



OCEAN AT MAIN

Chef Craig Strong welcomes you to his new restaurant, Ocean at Main. Everything from the eatery's name to the last drop of a favorite California wine is designed to gift guests with the quintessential Southern California dining experience. Here, Strong continues his devotion to sourcing the finest products available from local purveyors and suppliers as he creates approachable contemporary Coastal California cuisine and a convivial ambiance to please the community for brunch, lunch and dinner.

ADDRESS^{****}
 222 Ocean Avenue
 Laguna Beach, CA
 949-715-3870
 oceanatmain.com

HOURS[†]
 SAT-SUN:
 Brunch: 10:00am-3:00pm
 MON-FRI:
 Lunch: 11:00am-3:00pm
 Light bites and pizzas daily:
 3:00pm-5:00pm
 Dinner nightly:
 5:00pm-10:00pm

RESERVATIONS^{*****}
 oceanatmain.com or
 call 949-715-3870

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BRUNCH

- SCARLET'S FAVORITE FIVE" SPICE PANCAKES**
maple syrup
- BRIOCHE FRENCH TOAST**
grand marnier and vanilla bean
- CHIPOTLE CHICKEN CHILAQUILES**
two eggs, queso fresco, avocado sauce, chef strong's salsa fuerte
- GREEN CHILI QUICHE**
mixed green salad

STARTERS

- CHILLED OYSTERS**
frozen blush wine-green apple-rosé granité, shichimi togarashi
- HAWAIIAN PRAWN POTATO SOUP**
basil, grecque potato, old bay crisps
- DUNGENESS CRAB CAVATELLI**
preserved lemon, sungold tomatoes, fines herbs
- LOBSTER FETTUCCINE**
pickled ramps, truffle butter, bisque sauce

SALADS

- BABY SPINACH SALAD**
crispy calamari, marble potatoes, fresno chilis, lemon caesar dressing
- ROASTED BEET SALAD**
beet tartare, beet "yolk," crème fraîche, horseradish snow
- MARINATED TOMATO SALAD**
aged goat cheese, gazpacho, garden herbs, crunchy balsamic vinegar

PIZZAS

- HOUSE MADE TURKEY BOLOGNESE SAUSAGE PIZZA**
broccoli florets, bocconcini
- SOPRESSATA PIZZA**
mild sopressata, marinara, mozzarella

SANDWICHES

- SPICY AHI TUNA TARTARE TARTINE**
avocado relish, radishes, toasted rustic bread, organic greens
- GREEN CURRY CHICKEN BREAST**
pickled shallots, napa cabbage, piquillo aioli, toasted ciabatta
- GRILLED PORK BELLY "PLT"**
blistered shishito peppers

MAIN COURSE

- GRILLED PACIFIC SWORDFISH**
fresh harissa, artichokes, charred eggplant, lentils, mint
- SEARED KING SALMON**
brussels sprout leaves, roasted shiitake, shaved turnips, kumquat, ginger vinaigrette
- SPICED MORRO BAY COD**
crispy calamari, gordal olives, chorizo, potato, olive oil broth
- PRESSED ORGANIC CHICKEN**
carrot, forbidden rice, broccolini, sherry vinegar jus
- GRILLED PORK SECRETO**
endive, date-banana, chanterelle, charred red grapes
- ROASTED BEEF TENDERLOIN**
sunchokes, maitake, upland cress, raspberry, bordelaise

DESSERTS

- CRAIG'S SPICE CAKE**
lamill cookie cream, crème fraîche ice cream
- TAÏNORI CHOCOLATE TORTE**
cardamom whipped ganache, bourbon ice cream