

## START

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<b>PARKER HOUSE ROLLS (v)</b>	8	<b>WAGYU MEATBALL</b>	19
		pomodoro, crostini, micro basil	
<b>BURRATA HEIRLOOM TOMATO (v)</b>	19	<b>JUMBO SHRIMP SCAMPI (gf)</b>	29
white balsamic vinaigrette, parmesan, pesto		lemon caper butter, grilled crostini	
<b>GOAT CHEESE BAKLAVA (v)</b>	21	<b>SMOKED STEAK TARTARE*</b>	45
pistachios, black truffles, frisee		shallots, cornichons, pistachio pesto, parmesan	
<b>CAULIFLOWER TEMPURA (veg,gf)</b>	22	<b>JUMBO LUMP CRAB CAKE</b>	27
vadouvan spice, golden raisin chutney, crema		remoulade, fennel frond salad, fried capers	
<b>ROASTED BONE MARROW</b>	32	<b>LOBSTER TEMPURA (gf)</b>	34
short rib, toast, italian parsley, red onion		old bay aioli	

## RAW

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<b>HAMACHI CRUDO* (gf)</b>	30	<b>KING CRAB CEVICHE* (gf)</b>	32
preserved meyer lemon, black truffle, celery		passion fruit leche de tigre, shellfish crackers, pickled chile	
<b>TUNA TARTARE* (gf)</b>	32	<b>SAFFRON PRAWNS COCKTAIL (gf)</b>	28
crème fraîche, kaluga caviar, chives		cocktail sauce, atomic horseradish, lemon	
<b>CHEF CONES* (2PC)</b>	18/40/16	<b>COLOSSAL BLUE CRAB COCKTAIL (gf)</b>	32
filled with spicy tuna , caviar, salmon tartare		tarragon aioli, cocktail sauce, lemon	
<b>OYSTERS ON THE HALF SHELL*(gf)</b>	MP		
<b>ROYAL SELECT X BOA CAVIAR (gf)</b>	95		
<b>PETROSSIAN ROYAL OSSETRA CAVIAR (gf)</b>	125		
crème fraîche, gaufrette potatoes 30g			

### SEAFOOD TOWER

small/ large - MP

## SALADS

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**TABLESIDE CAESAR SALAD\* (v) 21**

our legendary recipe

**CLUBROOM STYLE +6**

<b>BOA CHOP CHOP (gf)</b>	18
artichokes, salami, chickpeas, pepperoncinis, tomatoes, olives, toasted pine nuts, aged provolone	
<b>THE CLASSIC WEDGE</b>	17
crisp iceberg lettuce, applewood smoked bacon, tomato, blue cheese dressing	
<b>GRILLED BABY GEM (v,gf)</b>	19
crispy shallots, goat cheese, truffle vinaigrette	

## TURF

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### NEW YORK

40 Day Dry Aged Strip*	72
Westholme Wagyu*	110

### RIBEYE

21 Day Dry Aged Bone-In*	74
Cajun Cowboy*	76
Rabbi's Daughter Kosher*	72
Westholme Wagyu*	125

### FILET

Bone-In Kansas City*	70
Center Cut*	69
Petite*	59
Japanese F-1*	138

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## TO SHARE

### 21 DAY DRY AGED TOMAHAWK\*

160

### PORTERHOUSE BROOKLYN STYLE\*

160

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### GUNDAGAI LAMB LOLLIPOPS 68

spiced labneh, pomegranate molasses

### MARINATED SKIRT STEAK FRITES\* 50

### TRUFFLED ROSIE'S FARM HALF CHICKEN 42

yukon gold potato puree, green asparagus, roast chicken jus

### SAUCES

add 2 for additional sauce

our signature j-1  
chimichurri  
peppercorn

creamy horseradish  
bearnaise  
morel mushroom 7

### BUTTERS

herb butter  
truffle butter 8

### RUBS & CRUSTS

peppercorn blackened blue cheese

## JAPANESE A5 WAGYU

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### KAGOSHIMA

34\*oz

southern most island prefecture  
prized for it's intense marbling and rich, robust flavor.  
a classic wagyu experience.

### IWATE

36\*oz

northern prefecture  
balanced marbling, rice fed with a sweet umami flavor,  
a leaner, yet tender wagyu experience.

### SNOW BEEF

52\*oz

hokkaido prefecture  
unmatched marbling with bursts of rich, buttery flavor. the unique  
cold climate contributes to its delicate marbling resembling  
snowflakes. the most exclusive wagyu experience.

(mimumum 3 oz order)

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## JAPANESE WAGYU FLIGHT

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tasting of our three japanese prefectures

(2 oz each) \$210\*

Proudly serving Creekstone Farms® unless otherwise specified.

## SURF

**SEARED TUNA** (gf) 52  
italian salsa verde, parsley, avocado

**SKUNA BAY SALMON\*** (gf) 44  
cannelli bean hummus, tahini, grilled lemon  
cedar plank + 6

**DRY AGED BRANZINO\*** (gf) 65  
lip stick peppers, saffron broth

**CHILEAN SEABASS\*** (gf) 54  
sauce vierge, grilled blood orange

**NOVA SCOTIA LOBSTER TAIL** (gf) MP

**HOKKAIDO SCALLOPS\*** (gf) 50  
celery root, truffle, honey

**ROASTED ALASKAN KING CRAB** (gf) MP

## PASTA

**LINGUINE WITH CLAMS** 47  
garlic, parsley, chili, white wine

**TAGLIATELLE OF ASPARAGUS** (v) 42  
basil pesto, grilled asparagus, goat cheese mousse

**LOBSTER FRA DIAVOLO** 48  
san marzano tomato, calabrian chili, hand cut spaghetti

**SPAGHETTI & WAGYU MEATBALLS** 42

## CLASSIC SIDES 16

**CHIPOTLE LIME CORN** (v)

**BRUSSELS SPROUTS & BACON** (gf)

**ROASTED ASPARAGUS** (v,gf)

**SMASHED BROCCOLI** (veg,gf)

**SPINACH CREAMED OR SAUTÉED** (v)

**SAUTÉED MUSHROOMS** (veg,gf)

**ROASTED BABY PEPPERS** (veg,gf)

**MASHED POTATOES** (v)

**FRIES CRISPY OR TRUFFLE** (v,gf) +3

**BAKED POTATO LOADED** (v) +3

## PLANT

**CAULIFLOWER MILANESE** (v,veg) 28  
checca, arugula

**FRESH CUT MAFALDINE PASTA** (v) 38  
wild mushrooms, pistachio pesto, parmesan

**MUSHROOM "WELLINGTON"** (v) 42  
portobello, spinach, beurre rouge

## SIGNATURE SIDES

**BOA "BOUJEE" TWICE BAKED POTATO** (gf) 42  
crème fraîche, chives, royal select caviar

**MAC N CHEESE** (v) original 16 / truffle 32 / lobster 40

**MASHED POTATOES** (v) truffle 34 / lobster 38

**BLACK TRUFFLE CAULIFLOWER GNOCCHI** (v,gf) 36

gf - gluten free, v - vegetarian, veg - vegan

\*Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of foodborne illness.

**B O A**



S t e a k h o u s e

WEST HOLLYWOOD

SANTA MONICA

MANHATTAN BEACH

AUSTIN - COMING 2024

[BOASTEAK.COM](http://BOASTEAK.COM)