

oak

brunch

shareables

OAK STREET CLASSIC MEATBALLS classic tomato sauce mozzarella toasted bread chives	15.22
CALAMARI signature slaw pickled chili sriracha aioli	18.49
SWEET & SPICY RIBS sambal-honey glaze fresno pepper cilantro sesame	16.49
GRILLED ARTICHOKEs 🌿 garlic aioli grana padano cheese fresh dill	17.80
CRISPY AHI TUNA TACOS mint-chili sauce jicama cucumber cilantro wonton shells	16.22
CHEF J.J.'S AJILLO SHRIMP jumbo shrimp garlic guajillo butter sauce white wine pickled carrots served with bread	19.76
CHARCUTERIE BOARD chef's selection of artisan meats & cheeses mixed nuts fig jam grain mustard dried fruits	23.22
SEARED YELLOW FIN TUNA 🌿 seared tuna mango hearts of palm jalapeño spicy sesame soy glaze avocado	20.24

plates

SOCAL SKILLET short rib & 2 eggs any-style mixed cheese roasted baby potatoes avocado mousse	19.92
SHORT RIB CHILAQUILES tomatillo salsa salsa verde fresh avocado black beans lime crema cotija cheese	19.92
THE TRADITIONAL eggs your way smoked bacon sausage fried baby potatoes choice of cadoro bakery toast	15.94
THE BEACH BUM OMELETTE sausage bacon spinach shallots cheddar cheese	14.22
SMOKED SALMON TOAST lemon caper cream cheese onion cucumber avocado sunny side up egg served with a small side salad	18.49
CLASSIC BENEDICT english muffin canadian bacon hollandaise poached egg fried baby potatoes	18.22
CRAB CAKE BENEDICT crab cakes asparagus hollandaise poached egg fried baby potatoes	21.50
BREAKFAST BURRITO housemade chorizo scrambled eggs avocado salsa verde fried baby potatoes mozzarella	15.22
BRIOCHE FRENCH TOAST fresh berries banana almond-honey granola crumble	16.22
CHICKEN & WAFFLES light & fluffy belgium waffle crispy chicken maple syrup salted butter	16.22

sandwiches

OAK BURGER wagyu beef creamy swiss cheese arugula caramelized onions pickles secret sauce	19.35
MUSHROOM BURGER wagyu beef creamy swiss cheese secret sauce caramelized mushrooms caramelized onions	21.35
burger add-ons: fried egg \$3 • bacon \$3 • avocado \$3	
SPICY CRISPY CHICKEN SANDWICH blue cheese coleslaw hot & spicy mayo pickles brioche bun	17.22
PESTO CHICKEN SANDWICH pesto fresh mozzarella tomato chicken arugula	16.35
CUBAN-ISH SANDWICH smoked ham pastrami peppered bacon swiss spicy pickles so cal sauce	17.59
BLACKENED AHI TUNA WRAP whole wheat tortilla crispy wontons wasabi crema mixed greens mint-chili dressing	19.59

tacos

GRILLED SHRIMP TACOS 🌿 grilled jack cheese cabbage coleslaw lime crema corn tortillas	19.35
SHORT RIB TACOS pickled onions cilantro lime crema corn tortillas	19.92

salads

J.P. ITALIAN CHOPPED SALAD shallot vinaigrette diced pepperoni red onion mozzarella diced cucumber garbanzo beans tomato chopped black olives pepperoncinis	19.92
LAGUNIAN WEDGE-STYLE SALAD roasted airline chicken breast iceberg wedge avocado bacon tomato cotswold cheese deviled egg tia's house island dressing	21.49
CHEF FABIAN'S BURRATA BEET SALAD golden beets red beets baby frisée watercress belgian endive red endive roasted cashews grilled peaches balsamic glaze lemon dressing	17.89
add: blackened chicken \$8 blackened salmon \$15 blackened shrimp \$9	side: half avocado \$5

soups

ROASTED TOMATO SOUP 🌿 grilled cheese chives	14.22
CLAM CHOWDER 🌿 new england style chowder chives	13.35

🌿 GLUTEN FREE | ❤️ VEGAN | SPLIT CHARGE: \$5

📍 oak-lagunabeach.com | 949.940.3010 📱

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Our gluten-free items are prepared in a common kitchen. While we take steps to minimize the likelihood of exposure to flour, there may be situations where cross-contact can occur. Please make your server is aware of your allergy.