

FIRST THINGS FIRST

PARKER HOUSE ROLLS french butter 11
DEVEILED EGGS WITH KALUGA CAVIAR (gf) 35

SPICY TUNA CONES* caviar, gold leaf 18
CAVIAR CONES* chives, crème fraîche 39

START

BURRATA AND HEIRLOOM TOMATOES 24
imported italian burrata, roasted tomato vinaigrette, piquillo jam

GOAT CHEESE BAKLAVA 21
pistachios, black truffles, frisee

WAGYU MEATBALL* 19
pomodoro, crostini, micro basil

JUMBO SHRIMP SCAMPI 29
lemon caper butter, grilled crostini

JUMBO LUMP CRAB CAKE (gf) 30
remoulade, fennel frond salad, fried capers

CAULIFLOWER TEMPURA (veg) 22
vadouvan spice, golden raisin chutney, garlic aioli

ROASTED BONE MARROW 34
short rib, toast, italian parsley, red onion

HOKKAIDO SCALLOPS* 27
baked in the shell, garlic butter, breadcrumbs, grilled lemon

WAGYU CIGARS 27
black garlic yuzu aioli, chili crisp

RAW

HAMACHI CRUDO* 32
preserved meyer lemon, black truffle, celery

OYSTERS ON THE HALF SHELL* (gf) MP

AHI TUNA TARTARE* 29
lime leaf, coconut, golden flying fish roe

PRAWN COCKTAIL (gf) 28
cocktail sauce, atomic horseradish, lemon

BOA STEAK TARTARE* 38
shallots, cornichons , pistachio pesto, grilled sourdough

CAVIAR

GOLDEN RESERVE KALUGA ROYAL* 95

PETROSSIAN ROYAL OSSETRA CAVIAR* 150

CHILLED SEAFOOD PLATTER*

Half (3-4pp) / Full (5-6pp) - MP

SALADS

TABLESIDE CAESAR SALAD* 22
our legendary recipe

CLUBROOM STYLE +6
an italian chop

BOA CHOP CHOP (gf) 19
artichokes, salami, chickpeas, pepperoncinis,
tomato, olives, toasted pine nuts, aged provolone

THE CLASSIC WEDGE (gf) 19
crisp iceberg lettuce, applewood smoked bacon,
tomato, blue cheese dressing

TURF

Proudly serving Creekstone Farms

NEW YORK

NY Strip* 12oz.	62
NY Strip* 16oz.	79
Westholme Australian Wagyu*	125

RIBEYE

15 Day Dry Aged Bone-In*	87
Cajun Cowboy*	87
Rabbi’s Daughter Kosher*	95
Westholme Australian Wagyu*	135

FILET

Bone-In*	74
Center Cut*	72
Petite*	62
Japanese F-1*	146
Westholme Australian Wagyu*	110

JAPANESE A5 WAGYU

(minimum 3 oz order)

KAGOSHIMA* southern most island prefecture prized for its intense marbling and rich, robust flavor. a classic wagyu experience.	36oz
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IWATE* northern prefecture balanced marbling, rice-fed with a sweet umami flavor, a leaner, yet tender wagyu experience.	38oz
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BOA + *6666*

FOUR SIXES RANCH
18 OZ RIBEYE*
85

LARGE FORMAT

21 DAY DRY AGED TOMAHAWK*
185

PORTERHOUSE BROOKLYN STYLE*
175

CUSTOM STEAK FLIGHT*
MP

ENHANCEMENTS

SAUCES & BUTTERS add 2 for additional	
our signature j-1 (gf)	herb butter (gf)
peppercorn	truffle butter +8 (gf)
creamy horseradish (gf)	chimichurri (gf)
bearnaise (gf)	

RUBS & CRUSTS

peppercorn	blue cheese
blackened	oscar +28

SNOW BEEF* 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.	54oz
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JAPANESE WAGYU FLIGHT*

tasting of our three japanese prefectures
(2 oz each) \$225

SURF

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

CHILEAN SEABASS* (gf) 57
sauce vierge, grilled blood orange

NOVA SCOTIA LOBSTER TAIL (gf) MP

ROASTED ALASKAN KING CRAB (gf) MP

ALASKAN HALIBUT "EN PAPILOTTE" 56
cherry tomatoes, capers, spinach, white wine

BOA UNCHARTED

CHICKEN PARMESAN 44
pomodoro san marzano d.o.p, fior di latte, basil
plant option available

MARINATED SKIRT STEAK FRITES* 56
w/ tallow fries

GUNDAGAI LAMB LOLLIPOPS* (gf) 68
spiced labneh, pomegranate molasses

BEYOND STEAK FRITES (veg) 48
beyond steak filet, grilled portobello, tomato,
thousand layer fries, beurre de paris

SPAGHETTI & WAGYU MEATBALLS* 42

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

MASAMAN THAI CURRY (v.veg) 36
sunchoke, coconut milk, seasonal vegetables

SWEET CORN AGNOLOTTI 37
caledonian blue shrimp, sauce cardinal

CLASSIC SIDES 16

BRUSSELS SPROUTS & BACON (gf)

ROASTED ASPARAGUS (v,gf)

SMASHED BROCCOLI (veg,gf)

SPINACH CREAMED OR SAUTÉED

SAUTÉED MUSHROOMS (veg,gf)

CRISPY TALLOW FRIES / TRUFFLE +3

LOADED BAKED POTATO (gf)

SIGNATURE SIDES

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

MAC N CHEESE original 16 / truffle 34 / lobster 42

MASHED POTATOES (gf) original 16 / truffle 34 / lobster 42

FARMER'S MARKET VEGETABLE 16

CHIPOTLE LIME CORN 16

BOA is proud to be a seed oil free restaurant.

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

LAS VEGAS / COMING SOON

BOASTEAK.COM