

# oak

l a g u n a b e a c h

## shareables

SWEET & SPICY RIBS sambal-honey glaze   fresno pepper   cilantro   sesame	14.49
TOMATO BRAISED MEATBALLS classic tomato sauce   mozzarella   toasted bread   chives	14.22
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	15.80
CRISPY AHI TUNA TACO mint-chili sauce   jicama   cucumber   cilantro   wonton shells	16.22
CHARCUTERIE BOARD chef's selection of artisan meats & cheeses   mixed nuts   fig jam   grain mustard   dried fruits	23.22
ROASTED CAULIFLOWER greek yogurt   fresh pomegranate   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   smoked pecorino	16.49
FRENCH FRIES sriracha aioli   sir kensington ketchup	11.22

## sandwiches

CRISPY CHICKEN SANDWICH blue cheese coleslaw   wing sauce mayo   dill pickles   brioche bun	16.22
OAK BURGER wagyu beef   creamy swiss cheese   arugula   caramelized onions   pickles   so cal sauce <b>add fried egg \$3 • bacon \$3 • avocado \$3</b>	18.35
CAPRESE WRAP tomato   fresh mozzarella   arugula   basil pesto   whole wheat tortilla	15.35
BLACKENED AHI TUNA WRAP whole wheat tortilla   crispy wontons   wasabi crema   mixed greens   mint-chili dressing	19.59
CUBAN-ISH SANDWICH smoked ham   pastrami   peppered bacon   swiss   spicy pickles   so cal sauce	17.59

## salads

CHOPPED SALAD fennel   celery   roasted beets   apple   red onion   carrot   feta cheese   smoked almonds   blood orange vinaigrette	14.22
KALE & BRUSSEL SPROUTS CAESAR dijon caesar dressing   garlic brioche croutons   capers   grated grana padano	13.35
LAGUNIAN roasted chicken breast   iceberg wedge   avocado   bacon   tomato   gloucester cheese   deviled egg   tia's house dressing	20.49

## soups

ROASTED TOMATO SOUP grilled cheese   chives	11.22
CLAM CHOWDER new england style chowder oyster crackers   chives	12.35

## 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

## lunch plates

POTATO & MUSHROOM CURRY  veggies   green tea jasmine rice   thai basil	23.59
ROASTED CHICKEN whipped sweet potato   bacon braised kale   grain mustard sauce   sweet mustard bbq sauce	23.59
SHRIMP PASTA gulf shrimp   fettuccine pasta   basil   lemon   kielbasa sausage   cioppino tomato sauce	24.35
GINGER MISO GLAZED SALMON fried forbidden rice   sriracha aioli   thai basil pesto	27.69

 GLUTEN FREE MENU UPON REQUEST • 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](mailto:cwildfong@oak-lagunabeach.com)

[oak-lagunabeach.com](http://oak-lagunabeach.com) | 949.940.3010