



PASTA

Chicken Alfredo

All-natural chicken breast atop fettuccini pasta tossed in our signature, creamy alfredo sauce, and finished with shredded parmesan. 18

Lobster Ravioli

Lobster and goat cheese stuffed ravioli tossed in our signature, alfredo sauce and finished with shredded parmesan. 24.5

Shrimp Scampi

Shrimp and fresh vegetables sautéed with garlic, white wine, olive oil, chili flakes, and tomatoes, atop linguine pasta. 21.5

Chicken Pesto Pasta

All-natural chicken breast with fresh tomatoes, button and portobello mushrooms atop linguine pasta. 21.5

Lobster Mac and Cheese

Lobster claws and knuckles tossed in rich and creamy, aged cheddar cheese sauce blended with noodles. 23.5

SEAFOOD

Blackened Salmon

Salmon blackened and seared with a brown butter sauce and served with avocado, three-bean salad. 25

Cajun Honey and Shrimp Salmon

Salmon and shrimp pan-seared with a honey Cajun butter sauce. Served with avocado, three-bean salad. 27

Trout

Skin-on and pan-seared trout. Served with roasted potatoes and our daily fresh vegetable. 21.5

Halibut

Pan-seared halibut with Tzatziki sauces. Served with our daily fresh vegetable, and cucumber slices. 27.5

Crab Cakes

Four crab cakes served with roasted potatoes and our daily fresh vegetable. 26

Medallions

Hand-cut and trimmed shoulder tender medallion, charbroiled, sliced, and finished with our BBQ butter. 25.5

Flat Iron

This 8-oz, ranch-style cut is full of marbling. Hand-cut and trimmed in house. 26.5

Surf and Turf

A 6-oz, hand-cut sirloin charbroiled and served with large, butterflied, fried shrimp. Served with our house cocktail sauce. 27.5

Rib Eye

This 12-oz steak is our most flavorful cut of meat, seasoned, hand-cut and trimmed in house. 33

CLASSICS

Chicken Tender Platter

Homestyle chicken tenders served with choice of sweet potato fries, pub fries, or beer-battered onion rings. 14.5

Shrimp and Chips

Five large, breaded butterflied, fried shrimp served with choice of our famous sweet potato fries, pub fries, or beer-battered onion rings. 15.5

Fish and Chips

Beer-battered cod served with choice of our famous sweet potato fries, pub fries, or beer-battered onion rings. 15.5

FROM THE SMOKER

St. Louis Style Ribs

St. Louis cut ribs hand-rubbed with a Texas-style rub and brushed with our Kansas City barbecue sauce. We call this a taste of America. 22.5

Pulled Pork

Pork butt rubbed Texas-style and then smoked to ultimate satisfaction. Pulled to order and mixed lightly with our own Kansas City barbecue sauce. 17

Beef Brisket

Brisket with Texas-style rub applied generously and smoked to savory perfection. Sliced to order and brushed with our own house-made, smoky barbecue sauce. 19

Tri-tip

Hand-rubbed, tri-tip roast with our signature blend of seasonings then smoked to perfection. Inspired by Santa Maria barbecue this is our twist on a classic. 20

The Oar Beast

As big as the Colorado river itself. We present to you The Beast! Portions of St. Louis style ribs, beef brisket, pulled pork, and tri-tip. 35

STEAKS

Sirloin

This great, 8-oz sirloin steak is well-flavored and moderately tender; hand-cut and trimmed in house. 24

Lobster Eye

Lobster claws and knuckles poached in butter and served atop an 8-oz, hand-cut and trimmed in-house, ribeye steak. 43

Smoked Prime Rib

Cut of our hand-trimmed, ribeye roast rubbed with our house blend of seasonings then smoked low and slow to perfection. 10oz, 14oz or 16oz cut.

Home of the Sweet Potato Fries

Gluten-free and vegetarian options available - see full menu and item descriptions at www.TheBrokenOarMoab.com

BURGERS

The Oar Burger

The Oar Burger is a local and visitor favorite alike! This signature burger is loaded with pastrami and applewood-smoked bacon, then topped with Swiss cheese. 15

Cali Burger

Topped with fresh avocado, applewood-smoked bacon, Swiss cheese and Sriracha mayo. 15

Southwest Burger

Topped with grilled onions, mushrooms, and melted pepper jack cheese. 14.5

Cheese Burger

This classic all-American burger is made from freshly ground chuck and topped with cheddar cheese. 12.5

Buffalo Burger

This leaner burger is made of freshly ground buffalo and topped with cheddar cheese. Can be made Oar, Cali or Southwest style. 16

SANDWICHES

The Oar Chicken Sandwich

All-natural chicken breast, pastrami, applewood-smoked bacon, and Swiss cheese served open-faced on a toasted roll with lettuce tomato, and onion. 15.5

Cali Chicken Sandwich

All-natural chicken breast topped with avocado, applewood-smoked bacon, Swiss cheese, and Sriracha mayo. 15.5

Southwest Chicken Sandwich

All-natural chicken breast topped with grilled onions, mushrooms, and melted pepper jack cheese. 15

Lobster Roll

A toasted roll full of Lobster claw and knuckle meat blended in with celery, green onions, parsley, and a secret set of seasonings. 18.5

Pulled Pork Sandwich

Smoked pork butt, applewood-smoked bacon piled high on a toasted bun topped with smoked gouda cheese, lettuce, tomato, and our smoky barbecue sauce. 15

Beef Brisket Sandwich

Smoked brisket sliced and piled on a toasted bun with red onions and our smoky barbecue sauce topped with smoked gouda cheese. 16

Tri-tip Sandwich

Designed for the carnivore, this sandwich is piled high with our hand-rubbed, seasoned tri-tip then smoked to perfection and served on a toasted bun. 16

The Oar Club Sandwich

Our house-roasted turkey breast and smoked pulled pork come together in this carved sandwich topped with Swiss cheese, tomato, and lettuce on a toasted bun. 16

ENTRÉES

Cowboy Pork Chop

8-oz. double-cut, bone-in pork chop grilled and then finished with our signature barbecue butter. Served with skin-on red garlic mashed potatoes and our daily fresh vegetable. 21.5

Sriracha Bourbon Pork Chop

8-oz. double-cut, bone-in pork chop grilled then finished with our signature Sriracha bourbon sauce. Served with skin-on red garlic mashed potatoes and our daily fresh vegetable. 21.5

Cajun Chicken

Large, skin-on chicken breast grilled with blend of Cajun seasonings. Served atop our avocado, three-bean salad. 18.5

Stuffed Portabella

Portabella mushroom marinated in balsamic vinegar, charbroiled then stuffed with sautéed button mushrooms, onions, fresh bell peppers, tomatoes, finished with fresh basil, melted fresh mozzarella cheese. Served with avocado three-bean salad. 18.5

Chicken Marsala

All-natural chicken breast, floured, seared, and sautéed with shallots and portabella mushrooms in a creamy marsala sauce, and served with red-skin garlic mashed potatoes. 20

WRAPS & SALADS

The Oar Wrap

Grilled chicken breast, applewood-smoked bacon, Swiss cheese, ranch dressing, fresh tomatoes, and avocado on a spinach tortilla. Served with choice of sides. 15

Turkey Club Wrap

Sliced, house-roasted turkey breast, applewood-smoked bacon, avocado, lettuce, tomato, ranch and cheddar cheese on a spinach tortilla. Served with choice of sides. 14

Chicken Caesar Salad

Chopped romaine leaf lettuce, parmesan cheese, croutons, and our signature Caesar dressing. 13

Veggie Wrap

Fresh avocado, black beans, garbanzo beans, kidney beans, corn, red bell pepper, tomatoes, cilantro, garlic, olive oil and fresh-squeezed lime juice. Served with choice of sides. 13

Steak Caesar Salad

Grilled steak tips with chopped romaine leaf lettuce, parmesan cheese, croutons, and our signature Caesar dressing. 14

The Oar Cobb Salad

Sliced, house-roasted turkey breast with a mix of fresh tomatoes, cucumbers, button mushrooms, avocado, hard-boiled egg, and shredded cheddar cheese. 14