



By David Moore

It's hot: BOA Steakhouse in Santa Monica is big on L.A. atmosphere.

BOA on the beach: Well done

Pacific view adds sizzle to steaks

By Hillary Aikin
Special for USA TODAY

SANTA MONICA, Calif. — With its wide-angle view of the Pacific, BOA Steakhouse beckons from the foot of Ocean Avenue's happening restaurant row with a red neon sign.

It's the new, stylish sister to the restaurant of the same name that has been packing them in on the Sunset Strip and at The Forum Shops in Las Vegas. Same great food, far better view.

American Idol host Ryan Seacrest, actress Tori Spelling and Rush Hour director Brett Ratner are investors in the beachside bofe.

The beef may be aged, but the scene is young and vibrant at the bar, in a private room walled with wine and in the dining room with a dramatically lit grove of silvery driftwood that takes center stage.

Tiger Woods, Rita Wilson, Jon Voight and George Maloof, owner of the Palms Hotel in Las Vegas and co-owner of the Sacramento Kings, have all recently been in.

They're coming for the steaks: the bone-in Kansas City filet (\$36), the 35-day dry-aged New York strip (\$39) and the petit filet (\$27). All, including the tender market-priced Robe steak, are served with a tray of eight homemade sauces, including creamy



By Jeffrey Green

Dish it out: The Surf & Turf.

horseradish, chimichurri and green peppercorn.

"I love the T-bone with a crusted blue-cheese rub," Seacrest says. He says he invested because "there was a shortage of restaurants that excelled in both food quality and L.A. atmosphere. The notion of combining classic steakhouse tradition in a very hip environment with great service seemed like a natural."

But BOA is not just for meat eaters. There's plenty of fresh seafood to please the palate.

At the bar, people are drinking the Hemingway daiquiri (light rum, maraschino liqueur, ruby red grapefruit juice and lime juice) and the blackberry smash (vodka, blackberry liqueur, lemon, spearmint and blackberries).

To celebrate birthdays, desserts such as the giant chocolate chip cookie with vanilla bean ice cream and the Kah-lia-soaked s'mores come out of the kitchen with sparklers

blazing.

But what is that orange blob being served from a waiter's tray? In a nod to the spirit of the Santa Monica pier and its amusement park a few blocks south, it's navel orange cotton candy, also available in Bing cherry and blueberry.

BOA, 101 Santa Monica Blvd., 310-899-4466

Faces places



DICK JAMES

Seacrest: Loves the T-bone.