

WINES BY THE GLASS

2021 LA SOURCE GABRIEL ROSÉ	17
ZARDETTO PROSECCO EXTRA DRY	17
NV NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT	23
2021 CECILIA BERETTA LUNA PINOT GRIGIO	16
2020 DOMAINE DU TARIQUET CHARDONNAY	16
2022 ALMOS MALBEC	16
2020 CHATEAU LA CROIX LA BASTIENNE	16

CRAFT BEERS

WARSTEINER PILSNER, DRAFT <i>(Pint)</i>	15
KONIG LUDWIG WEISSE, DRAFT <i>(Pint)</i>	15
NORTH COAST STELLER IPA, DRAFT <i>(Pint)</i>	17
MIRROR POND PALE ALE <i>(Bottle)</i>	14
STONE IPA <i>(Bottle)</i>	14

TEA-INFUSED COCKTAILS

ANGIE'S SPRITZ	18
Ceylon, Pimm's No. 1, prosecco, fresh orange juice, mint, citrus, cucumber	
AFTERNOON DELIGHT	18
Earl grey, shochu, yuzu, lemon	
EUGENIA	18
Hibiscus, gin, St. Germain, passionfruit, grapefruit	
SIROCCO	18
White tea, rum, lemongrass, mint, lime, free-range egg white	

HAPPY HOUR DEALS

WHITE SANGRIA \$9.5 PER GLASS	HAPPY HOUR OYSTER FROM \$2.5/pc MON-THU 5-6:30PM <small>*while stocks last</small>	DRAFT BEER \$10 PER PINT MON-FRI UNTIL 7
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FROM 5-7PM MON-THU

Happy Hour deals are not available on eve of PH & PH.

SAKÉS

SAYKOH OMACHI JUNMAI GINJO	112
SAYKOH NIGORIZAKE BIKASSEI JUNMAIGENSHU	108
JUNMAI DAIGINJO ORCHID	108
SENJO JUNMAI DAIGINJO FULL MOON	118
NITO JUNMAI GINJO OMACHI 55	112
HOURAI JUNMAI DAIGINJO AKAIWA 7	137

COLD-PRESSED JUICES

FRESH-PRESSED VALENCIA ORANGE JUICE	7
FRESH PASSION FRUIT LEMONADE	8
FRESH WATERMELON LEMONADE	8
FRESH GREEN APPLE	8
FRESH KALE JUICE	9

FRESH TEAS

HOMEMADE KOMBUCHA	9
Original Yuzu Passionfruit	
HOT FRESH MINT TEA	7
HOT LEMONGRASS + GINGER	7
ICED CITRUS TEA	7
Earl grey sweet tea, fresh orange, lemon & lime	
ICED MINT TEA	7
Earl grey sweet tea, fresh mint	

ARTISAN CRAFT TEAS Make it iced +1

LYCHEE GREEN TEA	7
GENMAICHA	
MINT MEDLEY <i>(Caffeine-Free)</i>	

STILL & SPARKLING WATER

FREE-FLOW NORDAQ PREMIUM WATER	2.8/person
Still Sparkling Still Warm	

"The water that gives a second chance"
80% of all proceeds will be donated towards The Helping Hands Singapore.

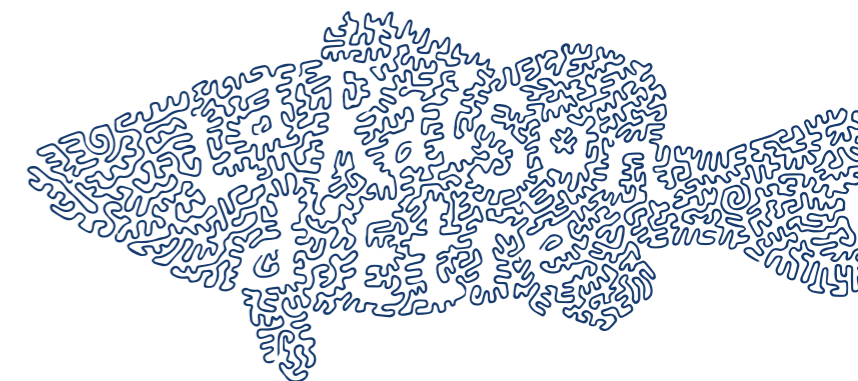
BOTTOMLESS SODA

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water	6
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ANGIE'S

OYSTER BAR & GRILL

EST. 2014 SINGAPORE



DINNER



WARNING

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TO START

 HOMEMADE RICOTTA ON TOAST 6-hour freshly fermented homemade ricotta, seaweed caviar, honey & yuzu olive oil on toasted sourdough	15
TARAMOSALATA Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill	16
OBSIBLUE PRAWN TARTARE Lime zest, poblano pepper, cilantro, kombu	26
 PEEKYTOE CRAB CAKE Smoky remoulade, shaved horseradish, granny smith apple, arugula, shaved fennel, yuzu vinaigrette	28
TRUFFLED MAC & CHEESE Candied bacon, gorgonzola dolce, aged cheddar, gruyere, truffle	26

SALADS

ANGIE'S GARDEN SALAD Arugula, pomegranate, quinoa, manchego, sundried tomatoes, toasted cashews, ginger passion fruit balsamic dressing	18
JERUSALEM ARTICHOKE & CELERIAC "SLAW" Roasted sunchoke mousseline & chips, celeriac apple celery slaw, jicama, candied walnuts, blue cheese	18
 GRILLED OCTOPUS SALAD Kale leaves, green apple, dried cranberries, feta, honey mustard, quinoa, roasted pistachio	36
CHARRED ROMAINE WEDGE Parmesan polenta chips, anchovy vinaigrette, crispy bacon	16

PASTAS

PANCETTA CARBONARA Smoked bacon, crispy pancetta, parmigiano reggiano, Sarawak pepper	29
 LINGUINE ALLA PUTTANESCA CON VONGOLE Little neck clams, white wine, basil, basted capers, sundried tomatoes	34
ROASTED PEPPER & CRAB CAPELLINI Blue swimmer crab, roasted pepper medley, sweet basil, mediterranean herbs	28
SEAFOOD MARINARA NZ mussels, little neck clams, red prawns, mezzis paccheri	38
 LANGOUSTINE NERO PASTA Argentinian red langoustine, squid ink, browned butter	36

ANGIE'S OCEAN PLATTER

(For 3-4 pax)

148

Daily air-flown seafood medley of snow crab legs, live oysters, wild-caught prawns, Hokkaido scallops & seasonal shellfish

Limited servings per day. Subjected to seasonal availability.



CLAMS & MUSSELS

JAPANESE LITTLE NECK CLAMS (300g/600g) Steamed with umami broth, rustic sourdough	34/48
LIVE KELONG GREEN LIP MUSSELS (650g) Mariniere-style, Pernod, rustic sourdough	36
BOSTON BAY BLUE MUSSELS (350g/700g) Mariniere-style, Pernod, rustic sourdough	28/52
PINK CLAM CHOWDER New England meets Coney Island style	18

REFER TO OUR DAILY SPECIALS FOR FULL SELECTION OF DAILY AIR-FLOWN OYSTER DELIVERIES MP

BY SEA



 ANGIE'S ORIGINAL FISH 'N CHIPS NZ wild-caught Halibut fish fillet, stout batter, crushed peas, jalapeño tartare sauce	28
SMOKED CHIPOTLE AHI TUNA BURGER 100% yellowfin tuna, guacamole, smoked chipotle aioli	26
JUMBO CRAB ROLL Blue swimmer crab, yuzu dill aioli, granny smith apple	28
 CHARCOAL GRILLED SPANISH TURBOT (1.2kg) Bearnaise, chimichurri, shaved horseradish, charred lemon	88

SIDES

RUSSET POTATO FRIES Double-fried or truffled	12
GRILLED KOMBU ALMOND BROCCOLINI	13
GRILLED ENOKI & KING OYSTER MUSHROOM Hazelnut burnt butter, parsley	13

OPEN-FIRE GRILL

Served with confit garlic, Viking sea salt, mustard, choice of peppercorn or bordelaise sauce

USDA PRIME BLACK ANGUS TOP SIRLOIN (250g)	42
AUSTRALIAN WAGYU RIBEYE (AUS, 250G)	88
BRANDT FAMILY CORN-FED RIBEYE (USA, 250G)	65
RAFAELA GRAIN-FED RIBEYE (ARG, 250G)	58

TASTING OF RIBEYE (375G)	91
AUSTRALIAN WAGYU RIBEYE (AUS, 125G)	
BRANDT FAMILY CORN-FED (USA, 125G)	
RAFAELA GRAIN-FED (ARG, 125G)	

USDA PREMIUM PRIME BEEF BURGER Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar ASK FOR ANGIE'S HOT SAUCE!	26
BONE-IN DUROC D'OLIVES PORK TOMAHAWK Sautéed baby kale, caper cream fondue	48

SWEET ENDINGS

DOUBLE-FRIED BANANA W COCONUT GELATO	15
UBE CORNBREAD Ube mont blanc, sweet cornbread, coconut gelato, mild cheddar custard, toasted coconut	18
CAST IRON APPLE PIE W COCONUT GELATO	18
 BRANDIED BRIOCHE SUZETTE (For 2-3 pax) Served with homemade gelato	26
SEASONAL SELECTION OF GELATO or SORBET (Per scoop)	4.5
ARTISANAL CHEESE PLATTER (Choice of 3) Seasonal selection of cheeses	22