

START

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

RAW

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

SEAFOOD TOWER

small/ large - MP

SALADS

TABLESIDE CAESAR SALAD* (v) 21

our legendary recipe

CLUBROOM STYLE +6

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

TURF

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

TO SHARE

21 DAY DRY AGED TOMAHAWK*
160

PORTERHOUSE BROOKLYN STYLE*
160

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

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)



JAPANESE
WAGYU
FLIGHT

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



Steakhouse

WEST HOLLYWOOD

SANTA MONICA

MANHATTAN BEACH

AUSTIN - COMING 2024

BOASTEAK.COM