



HAPUKU

FISH SHOP

Rockridge Market Hall, 5655 College Avenue, Oakland, CA 94618
(510) 250-6007

Housemade Item Ingredients & Heating Instructions

INGREDIENTS

Crab Cakes: Rock crab meat, red onion, red, yellow and green bell pepper, lemon, old bay seasoning, parsley, mayonnaise, tabasco, panko breadcrumbs, salt, pepper.

Fish Sandwich: local rock cod, Acme torpedo roll, flour, panko, Napa cabbage, radicchio, carrots, green onion, extra virgin olive oil, sherry vinegar, whole grain mustard, shallots, salt, pepper, potatoes, canola oil, housemade tartar sauce (see below), ketchup.

Tuna Salad: tuna, mayonnaise, lemon zest, lemon juice, dill, capers, red onion, celery, salt, pepper.

Salmon Salad: salmon, mayonnaise, lemon zest, lemon juice, capers, dill, red onion, celery, salt, pepper.

Smoked Trout Spread: smoked trout, horseradish, sour cream, dill, lemon juice, clarified butter, white pepper, extra virgin olive oil.

Tartar Sauce: mayonnaise (canola oil, eggs, mustard powder, white wine vinegar, lemon juice, salt, white pepper), sour cream, cornichon, shallots, Dijon mustard, lemon juice, worcestershire sauce, parsley, capers, salt, pepper.

Spicy Aioli: eggs, garlic, lemon juice, olive oil, canola oil, marash chile flakes, paprika, cayenne, salt, black pepper.

Cocktail Sauce: ketchup, chili sauce, tabasco, horseradish, salt, black pepper, lemon juice, parsley.

Soy Ginger Marinade: soy sauce, sesame oil, ginger, scallions, garlic, mirin, mustard, lemon zest, honey, canola oil. *contains wheat*

Remoulade: shallots, celery, parsley, roasted garlic, mayonnaise, chili sauce, horseradish, mustard, thyme, worcestershire sauce, celery seed, paprika, tabasco, salt, pepper.

HEATING INSTRUCTIONS

Crab Cakes

1. Preheat oven to 375°F.
2. Remove crab cakes from the refrigerator and let sit out for 10 minutes.
3. Heat 2 tablespoons of vegetable or canola oil in a nonstick, oven-proof pan.
4. Reduce heat to medium and brown crab cakes for 2 minutes on each side.
5. Transfer pan, uncovered, to the oven and heat the crabcakes for 10 minutes until crisp and warmed through.

Live Lobster and Lobster Kit

1. Fill a pot, large enough to hold the lobsters, anywhere from one-half to two-thirds full with water. Add 2 tablespoons of salt for each quart of water, plus the bouquet garni. Bring the water to a strong boil over high heat.
2. Place the live lobster in, headfirst, completely submerging it. Safety tip: pick the lobster up by holding the upper side of the thorax between your thumb and middle finger. Keep the underside of the body away from you, to avoid the lobster flipping its tail and splashing boiling water all over you.
3. Cover the pot tightly and return to a boil as quickly as possible. After the water boils start timing 10–12 minutes. Regulate the heat to prevent water from boiling over.
4. While the lobster cooks, melt butter on low heat and cut lemons into wedges.
5. Carefully remove lobster from the pot with tongs. Set in a large bowl for five minutes to cool before cracking.
6. Serve on a platter, with (optional) decorative seaweed, lemon butter and lemon wedges.

Alaskan King Crab Legs and King Crab Kit

1. Fill a pot, large enough to hold the crab legs, anywhere from one-half to two-thirds full with water. Add 2 tablespoons of salt for each quart of water, plus the bouquet garni. Bring the water to a strong boil over high heat.
2. Place the crab legs in, completely submerging them.
3. Cover the pot tightly and return to a boil as quickly as possible. After the water boils start timing 3–5 minutes. Regulate the heat to prevent water from boiling over.
4. While the crab cooks, melt butter on low heat and cut lemons into wedges.
5. Carefully remove crab from the pot with tongs. Set in a large bowl for five minutes to cool before cracking.
6. Serve on a platter, with (optional) decorative seaweed, lemon butter and lemon wedges.