

OX & OCEAN

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

FARM OCEAN RANCH

O&O CAESAR	little kale little gem lettuce garlic sourdough croutons cantabrian boqueróns black garlic caesar dressing	17
	mary's chicken breast * +\$10 scottish salmon* +\$14 prime hanger steak * +\$22	
ORGANIC GREEN SALAD GF VG	local greens smoked ricotta salata strawberry toasted pistachios minus 8 vinaigrette	16
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SOUP DU JOUR	chef's daily inspiration	18
BEETS VG	avocado goat cheese puffed amaranth local citrus roasted poblano vinaigrette	17
CRISPY POTATOES VG	crème fraîche sofrito	16
MAPLE BOURBON BRUSSELS	crispy house bacon toasted pecans dried cranberries	18
MUSHROOM BAO BUNS V	hen of the woods mushroom kimchi cilantro chili garlic crunch yuzu aioli	19
MUSHROOM RISOTTO V GF	assorted mushrooms porcini cream lollipop kale spiced pepita aged balsamic parmigiano-reggiano	32
CRAB CAKE	jumbo lump crab pickled red onions frisée mustard beurre blanc	29
TUNA AND SALMON TARTARE	avocado ponzu radish nori oil jasmine rice chips shiso	26
HAMACHI CRUDO GF	lychee fresno chiles ginger cilantro coconut aguachile	22
PEI MUSSELS	garlic shallot parsley pernod grilled sourdough	24
SCOTTISH SALMON* GF	fennel citrus dill smashed potatoes sherry shallot vinaigrette	38
LOBSTER MAFALDINE	pasta butter poached lobster garlic stewed tomatoes braised greens lobster cream sauce	49
HALIBUT*	melted turmeric leeks beluga lentils seagrass preserved lemon beurre blanc	45
SHORT RIB BAO BUNS	kimchi cilantro chili garlic crunch yuzu aioli	25
O&O BURGER*	angus beef house-made bacon onion jam pickles white cheddar lettuce heirloom tomato	29
JIDORI CHICKEN GF	anson mills polenta roasted cipollini onions tokyo turnips braised mustard greens cumin honey glaze	39
GRILLED PORK CHOP*	squash purée apple bacon chutney crushed pistachios chives	41
PAN SEARED USDA PRIME NY*	prime ny strip roasted fingerling potatoes forest mushrooms cipollini onion chimichurri	69

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	59
	Sundays only - subject to availability	
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	380
	feeds 4-6 preorder only - subject to availability	

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



CRAFT COCKTAILS

DUNES HURRICANE dark rum, light rum, lime juice, oj, agave, passion fruit puree, grenadine	\$18
BLUEBERRY BRISA MARGARITA maestro dobel silver, cointreau, house-made sweet and sour, roasted blueberries, basil	\$20
COASTAL CUCUMBER local spirits wilder gin, fresh lemon juice, st. germain, cucumber juice, agave, splash sauv blanc	\$18
PALOMA MORADA nosotros mezcal or maestro dobel silver tequila, blueberry shrub, lime juice, 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, tapatio, 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, angostura bitters	\$20
O&O ESPRESSO MARTINI villon french liqueur, cold brew concentrate, kahlua, agave	\$19

SMOKED BOURBON FLIGHT EXPERIENCE

An immersive tasting experience featuring three 1 oz pours of your choice from our curated bourbon selection. Each flight is expertly cold-smoked tableside to enhance aroma and depth. Guests select three expressions, presented under a glass cloche and infused with natural wood smoke for a dramatic reveal and elevated flavor profile

BUFFALO TRACE COLLECTION \$120

Colonel E.H. Taylor Single Barrel
Elmer T. Lee
Stagg Single Barrel

BLANTON'S COLLECTION \$300

Blanton's Single Barrel
Blanton's Gold
Blanton's Straight From The Barrel

WELLER COLLECTION \$200

Weller Special Reserve
Weller Antique 107
Weller 12 Year

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

CANS / BOTTLES

IMPORTS \$10	DOMESTIC \$9
CORONA	VENTURA LIGHT LAGER
MODELO	MICHELOB ULTRA
STELLA ARTOIS	COORS LIGHT
HEINEKEN	805
TOPO CHICO SELTZER	BLUE MOON
SPIRIT-FREE BY THE SEA	
MIONETTO PROSECCO - ALCOHOL REMOVED	\$18
premium sparkling wine is skillfully crafted with Italian grapes to deliver a light and refreshing taste	
BUTTER SAUVIGNON BLANC ZERO	B \$40
this alcohol-removed wine offers delicate aromas of fresh lime, redcurrant and lemon shortbread.	
HEINEKEN NA	\$10
COASTAL SUNRISE SPRITZ	\$18
alcohol-free aperitivo, alcohol-free sparkling prosecco, soda water, orange slice	
SUNSET BERRY MARGARITA	\$18
zero-proof tequila home-made sweet and sour roasted blueberries, basil	

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

THE FABLEIST CHILL RED paso robles, ca	G \$ 16 B \$62
FESS PARKER PINOT NOIR santa rita hills, ca	G \$ 19 B \$70
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
VINA ROBLES ESTATE CABERNET SAUVIGNON paso robles, ca	G \$ 18 B \$61
ROBERT MONDAVI CABERNET SAUVIGNON napa, ca	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.

20% gratuity added to parties of 6 or more