



## SHARING STARTERS

**HOMEMADE RICOTTA ON TOAST** 15  
6-Hour Freshly Fermented Homemade Ricotta,  
Seaweed Caviar, Honey & Yuzu

**TARAMOSALATA** 16  
Roe of Cod, Red Wine Shallots, Kalamata Olives, Dill

**OBSIBLUE PRAWN TARTARE** 26  
Poblano Pepper, Cilantro, Kombu

**BLUE PEEKYTOE CRAB CAKE** 28  
Horseradish, Granny Smith Apple, Shaved Fennel,  
Yuzu Vinaigrette

**TRUFFLED MAC & CHEESE** 26  
Gorgonzola Dolce, Aged Cheddar, Gruyere,  
Truffle, Candied Bacon

**RUSSET POTATO FRIES OR TATER TOTS** 12  
Double-Fried or Truffled

**GRILLED KOMBU BROCCOLINI** 13

**GRILLED ENOKI & KING OYSTER MUSHROOMS** 13  
Hazelnut Burnt Butter, Parsley

## GARDEN FRESH GREENS

**JERUSALEM ARTICHOKE & CELERIAC "SLAW"** 18  
Roasted Sunchoke Mousseline & Chips, Celeriac Apple Slaw,  
Jicama, Candied Walnuts, Blue Cheese

**CHARRED ROMAINE WEDGE** 16  
Parmesan Polenta Chips, Classic Anchovy Vinaigrette,  
Candied Bacon, *Grilled Chicken +6*

**GRILLED OCTOPUS SALAD** 36  
Local Kale, Granny Smith Apples, Roasted Pistachios,  
Cranberries, Feta, Honey Mustard, Quinoa

## ANGIE'S OCEAN PLATTER 148

*Daily Air-Flown Medley of Snow Crab Legs, Live Oysters,  
Wild-Caught Prawns, Hokkaido Scallops & Seasonal Shellfish*

**PINK CLAM CHOWDER** 12 / 18  
New England Meets Coney Island Style

**JAPANESE LITTLE NECK CLAMS** 500g 46  
Steamed In Classic Umami Broth

**LIVE KELONG GREEN LIP MUSSELS** 500g 32  
Mariniere-Style, Pernod

**BOSTON BAY BLUE MUSSELS** 500g 42  
Mariniere-Style, Pernod

**ANGIE'S ORIGINAL FISH 'N CHIPS** 28  
NZ Wild-Caught Halibut, Amber Stout Batter

**SMOKED CHIPOTLE AHI TUNA BURGER** 26  
100% Yellowfin Tuna, Guacamole, Smoked Chilli Aioli

**JUMBO BLUE CRAB ROLL** 28  
Blue Swimmer Crab, Yuzu Dill Aioli, Granny Smith Apple

**CHARCOAL GRILLED CRIMSON SNAPPER** 38  
Australian Snapper, Burnt Butter, Lemon, Fresh Herbs

## OPEN-FIRE GRILL

**USDA PREMIUM PRIME BEEF BÜRGER** 26  
Thick-Cut Applewood Smoked Bacon, Homemade Oregano  
Ketchup, Pickles & Onions, 36-Month Aged Cheddar

**USDA PRIME BLACK ANGUS TOP SIRLOIN** USA, 250g 42

**BLACK ORIGIN GRASS-FED WAGYU** NZ, 250g 88

**BRANDT FAMILY CORN-FED RIBEYE** USA, 250g 65

**RAFAELA GRAIN-FED RIBEYE** ARG, 250g 58

**TASTING OF RIBEYE** 375g 91  
Black Origin Wagyu, Brandt Family, Rafaela

**BONE-IN DUROC D'OLIVES PORK TOMAHAWK** 48  
Local Baby Kale, Caper Fondue

## REEF PASTAS

**ROASTED PEPPER & CRAB CAPELLINI** 28  
Blue Swimmer Crab, Roasted Pepper Medley,  
Sweet Basil, Mediterranean Herbs

**LINGUINE ALLA PUTTANESCA CON VONGOLE** 34  
Little Neck Clams, White Wine, Basil, Basted Capers,  
Sun-Dried Tomatoes

**PANCETTA CARBONARA** 29  
Smoked Bacon, Crispy Pancetta,  
Parmigiano Reggiano, Sarawak Pepper

**SEAFOOD MARINARA** 38  
NZ Mussels, Little Neck Clams, Red Prawns,  
Mezzi Paccheri

**LANGOUSTINE NERO PASTA** 36  
Argentinian Red Langoustine, Squid Ink,  
Browned Butter

## LAST COURSE

**CAST-IRON APPLE PIE W COCONUT GELATO** 18

**BRANDIED BRIOCHE SUZETTE** (for 2-3pax) 26

**SEASONAL SELECTION OF GELATO OR SORBET** 4.5

**UBE CORNBREAD** 18  
Ube Mont Blanc, Sweet Cornbread,  
Coconut Gelato, Mild Cheddar Custard

**ARTISANAL CHEESE PLATTER** 22

**ANGIE'S**  
OYSTER BAR & GRILL

## CHEF SEASONAL MENU

EDITION 22

**Chef's Special Selection of Oysters+**  
*Plum-Infused Horseradish & Shisho, Passionfruit Ponzu,  
Tsuyataro Cucumber & Cold-Pressed Olive Oil*

*Nicolas Feuillate Reserve Exclusive Brut NV*

**Freshmade Ricotta &  
Cranberry Apricot Toast+**  
*6-Hour Fresh Made Ricotta on Toasted Sourdough*

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**Blue Tasting of the Sea**  
*Gaelician Blue Prawn on Toasted Sourdough,  
Blue Swimmer Crab on Lentil Crisp, Bluefin Tuna on Crispy Rice*

*Domaine Leflaive Macon-Verze 2021*

**Charred Romaine Wedge**  
*Smoked Atlantic Sardines, Parmesan Polenta Chips,  
Anchovy Vinaigrette, Hickory Smoked Bacon*

## CHOICE OF ONE

**Wild-Line Caught Fish & Chips**  
*Angie's Original Fish & Chips served with  
Local Line-Caught Barramundi & NZ Wild-Caught Halibut,  
Amber Stout Batter, Jalapeno Tartar*

*Patz & Hall Sonoma Coast Chardonnay 2018*

or

**Hanwoo (F1) Ribeye +18**  
*200-Day Grain-fed AUS Ribeye 150g, Broccolini, Potato Pave  
Choice of Peppercorn or Borderlaise Sauce*

*Tenuta Guado al Tasso Cont'Ugo Bolgheri 2020*

or

**Cold-Water Lobster Linguine +12**  
*Grilled Boston Lobster, Seafood Marinara*

*Domaine Vincent Bouzereau Meursault 2021*

**Strawberry Meringue  
w/ Toasted Coconut Gelato**  
*Homemade Meringue, Strawberry Crumble,  
Coconut Gelato*

*Vega Sicilla Tokaj-Oremus Late Harvest 2021*

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**4- or 6-Course+ 78/98**  
**Exclusive Wine Pairing 58/78**