

oak

l a g u n a b e a c h

shareables

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	
CLASSIC HOT WINGS 🌿	13.59
classic set up housemade ranch	
CHARCUTERIE BOARD	23.22
chef's selection of artisan meats & cheeses mixed nuts fig jam grain mustard dried fruits	
TEXAS CHILI HUMMUS	14.59
triple garlic hummus texas chili pita bread	
ROASTED CAULIFLOWER 🌿	16.45
greek yogurt pickled raisins chimichurri spice	
KUNG PAO BROCCOLI 🌿	14.22
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

fresh oysters

OAK OYSTERS 🌿	21.35 38.22
½ or full dozen minterbrook oysters pickled cucumber green apple mignonette lemon oil	

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	

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 heirloom tomatoes red onion white balsamic dressing garlic-brioche croutons	
ROASTED TOMATO SOUP	11.22
grilled cheese chives	
CLAM CHOWDER	12.35
new england style chowder chives	

brunch

SHORT RIB CHILAQUILES	17.22
tomatillo salsa salsa verde fresh avocado black beans al pastor sauce queso fresco	
THE TRADITIONAL	16.94
eggs your way smoked bacon sausage hashbrowns choice of cadoro bakery toast	
THE BEACH BUM OMELETTE	15.22
sausage bacon spinach shallots cheddar	
BLACKENED SALMON BENEDICT	19.49
english muffin spinach hollandaise poached egg hashbrowns	
CLASSIC BENEDICT	16.22
english muffin canadian bacon hollandaise poached egg hashbrowns	
BREAKFAST BURRITO	16.22
housemade chorizo scrambled eggs salsa verde hashbrowns queso fresco	
GRANOLA'D FRENCH TOAST	16.22
granola crusted french toast fresh berries	
CHICKEN & WAFFLES	17.22
light & fluffy belgium waffle crispy chicken maple syrup salted butter	
BISCUITS & GRAVY	15.59
buttermilk biscuit pepper & sausage gravy eggs your way hashbrowns	
SIDE OF TOAST	4.35
choice of: whole wheat, sourdough, english muffin buttermilk biscuit served with jam & salted butter	

sandwiches

CRISPY CHICKEN SANDWICH	17.22
blue cheese coleslaw wing sauce mayo dill 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	
CAPRESE SANDWICH	16.35
tomato fresh mozzarella arugula basil pesto ciabatta	
BLACKENED AHI TUNA WRAP	19.59
whole wheat tortilla crispy wontons wasabi crema mixed greens mint-chili dressing	

🌿 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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