

Ox & Ocean

Ox & Ocean offers a social dining experience with shared plates made from locally sourced produce in Oxnard.

FARM
OCEAN
RANCH

GUACAMOLE GF VG	house made tortilla chips queso fresco toasted pepitas salsa molcajete	17
BLACK GARLIC CAESAR	baby kale little gem lettuce garlic sourdough croutons cantabrian boquerónes mary's chicken breast +\$10 scottish salmon* +\$16 flatiron steak * +\$22	18
ORGANIC GREEN SALAD GF VG	local greens smoked ricotta salata macerated strawberries toasted pistachios minus 8 vinaigrette mary's chicken breast +\$10 scottish salmon* +\$16 flatiron steak * +\$22	17
SOUP DU JOUR	chef's daily inspiration	16
ROASTED BABY BEETS GF VG	avocado goat cheese citrus puffed amaranth charred poblano vinaigrette	18
GRAIN BOWL* GF	salmon* farro red quinoa mixed greens cherry tomatoes avocado sweet potatoes radish cucumber shaved brussel sprouts dried apricots raisins toasted pepita vinaigrette	32
BEER BATTERED FISH TACOS*	red cabbage cortido chipotle aioli lime cilantro salsa verde	26
LOBSTER ROLL*	pickled celery cucumber old bay drawn butter lemon brioche	36
RAINBOW POKE BOWL*	tuna hamachi salmon jasmine rice avocado edamame mango cucumber radish wakame wasabi pickled ginger siracha aioli eel sauce furikake	34
CRISPY WINGS GF	fish sauce caramel smoked poblano ranch	18
CRISPY CHICKEN SANDWICH	dill pickles cascabel peppers hot honey brioche smoked poblano ranch	26
O&O BURGER	certified angus beef* house made bacon fresno chili aioli onion jam bread and butter pickles white cheddar lettuce heirloom tomato	31
FRENCH DIP	shaved ribeye grilled onions provolone cheese horseradish aioli hoagie roll au jus	26
STEAK FRITES* GF	usda prime hanger steak 6 oz french fries chimichuri sauce	39

A SWEET FINISH

FIRE ROASTED MILKSHAKE	16
caramelized banana graham cracker salted caramel fire-roasted meringue	
CHEESECAKE PUDDING	16
lemon curd blueberry sugar cookie crumbs	
FRIED STRAWBERRY HAND PIE	16
local farmer harry's berries strawberries mcconnell's vanilla bean ice cream dulce de leche	

COASTAL REFRESHER

LAVENDER STRAWBERRY LEMONADE	14
fresh strawberry home-made lemonade lavender syrup grapefruit soda	
PACIFIC PINEAPPLE ELIXIR	14
fresh pineapple juice ginger syrup fresh lime juice topped with sparkling water	
MIONETTO APERITIF	14
alcohol-free mionetto sparkling wine soda water	
OCEAN GARDEN	14
cucumber juice fresh lime juice elderflower syrup topped with sparkling water	

WEEKLY SPECIALS

MONDAY SPECIAL	enjoy the O&O burger with a beer mondays only	31
SUNDAY ROAST*	12 oz. prime rib mashed potatoes seasonal roasted vegetables homemade au jus *Sundays only - subject to availability*	65
HENRY'S HAMMER*	8 lb. snake river farms american wagyu bone-in shank community grains red polenta cipollini onion local braised vegetables red wine reduction *feeds 4-6 preorder only - subject to availability*	380

Food Allergy Info: | GF Gluten-Free | VG Vegetarian | V Vegan

*Indicates food that is raw or uncooked. Consuming raw or uncooked meat, seafood or egg products can increase your risk of foodborne illness.
20% gratuity added to parties of 6 or more

SELECT YOUR BEVERAGE

COCKTAILS

DUNES HURRICANE dark rum, light rum, lime juice, oj, agave, passion fruit puree, grenadine	\$18
BLUEBERRY BRISA MARGARITA maestro dobel silver, cointreau, home-made sweet and sour, roasted blueberries, basil	\$20
COASTAL CUCUMBER local spirits wilder gin, lemon juice, st. germain, cucumber juice, agave, splash sauv blanc	\$18
PALOMA MORADA nosotros mezcal, blueberry shrub, lime juice, fever-tree grapefruit soda	\$18
PURPLE TIDE COLADA bumbu rum, pineapple juice, ube extract, coconut cream, whipped cream	\$19
LYCHEE IN PARADISE grey goose pear, lychee syrup, lemon juice, st. germain, topped off with club soda	\$18

LAVENDER DROP empress gin, lavender infused syrup, fresh lemon juice	\$18
OX AND EMBER nosotros mezcal, dos topas lager, lime juice, tapatío, hugo, worcestershire	\$18
BRANDON'S MAGIC SUNSET redemption rye, Aperol, agave syrup, lemon wedges. mint leaves	\$18
PACIFIC FOG OLD FASHIONED elijah craig, peach cinnamon syrup, dashes of bitters	\$20
O&O ESPRESSO MARTINI villon french liqueur, cold brew concentrate, kahlua, light agave	\$19

ON TAP

TARANTULA HILL BLONDE tarantula brewing, thousand oaks	\$12
BEACHSCAPE PILSNER ventura coast brewing, ventura	\$12
DOS TOPAS LAGER topa topa, ventura	\$11
ARCTIC HAZE IPA ventura coast brewing, ventura	\$12
WHITE WALLS IPA institution brewing from camarillo	\$11
PURPLE TEARS AMERICAN IPA ventura coast brewing, ventura	\$12
SEASONAL ask your mixologist for the seasonal beer	\$11
VALKYRIE AMBER ALE enegren brewing co., moorpark	\$12

SPECIALTIES

LIMONCELLO SPRITZ ventura spirits, Limoncello, prosecco, club soda, fresh lemon	\$18
BACON-INFUSED BLOODY MARY bacon-infused vodka, house-made Bloody Mary mix, lime, worcestershire, olive juice	\$18
SMOKY SEA BLOODY MARY charred tomato Bloody Mary base, mezcal, black garlic sea salt rim	\$19
SALTED SHORE premium vodka (or gin), fresh grapefruit juice, rosemary simple syrup, pinch of sea salt, lime juice	\$19

SPIRIT-FREE BY THE SEA

MIONETTO PROSECCO - ALCOHOL REMOVED premium sparkling wine is skillfully crafted with Italian grapes to deliver a light and refreshing taste	\$18
SUNSET SPRITZ - ZERO PROOF alcohol-free aperitivo, alcohol-free sparkling prosecco, soda water, orange slice	\$18
BUTTER SAUVIGNON BLANC ZERO this alcohol-removed wine offers delicate aromas of fresh lime, redcurrant and lemon shortbread.	\$40 B
SUNSET BERRY MARGARITA zero-proof tequila home-made sweet and sour roasted blueberries, basil	\$18

WHITES

SEGURA VIUDAS BRUT spain	G \$ 16 B \$52
DAOU ROSÉ paso robles, ca	G \$ 16 B \$55
GIRLAN PINOT GRIGIO italy	G \$ 16 B \$56
SAINT CLAIR FAMILY SAUVIGNON BLANC marlborough, new zealand	G \$ 17 B \$62
GROTH SAUVIGNON BLANC napa, ca	G \$ 18 B \$61
FRANK FAMILY CHARDONNAY napa, ca	G \$ 18 B \$61
JUSTIN CHARDONNAY paso robles, ca	G \$ 18 B \$61

REDS

FESS PARKER PINOT NOIR santa rita hills, ca	G \$ 19 B \$70
THE FABLEIST CHILL RED paso robles, ca	G \$ 16 B \$62
OPOLO ZINFANDEL paso robles, ca	G \$ 15 B \$56
OJAI CLIMA FRIO SYRAH santa barbara, ca	G \$ 16 B \$62
TENSLEY FUNDAMENTAL RED BLEND central coast, ca	G \$ 17 B \$62
NAPA QUILT CABERNET napa. ca	G \$ 19 B \$70
ROBERT MONDAVI CABERNET SAUVIGNON	G \$ 20 B \$75

Now available as refreshing mocktails. Our expert mixologists can craft your favorite drinks with alcohol-free spirits. Perfect for anyone looking to enjoy the same great taste without the buzz.

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