

oak

l a g u n a b e a c h

shareables

CALAMARI humboldt calamari steak rice wine slaw pickled chili sriracha aioli	16.49
SWEET & SPICY RIBS 🌱 sambal-honey glaze fresno pepper cilantro sesame	17.49
TOMATO BRAISED MEATBALLS classic tomato sauce mozzarella toasted bread chives	16.22
CHEF FABIAN'S CEVICHE 🌱 gulf shrimp lime cilantro tomato broth tabasco avocado tortilla chips	19.65
BURRATA tomato-cranberry relish fresh basil cold pressed olive oil toasted baguette	17.22
GRILLED ARTICHOKE 🌱 garlic aioli grana padano cheese fresh dill	17.80
CRISPY AHI TUNA TACO mint-chili sauce jicama cucumber cilantro wonton shells	16.22
OAK OYSTERS 🌱 21.35 38.22 ½ or full dozen minterbrook oysters pickled cucumber green apple mignonette lemon oil	
CLASSIC HOT WINGS 🌱 classic set up housemade ranch	13.59
CHARCUTERIE BOARD chef's selection of artisan meats & cheeses mixed nuts fig jam grain mustard dried fruits	23.22
ROASTED CAULIFLOWER 🌱 greek yogurt pickled raisins chimichurri spice	16.45
KUNG PAO BROCCOLI 🌱 smoked bacon orange zest roasted pepper mint salted cashews sesame	14.22
ROASTED SWEET CORN 🌱 avocado-cilantro butter cotija cheese smoked paprika	11.35
MAC & CHEESE irish white cheddar asiago mozzarella	16.49
FRENCH FRIES 🌱	11.22

tacos (gluten free corn tortillas available upon request)

GRILLED SHRIMP TACOS grilled jack cheese cabbage coleslaw lime crema flour tortillas	18.35
MARINATED SKIRT STEAK TACOS pickled onions cilantro chimichurri crema flour tortillas	25.35
DOUBLE SMOKED BACON TACOS nueske's bacon al pastor sauce cilantro pineapple relish flour tortillas	20.22
ROASTED MUSHROOM TACOS goat cheese roasted pepper ancho crema cilantro flour tortillas	16.22

salads & soups

CHOPPED SALAD fennel celery bulgur apple red onion roasted pepper feta cheese mustard vinaigrette	16.22
SUMMER SALAD fresh yellow peaches smoked blue cheese dried blueberries heirloom tomatoes red onion white balsamic dressing garlic-brioche croutons	17.35
ROASTED TOMATO SOUP grilled cheese chives	11.22
CLAM CHOWDER new england style chowder oyster crackers chives	12.35

brunch

SHORT RIB CHILAQUILES tomatillo salsa salsa verde fresh avocado black beans lime crema queso fresco	17.22
THE TRADITIONAL eggs your way smoked bacon sausage hashbrowns choice of cadoro bakery toast	16.94
THE BEACH BUM OMELETTE sausage bacon spinach shallots cheddar	15.22
BLACKENED SALMON BENEDICT english muffin spinach hollandaise poached egg hashbrowns	19.49
CLASSIC BENEDICT english muffin canadian bacon hollandaise poached egg hashbrowns	16.22
BREAKFAST BURRITO housemade chorizo scrambled eggs salsa verde hashbrowns queso fresco	16.22
GRANOLA'D FRENCH TOAST granola crusted french toast fresh berries	16.22
CHICKEN & WAFFLES light & fluffy belgium waffle crispy chicken maple syrup salted butter	17.22

sandwiches

CRISPY CHICKEN SANDWICH blue cheese coleslaw wing sauce mayo dill pickles brioche bun	17.22
OAK BURGER wagyu beef creamy swiss cheese arugula caramelized onions pickles secret sauce add fried egg \$3 • bacon \$3 • avocado \$3	18.35
CAPRESE SANDWICH tomato fresh mozzarella arugula basil pesto ciabatta	16.35
BLACKENED AHI TUNA WRAP whole wheat tortilla crispy wontons wasabi crema mixed greens mint-chili dressing	19.59

🌱 GLUTEN FREE • VEGAN ♡

Our experienced catering team can fulfill all your catering & special events needs. Full Service, Pick Up, or Delivery
For inquiries, please contact: cwildfong@oak-lagunabeach.com

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