



# HAPUKU

## FISH SHOP

# HOLIDAY MENU

Available Wednesday, Nov. 1 – Sunday, Dec. 31

Place your order in store, by phone or online at  
**[rockridgemarkethall.com](https://www.rockridgemarkethall.com)**

5655 College Ave. Oakland, CA 94618 | (510) 250-6007

# THE RAW BAR

## OYSTERS

Kusshi .....	Unshucked \$2.75 / Shucked \$3.25 each
Beau Soleil .....	Unshucked \$2.50 / Shucked \$3.00 each
Miyagi .....	Unshucked \$1.50 / Shucked \$2.00 each
Mignonette Sauce .....	\$4.99 half pint
Fresh Lemons .....	\$0.69 each

## SHELLFISH

Savory Clams .....	\$8.99 / lb
Littleneck Clams .....	\$8.99 / lb
Manila Clams .....	\$8.99 / lb
Prince Edward Island Mussels .....	\$7.99 / lb
Fresh Gulf Hoppers (Shrimp) .....	\$27.99 / lb

## COCKTAIL (All items cooked)

Housemade Crab Cakes .....	\$9.99 each
Steamed Bay Shrimp .....	\$14.99 / lb
Poached Prawns .....	\$36.99 / lb
Grilled Octopus .....	\$36.99 / lb

Don't forget to order your holiday Caviar & Roe!



## HOLIDAY SPECIALTIES

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### **Poached Prawn Platter** *(requires 48 hours order notice)*

Two pounds of poached wild prawns from the Gulf of California, off Baja California's coastline, and a half pint of our housemade cocktail sauce, served on a bed of greens with lemon wedges.

**\$89.00 (serves 6–10)**

### **Lobster Platter** *(requires 48 hours order notice)*

A two-and-a-half pound whole Maine lobster, cooked and cracked, served with our housemade lemon dill butter and lemon wedges.

**Market Price (serves 2)**

### **Poached Salmon Platter** *(requires 48 hours order notice)*

A two-and-a-half pound filet of New Zealand's sustainably raised Ōra King Salmon, poached to perfection and decorated with cucumber "scales" and lemon wedges.

**\$69.00 (serves 5–7)**

### **Hapuku Holiday Caviar Kit**

Celebrate with local, sustainable caviar and roe from producer Tsar Nicoulai. Your kit includes: one ounce Estate Caviar, two ounces Wild Salmon Roe and your choice of infused whitefish roe (Beet & Saffron, Ginger, Truffled or Wasabi), along with blinis, crème fraîche, and a caviar dish and spoon for serving.

**\$115.00 (serves 6–10)**

### **Build-Your-Own-Oyster Platter**

36 oysters on the half shell, gorgeously arranged on a bed of rock salt. Choose from three varieties of oyster (see top of menu). Pricing includes shucking, a half pint of mignonette, lemon wedges and serving platter.

**Prices range from \$89—\$139 (serves 6–12)**

### **Smoked Trout Pâté**

We mix smoked trout and sour cream with horseradish and dill for a smooth and delicious spread. Perfect on crostini or crackers, with champagne or cocktails.

**\$14.95 half pint (serves 4–6)**



## SAUCES

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All sauces are \$4.99 for a half pint

### Cocktail Sauce

Our own blend of chili sauce, Worcestershire, horseradish, lemon and Tabasco—cool and refreshing with just the right amount of heat.

### Rémoulade

This classic, creamy sauce (with a bit of a bite) blends grainy mustard and luscious mayonnaise with finely diced celery, onion and garlic.

### Tartar Sauce

Sour cream, fresh capers and shallots contribute to the multilayered flavor. Delicious with halibut, salmon and just about any fresh fish.

### Spicy Aioli

This simple sauce of sour cream, Sriracha, mayonnaise, garlic and a touch of paprika always hits the spot.

### Mignonette

Made with white wine, champagne vinegar and chopped shallots, our mignonette is a standard alongside a platter of fresh oysters.

## COMPOUND BUTTERS

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All butters are \$6.99 for 5 ounces

### Herbes de Provence Butter

A traditional French herb blend. Butter blended with thyme, basil, oregano, marjoram, lemon juice, rosemary and lavender.

### Erbe Italiane Butter

A traditional Italian herb blend. Butter blended with parsley, oregano, basil, garlic, onion and black pepper.

### Lemon Dill Butter

A classic with any type of seafood. Butter blended with lemon zest, thyme and garlic.

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## How to order for the holidays

**Available Wednesday, Nov. 1 – Sunday, Dec. 31**

Place your order in store, by phone or online at  
**[rockridgemarkethall.com](http://rockridgemarkethall.com)**

All orders must be placed by 3pm the day before desired pickup day.

Please allow 48 hours notice for all platters.

*Please note: Christmas Eve and New Year's Eve we close early at 6pm.  
We are closed Thanksgiving Day, Christmas Day and New Year's Day.*