

oak

l a g u n a b e a c h

SMALL PLATES (SHARE)

CALAMARI

RICE WINE COLESLAW, SRIRACHA AIOLI, JALAPENOS

CRISPY DUCK DRUMS

SWEET CITRUS GLAZE, ARUGULA, CHIVES

BROOKS STREET CLASSIC MEATBALLS

MARINARA, MOZZARELLA, CIABATTA TOAST, CHIVES

JUMBO LUMP DUNGENESS CRAB CAKE

LUMP DUNGENESS CRAB, TOMATO EMULSION, FENNEL, CHARRED LEMON

STUFFED PORTOBELLO MUSHROOM

CHERRY TOMATO, MOZZARELLA CHEESE, BASIL PISTACHIO PESTO

LOCAL ALBACORE STACK

17.22

SOY MARINADE, MANGO, TAJIN, AVOCADO, WONTON CRISPS

CHARCUTERIE BOARD

20.22

CHEF'S DAILY SELECTION OF ASSORTED MEATS AND CHEESES, MIXED NUTS, DIJON MUSTARD, DRIED FRUIT, FIG JAM, TOAST POINTS

GARDENS

BURRATA AND BEET SALAD

16.95

HEIRLOOM BEET, BURRATA CHEESE, BROWN FIGS, MUSTARD FRILL, BLOOD ORANGE, CITRUS VINAIGRETTE

SPRING KALE AND QUINOA

20.22

GRILLED CHICKEN BREAST, KALE, SHAVED BRUSSEL SPROUTS, FETA CHEESE, STRAWBERRIES, BLUEBERRIES, GRAPES, DATES, FIGS, CANDIED WALNUTS, PISTACHIO DUST, BALSAMIC VINAIGRETTE

OH SHUCKS - OYSTERS

OYSTERS ON THE HALF SHELL

19.22/ 36.35

1/2 OR FULL DOZEN SHUCKED TO ORDER CHEF CHOICE OYSTERS. FRESH HORSE RADISH, FERMENTED CHILI COCKTAIL SAUCE.

OAK OYSTER

19.35/37.22

1/2 OR FULL DOZEN KUMAI OYSTERS, CUCUMBER & GREEN APPLE MIGNONNETTE, PICKLED CUCUMBER PEARLS, LEMON OIL

OYSTERS ROCKEFELLER

12.49/22.35

3 PIECE OR 1/2 DOZEN BAKED OYSTERS, CREAMED SPINACH, FENNEL, ANISE LIQUOR, CRISPY PROSCIUTTO & BACON BREADCRUMBS

BOWLS

HEIRLOOM TOMATO SOUP

10.22

GRILLED CHEESE BITES, CHIVES

CLAM CHOWDER

12.35

NEW ENGLAND STYLE CHOWDER, OYSTER CRACKERS, CHIVES

CHOPPED

17.35

ARUGULA, ICEBERG, RADICCHIO, ALMONDS, CUCUMBER, TOMATOES, BACON, EGG, DRIED CRANBERRIES, SHALLOT VINAIGRETTE

LAGUNIAN

21.49

ROASTED CHICKEN BREAST, ICEBERG WEDGE, AVOCADO, BROWN SUGARED BACON, TOMATO, GLOUCESTER CHEESE, DEVEILED EGG, THOUSAND ISLAND DRESSING

MAIN EVENTS

FARMERS MARKET STIRFRY

20.22

CAULIFLOWER, GREEN BEANS, BOK CHOY, FAVA BEAN, PEARL ONIONS, BROWN RICE, QUINOA, FARRO, CHIMICHURRI YOGURT

NANA'S FRIED CHICKEN

27.35

BUTTERMILK FRIED BONELESS CHICKEN BREAST, MASHED POTATOES, THYME GRAVY, ROASTED SUMMER CORN

CLAMS LINGUINI

22.35

HOUSE MADE LINGUINI, MANILA CLAMS, LEMON BUTTER, WHITE WINE, GARLIC, FRESH HERBS

CAJUN SALMON

29.49

SEASONAL VEGGIES, CHIPOTLE AIOLI

NEW YORK STRIP

45.35

12 OZ. ANGUS STEAK, GARLIC HERB BUTTER, MUSHROOM DEMI GLAZE, SERVED WITH A LOADED BAKED POTATO

CHILEAN SEABASS

39.22

MASHED POTATOES, SUMMER SQUASH, BLOOD ORANGE COULIS

FILET MIGNON

42.35

HEIRLOOM CARROTS, BROCCOLINI, PEARL ONIONS, MASHED POTATOES, WILD MUSHROOM DEMI GLAZE

TACO TRUCK

CAJUN SHRIMP TACOS

18.35

GRILLED JACK CHEESE, CABBAGE COLESLAW, LIME CREMA, FLOUR TORTILLA

SHORT RIB TACOS

16.35

HOUSEMADE MOLE (CONTAINS NUTS), PICKLED ONIONS, CORN TORTILLA, LIME CREMA, CILANTRO

PORK BELLY TACOS

16.22

ASIAN MARINADE, PICKLED CABBAGE, APPLES, CORN TORTILLA, LIME CREMA, CILANTRO

SWEET POTATO TACOS

14.22

PICKLED RED ONION, COTIJA CHEESE, POMEGRANATE SEEDS, GUAJILLO LIME CREMA, CILANTRO, CORN TORTILLA

TACO CART

22.45

ONE OF EACH TACO

SANDWICH SHOP

HOT CHICKEN SANDWICH

17.22

RANCH, FRIED PICKLED ONIONS, DILL PICKLES, BRIOCHE BUN, SIDE OF FRIES

OAK BURGER

18.35

WAGYU BEEF, JACK CHEESE, TOMATO, PICKLED ONION, THOUSAND ISLAND DRESSING, SIDE OF FRIES
ADD FRIED EGG \$3, BACON \$3, AVOCADO MOUSSE \$3

ON THE SIDE

ROASTED CORN

9.35

BRUSSEL SPROUTS

13.22

HONEY BUTTER, ALMONDS, PROSCIUTTO, SWEET POTATO STRINGS

VEGGIES

9.22

HEIRLOOM CARROTS, BROCCOLINI, CAULIFLOWER, BRUSSEL SPROUTS

FRENCH FRIES

8.22

HOUSE SALAD

9.35

LITTLE GEM LETTUCE, RADISHES, CHIVES, MUSTARD VINAIGRETTE

MAC N CHEESE

12.49

CHEDDAR, MOZZARELLA, TOASTED BREAD CRUMBS

 GLUTEN FREE  VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES.

Vice President of Operations & Executive Chef | Chris Mahler

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