



APPETIZERS

BLUE CRAB CAKE

pan seared, celery root and apple remoulade, caviar

HAMACHI CRUDO

pickled cucumber, chili oil, mint, cilantro

JUMBO SHRIMP COCKTAIL

spicy remoulade, house cocktail sauce

PAN SEARED FOIE GRAS

apple tart tatin, quince butter

BEEF TARTARE

potato crisp, black garlic, egg yolk, dijonnaise

PANCETTA WRAPPED DATES

lamb, pickled cucumber, house made yogurt dip

ROASTED BONE MARROW

oxtail marmalade, pistachio gremolata, herbs, grilled sourdough

MARKET SEAFOOD TOWER

poached Maine lobster, daily selection of oysters, split king crab leg, boiled jumbo shrimp, fresh lump crab ceviche, house cocktail sauce, signature mignonette, lemon caviar

SOUP & SALAD

LOBSTER BISQUE

saffron rouille, pumpernickel, lobster

FRENCH ONION SOUP

imported cheeses

ROASTED BEET SALAD

sherry caramel, pistachio, midnight moon foam, mache

CAESAR SALAD

pecorino romano, boquerones, radishes, herbs

ANGELOAK HOUSE SALAD

local mix green, buttermilk and fine herbs dressing, lightly pickled cucumber, beef prosciutto

WEDGE SALAD

double down blue cheese, crispy bacon, pickled onion, hard boiled egg

POTATOES

MASHED POTATOES

French butter, California milk

TWICE BAKED POTATO

bacon, truffle sauce, Fiscalini cheddar

FRENCH FRIES

fine herbs, rhubarb ketchup

VEGETABLES

WILD MUSHROOM

soft poached egg, crispy house bacon

PAN SEARED JUMBO ASPARAGUS

meyer lemon beurre monte

ROASTED HEIRLOOM CARROT

carrot cake coulis

LOCAL BROCCOLINI

chili oil, parmesan, lemon

PASTAS

MAC N' CHEESE

rigatoni pasta, pancetta, five cheese sauce

LOBSTER AND HOUSE MADE GNOCCHI GRATIN

local lemon

HOUSE MADE SPINACH FETTUCCINI

Chanterelle Mushrooms, Ellwood Farms Cherry Tomatoes, Confit Fennel, Kale

BROILED DISHES

FILET

10oz., center cut

6oz.

BONE-IN RIB EYE

18oz., USDA Prime

NEW YORK

12oz., USDA Prime

T BONE STEAK

18oz., USDA Prime

BISON RIB EYE

12oz.

AAAAA KOBE

Certified Kobe

RACK OF LAMB

house made harissa, apricot purée

DRY AGED NEW YORK

10 oz., shaved black truffle, brown butter

SAUCES: béarnaise, red wine sauce, assorted peppercorn sauce, horseradish crème fraîche, Angel Oak steak sauce

HOUSE BUTTER: coriander-lime-espelette, or truffle and herb

ENHANCEMENT: lobster tail, pan seared foie gras, shaved black truffle, Alaskan king crab, oscar style

SEAFOOD DISHES

ABALONE FROM OUR NEIGHBOR

house made angel hair pasta, rainbow chard, lemon beurre blanc

PAN SEARED JUMBO SCALLOPS

almond brown butter purée, pickled cauliflower

MAINE LOBSTER

green curry sauce, confit pepper, eggplant

SCOTTISH SALMON

parsnip pure, sorrel, wild mushroom, watercress coulis

DESSERT

BAKED ALASKA

toasted coconut ice cream, strawberry elderflower gel, grand marnier

WARM DARK CHOCOLATE MOLTEN

malt ganache, almond nougatine, bailey's milkshake

CINNAMON APPLE COBBLER

hazelnut feuilletine crunch, vanilla ice cream

CANDY BAR

dark chocolate cremeaux, peanut butter crunch, salted caramel ice cream

BANANA SPLIT

chocolate meringue, banana espuma, waffle crisp, brandied cherries

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. After eating our food, you will understand why there are no substitutions.

Please inform your server if a person in your party has a food allergy so that proper precautions are taken.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.





COCKTAILS

DAIQUIRI No 6

Denizen, lime, sugar, absinthe

MANHATTAN'S ANGEL

High West Redezvous rye, sweet vermouth, bitters

SMOKE ON THE WATER

Woodford Reserve Select Barrel, apple brandy, creme de noyaux, all spice, smoked with cherry wood, finished tableside

CALIFORNIA LOOKOUT

St. Georges California citrus, coconut water, lime, orange oleo saccharum

RED APPLE MARTINI

Crown Royal rye, apple brandy, cranberry, lemon, apple bitters

OAK BOULEVARD

Jack Daniels Select Barrel, averta, sweet vermouth, orange bitters

OCEAN HOUSE SOUR

Buffalo Trace, yellow chartreuse, grapefruit, lemon, honey*

ROSE IMPERIAL

Hennessey Privilege VSOP, raspberry, rose, citrus, champagne

TEQUILA HIGBALL

Patron Select Anejo, ginger, citrus, bitters, soda

BLOOD AND SAND

Johnny Walker Black, cherry herring, sweet vermouth, orange

*Contains Egg

DESSERT COCKTAILS

CHOCOLATE RAMOS GIN FIZZ

Nolet's, creme de cacao, orange blossom, citrus, cream, bitters*

ESPRESSO MARTINI

Three Olives, vanilla, espress

*Contains Egg

ALCOHOL FREE ELIXIRS

GINGER LEMONADE

ginger, lemon, sprite

RASPBERRY COOLER

raspberry, lemon, soda

COCONUT MINT

coconut water, lime, mint

BEER DRAUGHT

COORS LIGHT

PACIFICO

HOPPY POPPY IPA

THIRD WINDOW BREWING BELGIAN DUBBEL

BEER BOTTLE

BITBURGER N/A

WEIHENSTEPHANER PILSNER

FLYING DOG BREWERY "RAGING BITCH" BELGIAN IPA

ALLAGASH WHITE ALE

NORTH COAST BREWERY "OLD RASPUTEN" RUSSIAN STOUT

ABITA BREWING COMPANY "TURBODOG" BROWN ALE

ABBAY ALE ST. BERNARDUS ABT 12

WINE SELECTION

SPARKLING AND CHAMPAGNE

Louis Roederer Brut Premier, Champagne, NV

Alma Rosa, Brut Rose, El Jabali Vineyard, Sta. Rita Hills, 2013

WHITE WINE

Riesling, Tatomer 'Vandenberg', Santa Barbara County 2014

Sauvignon Blanc, Grassini, Happy Canyon of SB, 2015

Sauvignon Blanc, Dashwood, Marlborough, NZ 2014

Pinot Blanc, Four Graces, Willamette Valley, Oregon

Chardonnay, William Fevre, "Champs Royaux", 2015

Chardonnay, Chalk Hill Cellars, Russian River Valley

Chardonnay, Deovlet, Santa Barbara County, 2013

Chenin Blanc, Chalone Estates

White Blend, "Z Blanc", Zaca Mesa, Los Olivos

Rose "Rose'ary", Trinitas Cellars

RED WINE

Pinot Noir, Brewer-Clifton, Sta. Rita Hills 2014

Pinot Noir, The Paring, Sta. Rita Hills, 2014

Malbec, "Aruma", Bodegas Caro by Lafite-Rothschild, 2014

Todos, Jonata, Ballard Canyon 2012

Syrah, Iter, Larner Vineyard, Ballard Canyon 2012

Syrah Blend, "India Ink", Kuleto Estate

Merlot, Roth Estate, Sonoma County 2013

Cabernet Sauvignon "Reserve", Daou Vineyards, Paso Robles

Cabernet Sauvignon "Reserve", Brander, Los Olivos 2014

Cabernet Sauvignon, Firestone Vineyard, Santa Ynez Valley 2013

Zinfandel, Ridge, "Three Valleys", Sonoma County 2013

