



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 BURGER 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 4.8
Stracciatella | Gula Melaka | Coconut | Blood Orange Sorbet
Pistachio +1

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