

## WINES BY THE GLASS

2021 LA SOURCE GABRIEL ROSÉ	17
ZARDETTO PROSECCO EXTRA DRY	17
NV CHAMPAGNE BARON-FUENTÉ BRUT	22
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 Ceylon, Pimm's No. 1, prosecco, fresh orange juice, mint, citrus, cucumber	18
AFTERNOON DELIGHT Earl grey, shochu, yuzu, lemon	18
EUGENIA Hibiscus, gin, St. Germain, passionfruit, grapefruit	18
SIROCCO White tea, rum, lemongrass, mint, lime, free-range egg white	18

## HAPPY HOUR DEALS

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

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

## 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 Still   Sparkling   Still Warm	2.8/person
<i>"The water that gives a second chance"</i>	
80% of all proceeds will be donated towards The Helping Hands Singapore.	

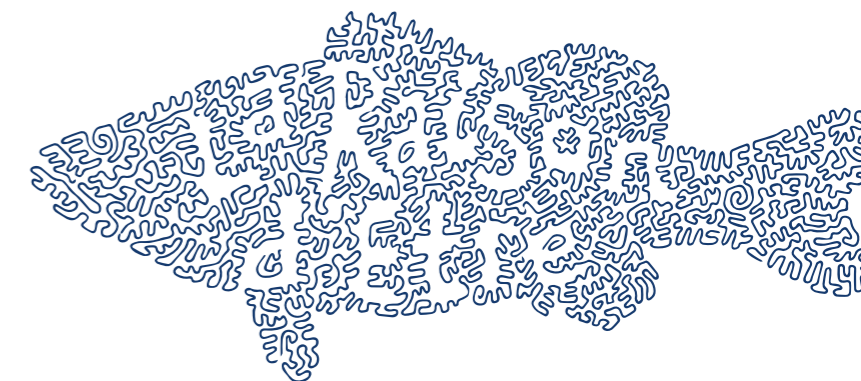
## BOTTOMLESS SODA

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water	6
--	---

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

## SALADS

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

## PASTAS

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

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

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

## BY SEA



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

## SIDES

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

## 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** 26  
Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar  
**ASK FOR ANGIE'S HOT SAUCE!**

- BONE-IN DUROC D'OLIVES PORK TOMAHAWK** 48  
Sautéed baby kale, caper cream fondue

## SWEET ENDINGS

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