

oak

l a g u n a b e a c h



SMALL PLATES (SHARE!)

BROOKS STREET CLASSIC MEATBALLS

marinara, mozzarella, ciabatta toast

12

CALAMARI

rice wine coleslaw, sriracha aioli

12

STUFFED PORTOBELLO MUSHROOM

cherry tomatoes, mozzarella cheese, pesto

2

SOUTH OF THE BORDER CEVICHE

shrimp, white fish, pi o de gallo, avocado mousse

4

CRISPY DUCK DRUMS

sweet citrus glaze, arugula

14

LOCAL ALBACORE STACK

spicy soy marinade, mango, avocado, wonton chips

6

CHARCUTERIE BOARD

chef's daily selection of assorted meats and cheeses, almonds, dijon mustard, dried figs, g apes, fig ja

24

BOWLS

HEIRLOOM TOMATO SOUP grilled cheese bites

9

CLAM CHOWDER new england style chowder, oyster crackers

12

ON THE SIDE

FINGERLING POTATOES

cheddar, jack cheese, bacon, lime crema

10

FRENCH FRIES

VEGGIES

heirloom carrots, broccolini, caulifl wer, brussel sprouts

8

9

MAC N' CHEESE

cheddar, mozzarella, toasted bread crumbs

9

BRUSSELS SPROUTS

honey butter, almonds, prosciutto

10

MAIN EVENT

FARMERS MARKET STIR FRY

broccolini, caulifl wer, red bell pepper, fava bean, jasmine rice, quinoa, farro, peas

18

NANA'S FRIED CHICKEN

buttermilk fried boneless chicken breast, mashed potatoes, thyme gravy, sauteed spinach

24

FLAT IRON STEAK

roasted potatoes, bok choy, red bell pepper, romesco sauce, chimichurri

26

OCTOPUS & PORK BELLY

avocado foam, baby arugula, sriracha aioli

26

SHORT RIB

mashed potato, caramelized pearl onions, fresh horseradish

34

KING SALMON

tomato quinoa, baby vegetables

30

PISTACHIO CRUSTED MAHI MAHI

herb couscous, mango coulis, grilled pineapple relish

34

GRILLED DUROC PORK CHOP

heirloom carrots, broccolini, pearl onions, apples, fig, whi e fi gerling potatoes, peach coulis

33

CHILEAN SEA BASS

mashed potatoes, summer squash, blood orange coulis

38

FILET MIGNON

heirloom carrots, broccolini, pearl onions, heirloom fi gerling potatoes, wild mushroom demi glaze

39

TACO TRUCK & SANDWICH SHOP

PORK BELLY TACOS

asian marinade, pickled cabbage, apples, lime crema

16

OCTOPUS TACOS

avocado mousse, sriracha aioli, micro red shiso

16

SHORT RIB TACOS

homemade mole, pickled onion, lime crema (contains nuts)

16

CAJUN SHRIMP TACOS

cajun shrimp, jack cheese, cabbage, lime crema, flour ortilla

17

TACO CART

one of each taco (no substitutions)

20

CHEF Z'S HOT CHICKEN SANDWICH

ranch, fried pickled onions, dill pickles, side of fries

16

OAK BURGER

wagyu beef, jack cheese, tomato, pickled onion, tartar sauce, side of fries. Add fried egg \$3, bacon \$3, avocado mousse \$3

16

SUGAR RUSH

DOUGHNUTS N' ICE CREAM

sugar dust, butterfi ger crumbs, bourbon caramel

8

BR"OAK"IE

brownie-cookie, salted caramel ice cream

10

SORBET

mixed marinated berries, acai, mango

8

PISTACHIO LEMON ZEST BAR

pistachio almond ice cream

10

OAK

LAGUNA BEACH

The perfect place to visit after work or for a night out on the town, oak Laguna Beach puts a fresh twist on Southern California Comfort Fair that is sure to produce a "regular" out of anyone who visits. Paired with a fully-stocked bar dedicated to creative cocktails, IPAs, brewed ales, and an extensive list of wines by the glass and on tap, this Laguna Beach restaurant is a must-try.

ADDRESS

1100 South Coast Hwy #202
Laguna Beach, CA
949.940.3010
oak-lagunabeach.com

HOURS

MON-THU: 11:30am-10:00pm
FRI-SAT: 11:30am-11:00pm
SUN: 10:00am-10:00pm
Brunch: 10:00am-3:00pm
Lunch: 11:30am
Dinner: 5:00pm to Close

Happy Hour :

MON-FRI: 3:00pm-6:00pm

RESERVATIONS

OpenTable

CATERING

catering.oak-lagunabeach.com