

FIRST THINGS FIRST

PARKER HOUSE ROLLS	12
homemade caramelized onion butter	
DEVILED EGGS WITH KALUGA CAVIAR (gf)	35

START

BURRATA AND HEIRLOOM TOMATOES	25
imported italian burrata, roasted tomato vinaigrette, piquillo jam	
GOAT CHEESE BAKLAVA	22
pistachios, black truffles, frisee	
WAGYU MEATBALL*	21
pomodoro, grilled baguette, micro basil	
JUMBO SHRIMP SCAMPI	29
lemon caper butter, grilled baguette	
JUMBO LUMP CRAB CAKE (gf)	31
remoulade, fennel frond salad, fried capers	
CAULIFLOWER TEMPURA	23
vadouvan spice, golden raisin chutney, garlic aioli	
ROASTED BONE MARROW	35
short rib, toast, italian parsley, red onion	
HOKKAIDO SCALLOPS*	28
baked in the shell, garlic butter, breadcrumbs, grilled lemon	
WAGYU CIGARS	28
black garlic yuzu aioli, chili crisp	
NUESKE’S THICK CUT BACON	24
black pepper caramel	
CRISPY MAINE LOBSTER	145
royal kaluga caviar, creme fraiche	

SALADS

TABLESIDE CAESAR SALAD*	24
our legendary recipe	
CLUBROOM STYLE +6	
an italian chop	

SPICY TUNA CONES*	caviar, gold leaf	19
CAVIAR CONES*	chives, crème fraiche	39

RAW

HAMACHI CRUDO*		33
preserved meyer lemon, black truffle, celery		
OYSTERS ON THE HALF SHELL*	(gf)	1/2 FULL MP MP
AHI TUNA TARTARE*		29
lime leaf, coconut, golden flying fish roe		
PRAWN COCKTAIL	(gf)	29
cocktail sauce, atomic horseradish, lemon		
BOA TABLESIDE STEAK TARTARE*		38
shallots, cornichons , pistachio pesto, grilled sourdough		

CAVIAR

GOLDEN RESERVE KALUGA ROYAL*	105
BLACK RIVER ROYAL OSSETRA CAVIAR*	165

BOA PRIVATE LABEL CAVIAR FLIGHT
315

CHILLED SEAFOOD TOWER*
Half (3-4pp) / Full (5-6pp) - MP

BOA CHOP CHOP	(gf)	21
artichokes, salami, chickpeas, pepperoncinis, tomato, olives, toasted pine nuts, aged provolone		
THE CLASSIC WEDGE	(gf)	21
crisp iceberg lettuce, applewood smoked bacon, tomato, blue cheese dressing		

TURF

Proudly serving Creekstone Farms

NEW YORK

Bone-In NY Strip*	98
NY Strip*	79
Westholme Australian Wagyu*	125

RIBEYE

15 Day Dry Aged Bone-In*	89
Cajun Cowboy*	89
Westholme Australian Wagyu*	135

FILET

Bone-In*	78
Center Cut*	76
Petite*	68
Japanese F-1*	146
Westholme Australian Wagyu*	110

JAPANESE A5 WAGYU

(minimum 3 oz order) price per oz.

KAGOSHIMA* southern most island prefecture prized for its intense marbling and rich, robust flavor. a classic wagyu experience.	42
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IWATE* northern prefecture balanced marbling, rice-fed with a sweet umami flavor, a leaner, yet tender wagyu experience.	46
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BOA OMAKASE

ALLOW US TO CURATE
YOUR EXPERIENCE
MP

LARGE FORMAT

15 DAY DRY AGED TOMAHAWK*
225

PORTERHOUSE BROOKLYN STYLE*
225

BOA WESTHOLME TRIO*
350

ENHANCEMENTS

SAUCES & BUTTERS add 2 for additional	
our signature j-1	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.	58
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JAPANESE WAGYU FLIGHT*

tasting of our three japanese prefectures
(2 oz each) \$245

SURF

SCOTTISH SALMON* (gf) 48
cannellini bean hummus, tahini, grilled lemon
cedar plank + 6

CHILEAN SEABASS* (gf) 59
sauce vierge, grilled blood orange

NOVA SCOTIA LOBSTER TAIL (gf) MP

ROASTED ALASKAN KING CRAB (gf) MP

ALASKAN HALIBUT* "EN PAPILLOTE" 61
cherry tomatoes, capers, spinach, white wine

BOA UNCHARTED

CHICKEN PARMESAN 46
pomodoro san marzano d.o.p, fior di latte, basil
plant option available

MARINATED SKIRT STEAK FRITES* 58
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* 44

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 17

BRUSSELS SPROUTS & BACON (gf)

ROASTED ASPARAGUS (v,gf)

SMASHED BROCCOLI (veg,gf)

SPINACH CREAMED OR SAUTÈED

SAUTÈED MUSHROOMS (veg,gf)

CRISPY TALLOW FRIES / TRUFFLE +3

LOADED BAKED POTATO (gf)

SIGNATURE SIDES

BOA "BOUJEE" TWICE BAKED POTATO (gf) 43
crème fraîche, chives, royal select caviar

MAC N CHEESE original 17 / truffle 35 / lobster 43

MASHED POTATOES (gf) original 17 / truffle 35 / lobster 43

FARMER'S MARKET VEGETABLE 17

CHIPOTLE LIME CORN 17

CORN CRÈME BRÛLÉE 17

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

BOASTEAK.COM