



APPETIZERS

TUNA TARTARE

asian pear, granny smith apple, kimchi, furikake, avocado, sesame seed lavash 25

CONFIT DUCK BAO BUNS

pickled daikon, carrots, cilantro, hoisin 26

ROASTED BONE MARROW

oxtail marmalade, pistachio gremolata, grilled country bread 22

MARYLAND STYLE CRAB CAKE

brioche, avocado, radicchio, frisée, pickled red onions, mustard beurre blanc 28

GRILLED SPANISH OCTOPUS

confit potatoes, linguça, salsa negra, smoked paprika aioli 25

6 OYSTERS ON THE HALF SHELL

charred pineapple and jalapeño mignonette, AO cocktail sauce 26

SOUP & SALAD

FRENCH ONION SOUP

challah and comté cheese gratiné 22

LOBSTER PHO

rice noodles, thai basil, jalapeño, lobster, bean sprouts, beef meatballs 23

CAESAR SALAD

baby gem lettuce, espelette garlic croûtons, parmigiano reggiano, white anchovies 22

STRAWBERRY & GOAT CHEESE SALAD

mixed greens, avocado, peppered pistachios, pomegranate vinaigrette 22

SIDES

BRUSSEL SPROUTS

ras el hanout spiced almond, cranberries, bayley hazen blue cheese 16

CREAMED SPINACH

sauce mornay 13

MUSHROOMS

sunchoke purée, soy gastrique, sunchoke chips 14

ROASTED CAULIFLOWER

chamomile infused golden raisins, spiced walnuts, japanese mayonnaise 12

MASHED POTATOES

french butter, california milk 12

LOADED BAKED POTATO

cheddar cheese espuma, prosciutto powder, chives 14

LOBSTER MAC N' CHEESE

cavatappi pasta, lobster, truffle oil, roasted tomatoes, sauce mornay 24

FISH

ANGEL OAK SIGNATURE DISH

ABALONE FROM OUR NEIGHBOR

house made pasta, rainbow chard, lemon beurre blanc 44

GRILLED SCOTTISH SALMON

bronze fennel, orange, vichyssoise, fennel oil 42

HALIBUT

cannellini beans, tuscan kale, laughing bird shrimp, linguça, smoked olive oil 44

VEGETARIAN ENTRÉE

EGGPLANT PARMIGIANA

zucchini, carrots, squash, san marzano tomato marinara, roasted garlic, mozzarella, basil 32

BROILED DISHES

steaks served with confit shallot

FILET

8oz., USDA prime 62

BONE-IN RIB EYE

18oz., USDA prime 78

NEW YORK SHELL STEAK

16oz., USDA prime 62

BISON RIB EYE

10oz., 55

A5 JAPANESE WAGYU

minimum 3 ounce order ♦ 35 per oz.

DRY AGED NEW YORK

10 oz., USDA prime, 52 days 65

SAUCES

béarnaise ♦ red wine sauce ♦ assorted peppercorn sauce ♦ horseradish crème fraîche ♦ AO steak sauce 5

HOUSE BUTTER

truffle-herb ♦ coriander-lime-espelette 5

ENHANCEMENT

1/2 lobster tail ♦ alaskan king crab ♦ oscar style 20

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. 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.

For parties of 8 or more, a service charge of 25% will be added automatically.

Base corkage fee of \$35 per 750ml bottle / \$15 add on per additional bottle.

VALRHONA DARK CHOCOLATE SOUFFLÉ

- please order with entrée for perfect timing -

grand marnier crème anglaise, crème chantilly

♦ 40 minute preparation 26

Chef de Cuisine: Alexander James Bollinger

