

oak

d i n n e r

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 ARTICHOKE 🌾 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

CHICKEN PARMESAN milanese style tomato sauce arugula fresh mozzarella lemon parmesan dressing	25.59
ARTICHOKE FETTUCCINE ALFREDO homemade pasta white wine sauce roasted garlic parmesan	22.12
PAN ROASTED SALMON seasonal veggies tempura sea beans chimichurri aioli	29.92
SEABASS 🌾 mashed potatoes orange jicama relish lemon mustard sauce	45.22
DRY AGED FLANNERY BEEF RIBEYE garlic mushrooms chives black truffle mashed potatoes	57.59
GRILLED DUROC PORK CHOP cabernet demi glace bacon-braised escarole roasted jalapeno apple sauce goat cheese potato croquette	42.59
FARMER'S MARKET STIR FRY 🌾🌱 black rice red quinoa broccolini carrots brussel sprouts cauliflower green fava beans	18.35
add: blackened chicken \$8 blackened salmon \$15 blackened shrimp \$9	

tacos

GRILLED SHRIMP TACOS 🌾 grilled jack cheese cabbage coleslaw lime crema corn tortillas	19.35
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salads & soups

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
ROASTED TOMATO SOUP 🌾 grilled cheese chives	14.22
CLAM CHOWDER 🌾 new england style chowder oyster crackers chives	13.35

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

sides

BRUSSEL SPROUTS honey butter almonds prosciutto	15.45
POPCORN CAULIFLOWER coated with riced flour pickled cherries served with house made honey mustard dipping sauce	14.22
ROASTED SWEET CORN 🌾 avocado-cilantro butter cotija cheese smoked paprika	11.35
MAC & CHEESE irish white cheddar asiago mozzarella	15.59
FRENCH FRIES served with sriracha aioli	11.22

🌾 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.