14.95
<i>Add Parmesan +.45</i>	
Breaded Chicken Cutlet	11.95
<i>Add Parmesan. +.45</i>	
Sausage Grinder	13.75
<i>Add Parmesan. +.45</i>	
Meatball Grinder	14.95
<i>Add Parmesan. +.45</i>	
Eggplant Parmesan Grinder	15.95
Traditional Italian Grinder	15.95
Shaved Steak Sandwich	16.95
<i>W/ Mushrooms, Onions, Provolone on Torpedo Roll</i>	

◆ 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
22.00

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

◆ CHILDREN'S MENU ◆

12 Years & Under

Grilled Cheese	8.50	Chicken Fingers	11.50	Spaghetti or Macaroni	5.95
<i>w/ French Fries</i>		<i>w/ French Fries</i>		<i>Add Meatball or Sausage +2.00</i>	
Hot Dog	9.50	Cheese Ravioli	7.95	Kraft Macaroni & Cheese	7.95
<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	7.95	
Meatballs or Italian Sausage (2pc.)	7.50	

◆ ADDITIONS ◆

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

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THE TRADITION CONTINUES

The DeAngelus Family & Staff • Executive Chef: Ryan Mancini

◆ STEAKS & CHOPS ◆

All Our Meats Are Hand Cut

◊ Open Steak Filet Mignon	8oz. 26.95	12oz. 32.95	16oz. 37.95
◊ Black Angus Sirloin		12oz. 24.95	20oz. 32.95
◊ Teriyaki Tenderloin			33.95
◊ Broiled Lamb Chops (Two 16oz.)			38.95
◊ Broiled Pork Chops (One or Two 14oz.)		14.95 / 21.95	
◊ Broiled Chopped Sirloin	9oz. 12.50	16oz. 16.50	
◊ Jumbo Veal Chop (16oz.)			39.95
◊ Black Angus Rib Eye (20oz.)			42.95
◊ 16 oz. Prime Sirloin with Red Wine Demi-Glaze			*
◊ 22 oz. Prime Cowboy Ribeye (Bone-In)			*
◊ Bourbon Style Beef Sirloin Tips Over Rice Pilaf			37.95
◊ T-Bone Steak			42.95

◆ SURF & TURF ADD ONS ◆

Two Baked Stuffed Shrimp *
Two Steamed Lobster Tails *
Seared Jumbo Scallops (4) *
Fire Grilled Shrimp (8) *

◆ PEWTER PLATE SPECIAL ◆

4 Shrimp Cocktail or Choice of Appetizer
Soup - Salad - Potato - Vegetable
20oz ◊ Sirloin or 16oz Filet Mignon
Strawberry Shortcake or Apple Crisp
Domestic Bottle Beer or Glass of House Wine
62.95

◆ POULTRY ◆

Broiled Chicken Breast . 2pc. 13.50	3pc. 16.50
Breaded Chicken Cutlet Half 13.50	Full 17.95
Chicken ParmesanHalf 15.50	Full 21.00
Crisp Roast Duck	27.95
<i>w/ a Sweet Orange Reduction (Please Allow 25-Minute Cooking Time)</i>	
Roast Turkey PlateHalf 16.50	Full 19.50
<i>w/ Stuffing (All White Meat)</i>	

Fresh Breaded Chicken Cutlet **25.95**
*w/ Buffalo Mozzarella and our Red Sauce
(Choice of Pasta)*

◆ ITALIAN ◆

Marinara Sauce Available Upon Request

Provimi Veal Cutlet	Half 16.00	Full 22.00
Provimi Veal Parmesan	Half 17.00	Full 23.50
Eggplant Parmesan.		18.95
Macaroni or Spaghetti		11.50
<i>w/ Hot Sausage or Meatballs</i> +6.00		
Cheese Ravioli.		15.50
<i>w/ Hot Sausage or Meatballs</i> +6.00		

COMBO 1 19.50

2 Meatballs, 2 Hot Sausage, Peppers, Macaroni

COMBO 2 20.50

Meatball, Hot Sausage, Veal Cutlet,
Peppers, Macaroni

◆ SEAFOOD ◆

Fried Shrimp	25.95	◊ Grilled Swordfish	33.95
<i>5pc w/ Drawn Butter</i>			
Fried Local Bay Scallops	Half * Full *	◊ Grilled Tuna Steak	33.95
<i>w/ Tartar Sauce</i>		<i>w/ a Wasabi Teriyaki Sauce</i>	
Baked Native Sea Scallops	*	Sautéed Lobster Tails	*
<i>w/ Butter, White Wine, Mozzarella Cheese, Bacon & Bread Crumbs</i>		Cold Lobster Tails	*
Baked Stuffed Shrimp	3pc * 5pc *	Tuna Salad Plate	19.95
Baked Scrod	19.95	Lobster Salad Plate	*
<i>w/ Seafood Dressing</i>		Steamed Lobster Tails (Shell On)	*
◊ Baked Salmon	23.00	<i>w/ Garlic Butter</i>	
<i>w/ a Dill Butter Sauce</i>			

Pan Seared Jumbo Scallops. *

* Market Price

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◆ COCKTAILS ◆

The Lakeside

Tito's Handmade Vodka, Chambord, Peach Schnapps, cranberry juice, orange juice and a dash of sour mix

Twin Oaks Espresso Martini

A customer favorite made with Stoli Vanilla, Baileys Irish Cream, Frangelico and fresh espresso

Twin Oaks Golden Margarita

One of our most popular drinks, made with Jose Cuervo Gold Tequila, Cointreau, Grand Marnier and sour mix

Red Pear Martini

The perfect blend of Grey Goose La Poire Vodka, St. Germain Liqueur, cranberry juice & a squeeze of lime

Peach Blossom Martini

Peach Ciroc, a splash of pineapple and cranberry juice, topped with a splash of Sprite

Paloma Fresco

Lunazul Blanco Tequila, Pamplemousse grapefruit liquor, fresh ruby red grapefruit juice, lime, grapefruit hibiscus bitters

Maui Luau

Malibu Coconut Rum, Plantation Pineapple Rum, pineapple juice and coconut cream

Boozy Suzie

Don Julio Blanco Tequila, Pamplemousse grapefruit liquor and fresh lime in a snifter

The New Cucumber

A refreshing drink with Victoria Lane Pink Gin, St Germain fresh

◆ WINE LIST ◆

◆ CHAMPAGNE & SPARKLING WINES ◆



Lunetta Prosecco <i>Veneto</i>	26	8.75
Chandon Brut <i>California</i>	39	9.50
Moët & Chandon Impérial <i>France</i>	90	
Veuve Clicquot "Yellow Label" Brut NV <i>FR</i>  ..	110	
Cuvée Dom Pérignon <i>France</i>	225	

◆ WHITE WINES ◆

CHARDONNAY

BV Century Cellars <i>California</i>	25	6.50
Hess "Shirtail Creek" <i>California</i>	28	8.50
Kendall-Jackson "Vintner's Reserve" <i>California</i> ...	30	9.25
Mer Soleil Reserve <i>Santa Lucia Highlands</i>	38	
Sonoma-Cutrer <i>California</i>	40	

SAUVIGNON BLANC

Brancott Classic <i>New Zealand</i>	30	8.95
Kenwood Vineyards <i>Sonoma</i>	29	8.50
Frog's Leap <i>Napa</i> 	38	
Cakebread Cellars <i>Napa</i>	47	

◆ INTERESTING WHITE WINES ◆

Carolyn's Sakonnet "Siren" Vidal Blanc <i>Rhode Island</i> 	27	
Chateau Ste. Michelle Riesling <i>California</i>	27	7.50
Mirassou Moscato <i>California</i>	27	7.50

◆ ITALIAN VINI BIANCHI ◆

Cavit Pinot Grigio <i>Veneto</i>	25	6.75
Barone Fini Pinot Grigio <i>Val d'Adige</i> 	30	8.95
Principessa Gavi <i>Piedmont</i>	30	
Castello Banfi San Angelo Pinot Grigio <i>Tuscany</i>	34	
Santa Margherita Pinot Grigio <i>Alto Ridge</i>	46	

◆ BLUSH WINES ◆

Beringer White Zinfandel <i>Napa</i>	24	6.25
Whispering Angel Rosé <i>France</i> 	42	11.95
Unshackled Rosé <i>California</i>	38	



= SUSAN'S FAVORITES!

◆ WINE LIST ◆

◆ RED WINES ◆

CABERNET SAUVIGNON

		
BV Century Cellars <i>California</i>	25	6.50
Josh Cellars <i>California</i>	28	8.50
J.Lohr "Seven Oaks" <i>Paso Robles</i>	32	9.25
Decoy by Duckhorn <i>Sonoma</i>	49	12.95
Michael David "Freakshow" <i>Lodi</i> 	28	
St. Francis <i>Sonoma</i>	37	
Kenwood Vineyards "Jack London" <i>Sonoma</i>	42	
Stag's Leap Wine Cellars "Artemis" <i>Napa</i> 	95	
Cakebread Cellars <i>Napa</i>	115	
Caymus <i>Napa</i> 	130	

MERLOT

BV Century Cellars <i>California</i>	25	6.50
Sterling "Vintner's Collection" <i>California</i>	30	8.95
Franciscan <i>Napa</i>	42	
Duckhorn <i>Napa</i>	52	

PINOT NOIR

Cupcake <i>California</i>	28	7.75
Coppola "Votre Santé" <i>California</i>	29	8.75
Kendall-Jackson "Vintner's Reserve" <i>California</i> ...	37	
La Crema <i>Sonoma</i>	42	
Belle Glos "Las Alturas" <i>Monterey</i> 	48	

◆ INTERESTING RED WINES ◆

Freakshow Red Blend <i>Lodi</i> 	38	9.95
Cline Zinfandel <i>California</i>	28	7.75
Trivento Malbec <i>Argentina</i>	27	7.50
The Pessimist Red Blend <i>Paso Robles</i>	34	
Michael David "Earthquake" Zinfandel <i>Lodi</i> 	36	
St. Francis Old Vine Zinfandel <i>Sonoma</i>	37	
The Prisoner Blend <i>Napa</i> 	60	
Orin Swift "Machete" Petite Sirah <i>California</i> 	69	

◆ ITALIAN VINI ROSSI ◆

Carpazo Sangiovese ("House Chianti") <i>Tuscany</i>	28	7.75
Mazzei "Badiola" Baby Super Tuscan <i>Tuscany</i> 	28	8.50
Buglioni Ripasso <i>Veneto</i>	45	
Carpazo Rosso di Montalcino <i>Tuscany</i>	32	
Antinori Villa Rosso <i>Tuscany</i>	41	
Monsanto Chianti Classico Riserva <i>Tuscany</i>	44	
Batasiolo Barolo <i>Piedmont</i>	75	
Cesari Amarone <i>Veneto</i>	75	

◆ DESSERTS ◆

Worth saving room for...

Strawberry Jell-O	3.95	Ice Cream Pie	9.95
		<i>Made on the Premises w/ the Finest Ingredients, an Oreo Cookie Crust Filled w/ Coffee and Chocolate Ice Cream Layered w/ Fudge and Walnuts</i>	
Tapioca Pudding	4.95		
<i>The Perfect Comfort Food Topped w/ a Dollop of Whipped Cream</i>			
Chocolate Pudding	4.95	Yogurt Ice Cream Pie	9.95
<i>The Perfect Textured Pudding w/ a Deep Chocolate Flavor and Topped w/ Whipped Cream</i>		<i>Something Lo-Cal – Graham Cracker Crust Filled w/ Layered Chocolate and Raspberry Chip Frozen Yogurt</i>	
Rice Pudding	7.95	Cheesecake	6.95
<i>Creamy, Vanilla-scented, Soothing, and Satisfying, Rice Pudding Made In-house and Topped w/ Whipped Cream</i>		Peanut Butter Cup Sundae	8.95
Grapenut Pudding	7.95	<i>Chocolate Ice Cream Topped w/ Hot Fudge, Reese's Peanut Butter Sauce, Crushed Peanut Butter Cups and Whipped Cream</i>	
<i>This Classic New England Dessert is Made In-house Composed of a Rich, Egg Custard, Lightly Spiced w/ Nutmeg and Cinnamon, and Layered w/ a Grape-Nut Crust</i>		Oreo Brownie Sundae	8.95
Fresh Baked Blueberry or Apple Pie	7.95	<i>A Thick Chocolate Fudge Brownie, Heated, Topped w/ Vanilla Ice Cream and Crushed Oreo Cookies</i>	
<i>Ala Mode</i>	8.25	Peanut Butter Cup Pie	7.75
Ice Cream	5.95	<i>Dark Chocolate and Peanut Butter Mousse Full of Reese's Peanut Butter Cups Drizzled w/ Caramel, Chocolate, and Peanuts.</i>	
<i>Locally Made by Warwick Ice Cream. Vanilla, Coffee, and Chocolate</i>		Tiramisu	7.95
Spumoni w/ Claret Sauce	7.95	<i>Soft Sponge Cake Soaked w/ Espresso and Layered w/ Mascarpone and Zabaglione Cream, Then Dusted w/ Cocoa Powder</i>	
Strawberry Shortcake	6.95	Big Chocolate Cake	10.95
<i>A Warm House-made Biscuit Served w/ a Mountain of Whipped Cream and Strawberries</i>		<i>Colossal... Dark, Moist Chocolate Cake Layered w/ a Smooth Chocolate Fudge Frosting and Topped w/ a Dark Chocolate Ganache</i>	
Hot Fudge Sundae	6.95	Carrot Cake	11.95
<i>Vanilla Ice Cream Topped w/ Hot Fudge and Whipped Cream</i>		<i>Carrot Cake Never Goes Out of Style and One Bite of This Will Tell You Why! This Rich Moist Cake is Loaded w/ Carrots, Raisins and Ground Walnuts Layered Between a Sweet, Tangy Cream Cheese Frosting</i>	
Hot Apple Crisp w/ Vanilla Ice Cream	8.50	Nightengale Ice Cream Sandwich	6.95
<i>House-made w/ Fresh Apples, Sugar and Cinnamon Topped w/ a Buttery Oatmeal Crisp</i>		<i>Assorted Flavors</i>	
Grasshopper Pie	8.95		
<i>Our Own Recipe Made w/ Marshmallows, Crème de Menthe and Crème de Cocoa Topped w/ a Dollop of Whipped Cream and Strawberries</i>			

◆ SPECIALTY COFFEE DRINKS ◆

Nutty Irishman

Baileys, Frangelico and Coffee

Keoki

Kahlua, Brandy, Dark Crème de Cocoa and Coffee

Spanish

Kahlua, Brandy and Coffee

Café John

Frangelico, Baileys, Kahlua, Dark Crème de Cocoa and Coffee

Mexican

Kahlua and Coffee

Jamaican

Tia Maria, Rum and Coffee

Italian

Romano Sambuca and Coffee

Cafe Twin Oaks

Baileys Chocolate, Dark Crème de Cocoa, Frangelico and Coffee

◆ AFTER DINNER DRINKS ◆

Espresso Martini Dark

An invigorating medley of Absolut Vanilia, Frangelico, Kahlua and Espresso

Chocolate Martini

A luscious mix of Absolut Vanilia, White Crème de Cacao, and Baileys Chocolate

Espresso Martini Creamy

An invigorating medley of Absolut Vanilia, Frangelico, Baileys, Kahlua and Espresso

Tiramisusan Martini

A decadent mix of Crème de Cacao, Absolut Vanilia, Kahlua, Grand Marnier, Espresso and Cream

CORDIALS

Amaretto • Baileys • B&B • Chambord • Drambuie • Frangelico
Grand Marnier • Limoncello • Jägermeister • Sambuca • Kahlua • Tia Maria • Baileys Chocolate

PORTS

Warres 10 Year Tawny Port • Taylor Fladgate 10 Year Tawny Port

◆ CAFE ◆

Espresso • Espresso Double • Cappuccino • Latte • Mocha Latte
Hot Chocolate • Coffee • Tea