

oak

l a g u n a b e a c h

shareables

CALAMARI	16.49
humboldt calamari steak rice wine slaw pickled chili sriracha aioli	
SWEET & SPICY RIBS 🌱	17.49
sambal-honey glaze fresno pepper cilantro sesame	
TOMATO BRAISED MEATBALLS	16.22
classic tomato sauce mozzarella toasted bread chives	
CHEF FABIAN'S CEVICHE 🌱	19.65
gulf shrimp lime cilantro tomato broth tabasco avocado tortilla chips	
BURRATA	17.22
tomato-cranberry relish fresh basil cold pressed olive oil toasted baguette	
GRILLED ARTICHOKE 🌱	17.80
garlic aioli grana padano cheese fresh dill	
CRISPY AHI TUNA TACO	16.22
mint-chili sauce jicama cucumber cilantro wonton shells	
OAK OYSTERS 🌱	21.35 38.22
½ or full dozen minterbrook oysters pickled cucumber green apple mignonette lemon oil	
OYSTERS ON THE HALF SHELL 🌱	20.22 37.92
½ or full dozen oysters atomic horseradish cocktail sauce	
CHARCUTERIE BOARD	23.22
chef's selection of artisan meats & cheeses mixed nuts fig jam grain mustard dried fruits	
SMOKED BLUE CHEESE CHIPS 🌱	12.49
smoked blue cheese sauce bacon truffle	
CHILI-LIME SPICED SWORDFISH	19.59
roasted carrot hummus olives heirloom tomato huaycatay mango tangerine oil	
ROASTED CAULIFLOWER 🌱	15.45
greek yogurt pickled raisins chimichurri spice	
KUNG PAO BROCCOLI 🌱	13.22
smoked bacon orange zest roasted pepper mint salted cashews sesame	
ROASTED SWEET CORN 🌱	11.35
avocado-cilantro butter cotija cheese smoked paprika	
MAC & CHEESE	16.49
irish white cheddar asiago mozzarella	
FRENCH FRIES 🌱	11.22

sandwiches

CRISPY CHICKEN SANDWICH	17.22
blue cheese coleslaw wing sauce mayo pickles brioche bun	
OAK BURGER	18.35
wagyu beef creamy swiss cheese arugula caramelized onions pickles secret sauce add fried egg \$3 • bacon \$3 • avocado \$3	

salads & soups

CHOPPED SALAD	16.22
fennel celery bulgur apple red onion roasted pepper feta cheese mustard vinaigrette	
SUMMER SALAD	17.35
fresh yellow peaches smoked blue cheese dried blueberries heirloom tomatoes red onion white balsamic dressing garlic-brioche croutons	
LAGUNIAN 🌱	21.49
roasted chicken breast iceberg wedge avocado bacon tomato gloucester cheese deviled egg tia's house dressing	
ROASTED TOMATO SOUP	11.22
grilled cheese chives	
CLAM CHOWDER 🌱	12.35
new england style chowder oyster crackers chives	

dinner plates

MUSHROOM CURRY 🌱🌱	20.85
seasonal veggies black rice thai basil	
BBQ CHICKEN 🌱	25.59
sweet corn fava beans tomato lime sweet mustard bbq sauce bell pepper	
SHRIMP PASTA	24.35
gulf shrimp paccheri pasta basil lemon kielbasa sausage cioppino tomato sauce	
SOY & CHILI GLAZED SCOTTISH SALMON	30.69
garlic sauteed spinach roasted tomato ginger-pomodoro sauce	
KUROBUTA PORK CHOP	43.59
coffee crusted pork chop citrus demi roasted jalapeno apple sauce truffle goat cheese potato croquette	
BLACKENED SEABASS	45.22
israeli cous cous sweet corn tomato piquillo pepper guallijo sauce	
DRY AGED FLANNERY BEEF RIBEYE	54.59
garlicky mushrooms & onions black truffle mashed potatoes chives	

tacos (gluten free corn tortillas available upon request)

GRILLED SHRIMP TACOS	18.35
grilled jack cheese cabbage coleslaw lime crema flour tortillas	
MARINATED SKIRT STEAK TACOS	25.35
pickled onions cilantro chimichurri crema flour tortillas	
DOUBLE SMOKED BACON TACOS	20.22
nueske's bacon al pastor sauce cilantro pineapple relish flour tortillas	
ROASTED MUSHROOM TACOS	16.22
goat cheese roasted pepper ancho crema cilantro flour tortillas	
TACO CART	27.35
one of each taco	

featured plate

BLACKENED NIMAN RANCH PORK TENDERLOIN 33.56
cream cheese polenta | chipotle-plum glaze | mint & basil gremolata

🌱 GLUTEN FREE • VEGAN 🌱

Our experienced catering team can fulfill all your catering & special events needs. Full Service, Pick Up, or Delivery
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