

ANGIE'S

OYSTER BAR & GRILL

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

BLUE PEEKYTOE CRAB CAKE 28
Horseradish, Granny Smith Apple, Shaved Fennel,
Lemon Mustard Vinaigrette

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

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

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

GRILLED ALMOND BUTTER BROCCOLINI 13

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



PINK CLAM CHOWDER 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

GRILLED BARRAMUNDI 38
Porcini, Morrel Tomato Compote, Chickpeas,
Bacon, Fennel Salad

OPEN-FIRE GRILL

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

USDA STEAK FRITES 180g / 30
USDA Top Sirloin, Peppercorn Sauce, Straight Cut Fries

BLACK ORIGIN GRASS-FED WAGYU NZ, 250g 88

BRANDT FAMILY CORN-FED RIBEYE USA, 250g 65

RAFAELA GRAIN-FED RIBEYE ARG, 250g 58

BONE-IN GRILLED DUROC PORK CHOP 500g 38
Fennel & Coriander Rub, Pippin Apple Fennel Slaw

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

WEEKEND BRUNCH *Sat-Sun*

CLASSIC EGGS BENEDICT WITH THICK-CUT APPLEWOOD SMOKED BACON 21
Two Poached Eggs, Béarnaise Sauce, Tater Tots

ANGIE'S BIG BREAKFAST 27
Kurobuta Pork Sausage, Rhubarb Jam,
Scrambled Eggs, Thick-Cut Applewood
Smoked Bacon, Tater Tots

KUROBUTA PORK SAUSAGE OMELETTE 24
Roasted Peppers, Grilled Zucchini, Aubergine,
Roma Tomatoes, Tater Tots

PEEKYTOE CRAB EGGS NEPTUNE 29
Two Poached Eggs on Peekytoe Crab Cake,
Béarnaise Sauce, Tater Tots

AVOCADO-MASH EGG & TOAST 19
Australian Avocados,
Two Eggs Sunny-side Up, Tater Tots

HOT-PEPPER GRILLED CHEESE SANDWICH 22
36-Month Aged Cheddar, Brie, Gruyere, Gazpacho Shot

ANGIE'S CLASSIC FRENCH TOAST 22
Brioche French Toast, Seasonal Berries,
Maple Chantilly Cream

USDA BLACK ANGUS STEAK SANDWICH 30
Beef Picanha, Cheddar, Caramelized Onion
Recommended Medium Rare

LAST COURSE

DOUBLE-FRIED BANANA W COCONUT GELATO 15

CAST-IRON APPLE PIE W COCONUT GELATO 18

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

BRANDIED BRIOCHE SUZETTE (for 2-3pax) 26

SEASONAL SELECTION OF GELATO OR SORBET 4.8
Stracciatella | Gula Melaka | Coconut | Blood Orange Sorbet
Pistachio +1