



oxbow

URBAN KITCHEN

STARTERS

'BLT' STEAMED BUNS

smoked pork belly, tomato jam, aioli, arugula, 'bao' bun

21

SEAFOOD COCKTAILS

fennel, cocktail sauce, lemon

crab legs 36 | jumbo prawns 24

MACADAMIA PRAWNS

argentine prawns, mai tai sauce, macadamia nuts, scallions

26

BRUSSELS

roasted brussels, goat cheese, hot honey, marcona almond

15

add oxbow bacon 5

ARGENTINE SHRIMP CARPACCIO

red prawns, blood orange, citrus aioli, chives, radish sprouts, herb oil

29

OYSTERS*

red wine mignonette + lemon

half 28 | dozen 39

CLAM CHOWDER

pnw clams, bacon, potatoes, mirpoix, cream + herbs

16

CAVIAR & POTATOES

pommes paillasson, onion creme fraiche, osetra caviar & chives

27

SALADS

add 7oz wagyu new york 29 | add jumbo prawns 15 | add grilled chicken 12

OXBOW SALAD

gem lettuce, white anchovy vinaigrette, aged macheo, crouton, egg

small 10 | large 17

GREENS

seasonal lettuces, cucumber, tomato, red onion, house vinaigrette

small 6 | large 11

'NOT' WEDGE

iceberg, blue cheese, fennel, tomatoes, herb yogurt dressing, marcona almonds

small 9 | large 16

SWEET PEAS

sugar snap peas, picked herbs + greens, charred lemon vinaigrette, pistachio crumb, whipped feta

17

CASUAL FARE

THE BURGER*

8oz wagyu burger, tillamook sharp cheddar, lettuce, tomato, onion, house aioli, brioche bun, fries

22

HALIBUT & FRIES

fresh-caught halibut, herbed panko, house fries, slaw, tartar sauce & lemon

31 | 43

SPICY CHICKEN SANDO

crispy fried chicken, chili-crisp honey, house pickles, slaw, house aioli, brioche bun, fries

22

MAINS

PORCINI RAVIOLI

charred squash, roasted fennel, kale, truffle cream

27

SPRING LAMB

rack or lamb, farro verde 'risotto', sorrel butter, fresh peas, pea shoots, charred leek & mint oil

48

SCALLOPS

3 jumbo scallops, smoked onion soubise, fennel, artichoke, blood orange

42

STEAK*

w/ potatoes + seasonal vegetables

12oz Australian Wagyu Culotte 58

14oz Australian Wagyu New York 72

8oz Wagyu Petit Filet, Kuro 65

CARNE

w/ vegetable escabeche, charred tomato salsa & heirloom corn tortillas

'birria-rubbed' wagyu picanha 48

puerco ibérico asada 45

blackened halibut 43

HALIBUT

fresh line-caught halibut, roasted potatoes, market vegetables, tomato 'caponata'

45

BRICK OVEN CHICKEN

half chicken, roasted squash & onion, truffle potato puree, pan jus

29

SMOKED SALMON CARBONARA

smoked salmon, guanciale, paccheri pasta, peas, tomato, egg, pecorino

33

SIDES & ADDITIONS

demi glace 6

rogue smoky blue 6

grilled jumbo prawns 15

sauteed mushrooms 7

truffled creme sauce 9

house-smoked king salmon 12

oxbow bacon 5

dungeness crab fry legs 32

house bread w/ tart cherry butter 8

items designated with an asterisk may be served raw or undercooked; consuming raw or undercooked foods may increase your risk of foodborne illness

parties of 8 or more will have an automatic gratuity of 18% applied to the check

oxbow adds a 4% service charge to your bill. 100% of this charge is distributed between our hourly kitchen staff as a benefit for their efforts and to provide health insurance to employees. thank you in advance for helping us acknowledge the hard work of our staff. gratuity remains at your discretion.

5/1/26