

Oc Saigon Menu

Address : 3435 Belt Line Rd, Garland, TX 75044, United States

Phone : +1 469-988-8668

Opening times : 05:00 PM - 12:00 AM

Tom

M Sống Sốt Thái

Mỳ Xào

| | |
|----------------------|-----------|
| My Xảo Gion Thập Cẩm | US\$17.99 |
| Xào Bò | US\$16.50 |
| Xào Hải Sản | US\$16.50 |
| Xào Thập Cẩm | US\$17.99 |
| Cơm Chiên Dương Châu | US\$15.99 |

Bào Ngư

| | |
|---------------------------|-----------|
| Xào Bơ | US\$17.90 |
| Grilled With Spicy Sauce | |
| Grilled With Scallion Oil | |
| Cháo Bào Ngư | |
| Tom Rang Hongkong | US\$16.99 |

Com, Rice Dishes

| | |
|----------------|----------|
| Cơm Gà rô T | US\$1.00 |
| Cơm Bò Lức Lắc | US\$1.00 |

Tôm Hùm

Roasted With Salt

Xào Gừng
Xảo Me

Ốc Cà Na

| | |
|---------------------------------------|-----------|
| Xào Bơ | US\$20.99 |
| Stir-Fried With Tamarind Sauce | US\$20.99 |
| Stir-Fried With Lemongrass And Chilli | US\$20.99 |
| Roasted Tomlinia Fraussenii With Salt | US\$20.99 |

Nghêu

| | |
|-----------------------------------|-----------|
| Stir-Fried With Butter And Garlic | US\$18.99 |
| Steamed In Thai Style | US\$18.99 |
| Cháo Nghêu | US\$18.99 |
| Số Đẹp Chiến Trung Cut | US\$18.99 |

Ốc Bươu

| | |
|------------------|-----------|
| Ốc Đuơ Nhồi Thịt | US\$18.90 |
| Hương Muối Ớt | US\$18.90 |
| Hấp Thái | US\$18.90 |
| Hấp Sả | US\$18.90 |

Sò Đẹp

| | |
|------------------|-----------|
| Xào Bơ | US\$17.99 |
| Nướng Muối Ớt | US\$17.99 |
| Nướng Mỡ Hành | US\$17.99 |
| Hào Nướng Phomai | US\$19.99 |

Chem Chép

| | |
|---------------|-----------|
| Nướng Pho Mai | US\$17.99 |
| Nướng Muối Ớt | |

| | |
|---------------|-----------|
| | US\$17.99 |
| Nướng Mỡ Hành | US\$17.99 |

Hào

| | |
|---------------------------|-----------|
| Grilled With Quail Eggs | US\$19.99 |
| Grilled With Spicy Sauce | US\$18.99 |
| Grilled With Scallion Oil | US\$18.99 |

Ốc Xà Cù

| | |
|---------------------------------------|-----------|
| Xào Rau Muống Ly | US\$19.99 |
| Xào Trứng Muối | US\$19.99 |
| Stir-Fried With Lemongrass And Chilli | US\$19.99 |

Liquor

| | |
|--------------------|-----------|
| Remy Martin Cognac | US\$90.00 |
|--------------------|-----------|

Soju

| | |
|------------|-----------|
| Nguyên Bản | US\$15.00 |
| Apple | US\$15.00 |
| Strawberry | US\$15.00 |
| Peach | US\$15.00 |
| Lychee | US\$15.00 |

Món Gỏi

| | |
|--------------------------|-----------|
| Gỏi Chân Gà Rút Xương | US\$19.99 |
| Gỏi Bắp Bò | US\$18.99 |
| Gỏi Xoài | US\$18.99 |
| Vietnamese Papaya Salad | US\$18.99 |
| Vietnamese Chicken Salad | US\$18.99 |

Chim Cút

| | |
|-----------------|-----------|
| Chim Cút Hương | US\$17.99 |
| Chim Cút Bơ Tỏi | US\$17.99 |

Chicken

| | |
|-----------------------|-----------|
| Sun Gà Chiên Mắm | US\$19.99 |
| Chân Gà Nướng Muối Ớt | US\$13.99 |
| Cà Lên Mâm | US\$49.99 |
| Chim Cút Rô Ti | US\$17.99 |

Mov Moi

| | |
|-----------------------|-----------|
| Tom Phích Bột | US\$16.99 |
| Cơm Thịt Nướng | |
| Pork Intestines Salad | US\$19.99 |
| Bao Tử Hầm Tiêu | US\$27.99 |
| Ốc Tỏi Nướng Muối Ớt | US\$23.99 |

Khai V, Appetizen

| | |
|----------------|-----------|
| Mực Chiên Giòn | US\$14.50 |
|----------------|-----------|

Đặc Biệt

| | |
|-----------------|-----------|
| Nem Lui | US\$16.99 |
| Bánh Cạnh Của B | US\$16.99 |

Càng Của

- Rang Muối
- Rang Me
- Xào Bơ
- Hap Sa

Ech

- Chien Bo
 - Xào Trứng Muối
 - Nướng Muối Ớt
 - CháoẾch Singapore
-

Tôm Hùm, Lobster

- Rang Muối
-

Mon Go

- Gọi Chân Gà Rút Xương
 - Vietnamese Beef Shank Salad
 - Gỏi Xoài
 - Gỏi Đu Đủ US\$18.00
 - Vietnamese Chicken Salad
-

Ốc Whelk Canada

- Xào Trứng Muối US\$17.99
 - Grilled With Spicy Sauce US\$17.99
 - Nướng Mỡ Hành US\$17.99
 - Hấp Thái US\$17.99
 - Steamed With Lemongrass And Lime Leaves US\$17.99
-

Others

- Fried With Butter And Garlic US\$20.90
- Stir-Fried With Lemongrass And Chilli US\$20.90
- Xào Trứng Muối US\$20.99
- CháoẾch Singapore US\$21.99
- Nướng Muối Ớt

Nestled in the heart of Garland, Texas, **Oc Saigon** at 3435 Belt Line Rd offers a vibrant taste of Vietnamese coastal cuisine with a Texas twist. The **Oc Saigon Menu** is a delightful fusion of ocean-fresh seafood, aromatic herbs, and bold sauces that instantly transport diners to the lively street food scene of Saigon. Every dish tells a story-crafted with care, bursting with flavor, and served with a warm smile. Whether you're a seafood enthusiast or someone simply seeking authentic Vietnamese comfort food, this menu promises a culinary experience that's both adventurous and deeply satisfying.

One of the most talked-about highlights on the **Oc Saigon Menu** is the Tom Sng St Thái-raw shrimp dressed in a zesty Thai-style sauce. The dish is a harmony of heat, tang, and sweetness, where the freshness of the shrimp meets the punch of lime, chili, and fish sauce. It's a must-try for anyone who appreciates the thrill of fresh seafood with a spicy kick. For something heartier, the noodle selections are equally impressive. The M Xào Giòn Thp Cm (crispy mixed fried noodles) is a beautiful blend of textures-crispy golden noodles topped with a savory mix of shrimp, squid, and vegetables in a silky sauce. The M Xào Bò and M Xào Hi Sn offer equally indulgent variations, each capturing the essence of Vietnamese stir-fry tradition.

If rice is your comfort zone, Oc Saigon doesn't disappoint. The Cm Chiên Dng Châu (Yangzhou fried rice) is colorful and aromatic, filled with bits of shrimp, sausage, and egg-every bite balanced with the right amount of flavor and texture. The Cm Gà Rô T (roasted chicken rice) showcases perfectly marinated chicken with a golden crisp skin, while the Cm Bò Lúc Lc (shaking beef rice) is tender, juicy, and rich with a black pepper sauce that perfectly complements the fluffy jasmine rice. Each rice dish is hearty, comforting, and prepared with an attention to detail that elevates simple ingredients into something truly special.

Seafood lovers will be drawn to Oc Saigon's abalone dishes-an elegant treat on the **Oc Saigon Menu**. The Bào Ng Xào B (abalone sautéed with butter) offers a melt-in-your-mouth experience, while the Grilled Abalone with Spicy Sauce adds a bold, fiery layer of flavor for those who enjoy a little heat. The Grilled Abalone with Scallion Oil brings a fragrant, smoky aroma that perfectly enhances the delicate taste of the shellfish. For a more comforting option, the Cháo Bào Ng (abalone porridge) is silky, soothing, and ideal for cooler evenings or when you want something light yet luxurious.

And then there's the star of the show-the lobster. Oc Saigon's Tôm Hùm dishes are pure indulgence. Whether you choose it Roasted with Salt, Sautéed with Ginger, or Xào Me (stir-fried with tamarind sauce), each preparation highlights the natural sweetness and succulence of the lobster. The tamarind version, in particular, balances sweet, sour, and savory in a way that's irresistible. Pair it with a cold beer, and you've got the perfect Vietnamese seafood feast.

Every dish on the **Oc Saigon Menu** feels like a celebration of the sea-fresh, flavorful, and deeply rooted in Vietnamese culinary tradition. The portions are generous, the presentation is inviting, and the flavors are authentic without compromise. Whether you're dining with friends or discovering Vietnamese cuisine for the first time, Oc Saigon offers a menu that's not just food-it's an experience. From the first bite to the last, it captures the essence of Saigon's street-side charm and delivers it right here in Garland, Texas.