

STARTERS

SEAFOOD COCKTAILS

fennel, cocktail sauce, lemon
crab legs 36 | colossal prawns 24

OYSTERS*

red wine mignonette + lemon
half 28 | dozen 39

'KENTUCKY-FRIED' CALAMARI

calamari, the colonel's secret spices,
pickled pepper aioli
22

'BLT' STEAMED BUNS

smoked pork belly, tomato jam, aioli,
arugula, 'bao' bun
21

BRUSSELS

roasted brussels, goat cheese,
hot honey, marcona almond
16
add oxbow bacon 6

CLAM CHOWDER

pnw clams, bacon, potatoes,
mirepoix, cream + herbs
17
add cream sherry float 5

HOUSE BREAD

w/ tart cherry butter
9

MACADAMIA PRAWNS

colossal prawns, mai tai sauce,
macadamia nuts, scallions
26

SALADS

add 7oz wagyu new york* 29

add 3 colossal chilled prawns 20

add grilled chicken 12

GREENS

seasonal lettuces, cucumber, tomato,
red onion, house vinaigrette
small 6 | large 11

OXBOW SALAD

gem lettuce, white anchovy vinaigrette,
aged manchego, crouton, egg
small 10 | large 17

ROASTED VEGETABLE SALAD

charred autumn squash, chicory lettuce,
harissa, citrus vinaigrette, labneh,
pistachio dukah
17

'NOT' WEDGE

iceberg, blue cheese, fennel, tomatoes,
herb yogurt dressing, marcona almonds
small 9 | large 16

CASUAL FARE

THE BURGER*

8oz wagyu burger, tillamook sharp
cheddar, lettuce, tomato, onion,
house aioli, brioche bun, fries
22

FISH & CHIPS

panko-crusted ling cod, slaw,
skinny fries, lemon, tartar
29 | 37

SPICY CHICKEN SANDO

crispy fried chicken, chili-crisp honey,
house pickles, slaw, house aioli,
brioche bun, fries
22

MAINS

DUCK RAGU

slow-cooked duck, sofrito,
san marzano tomato, campanelle pasta
pecorino, duck cracklin'
34

STEAK*

w/ potatoes + seasonal vegetables
14oz Australian Wagyu New York 72
8oz Wagyu Petit Filet, Kuro 65

MISO COD

marinated pan-seared cod,
broken rice porridge,
charred cabbage & leek oil
39

LAMB SHANK

braised anderson ranch lamb,
potato puree, heritage carrots,
charred onion, gremolata, lamb jus
48

CARNE ASADA*

'birria-rubbed' mishima wagyu tri-tip,
w/ vegetable escabeche, rojo salsa
& corn tortillas
49

BRICK OVEN CHICKEN

half chicken, roasted squash & onion,
truffle potato puree, pan jus
29

PORCINI RAVIOLI

charred squash, roasted fennel, kale,
truffle cream
27

STEAK FRITES*

prime flatiron steak, sauce au poivre,
truffle fries, manchego
47

BONE-IN PORK CHOP*

lanroc farms pork,
potato, leek & apple sauté,
spiced cider reduction, pomegranate
45

SIDES & ADDITIONS

demi glace 6
rogue smoky blue 6
3 colossal prawns 20

sauteed mushrooms 7
truffled creme sauce 9
house-smoked white fish 15

oxbow bacon 6
dungeness crab fry legs 32
10oz maine lobster tail 49

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

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.