

HOLIDAY MENU



HAPUKU FISH SHOP

Friday, Nov. 1–
Tuesday, Dec. 31

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

HOLIDAY SPECIALTIES

View more holiday platters and catering options
on MarketHallCaterers.com or
call **(510) 250-6001** to plan your festive feasts.

Salmon Platter DF GF \$160

Sustainably raised salmon fillet, lightly steamed and seasoned with lemon and black pepper. Arranged on a bed of greens and garnished with cucumber “scales” and lemon wedges. Includes your choice of one housemade sauce. (serves 5–7)

Poached Prawn Platter DF GF \$130

Poached wild Gulf of Mexico prawns served on a bed of greens with lemon slices. Includes your choice of one housemade sauce. (serves 6–8)

Oyster Kit DF GF \$90

Everything you need to enjoy oysters on the half shell: two dozen of your choice oysters (Kumamoto, Beau Soleil, Miyagi), housemade Mignonette and Cocktail Sauce, two lemons and Jean Dubost Oyster Opener. (serves 4–6)

Mussel Kit DF GF \$27

Includes 1lb mussels, white wine-and-fish broth, shallots, plus lemon and parsley for garnish. (serves 2–3)

Bouillabaisse Kit DF GF \$45

Includes our rich soup base, fresh rock cod, six wild prawns, 14 Manila clams, plus lemon and parsley for garnish. (serves 2–3)

CLAMS & MUSSELS

\$12.99lb

Washington Manila Clams

Medium, plump and sweet

Washington Littleneck Clams

Small, buttery and meaty

Prince Edward Island Mussels

Medium, sweet and meaty

CRAB & LOBSTER

Crab supply is limited and unpredictable. We try to secure as much crab as we can and will notify customers as early as possible if there are any changes to their pre-orders.

Live Dungeness Crab *Market price*

Comes with cooking instructions.

Cooked & Cleaned Dungeness Crab *Market price*

Fresh and ready to serve.

Lump Dungeness Crab Meat *Market price*

Fresh pieces cooked, picked and ready to use in pastas, salads and crab cakes.

The Pasta Shop Crab & Artichoke Ravioli \$16.25 12 oz

Lump crab meat, artichokes and ricotta stuffed into lemon herb pasta.

Frozen Australian Lobster Tails \$69.99lb

Ready to cook.

Lobster Meat *Market price*

Cooked and ready to serve.

OYSTERS

\$2.50 each · unshucked

Beau Soleil

Medium and creamy

Kumamoto

Medium and floral

Miyagi

Small and sweet

DF (dairy free) · GF (gluten free) · V (vegetarian) · vegan



PRAWNS & SHRIMP

Raw Wild Gulf of Mexico Prawns

Peeled and deveined. Previously frozen.



\$25.99 lb

Poached Wild Gulf of Mexico Prawns

Poached in an aromatic court bouillon. Try them with our housemade Cocktail Sauce.

\$45 lb

Steamed Bay Shrimp

Sweet and succulent. Delicious with our housemade Rémoûlade.

\$30 lb



HOUSEMADE SAUCES

\$3.95 4oz

Cocktail Sauce DF GF

Our own blend of chile sauce, Worcestershire, horseradish, lemon and Tabasco. Zesty with just the right amount of spice.

Tartar Sauce GF

Our take includes sour cream, mayonnaise, Dijon mustard, lemon juice, dill, capers and shallots. Delicious with fried fish.

Rémoûlade DF GF

This classic, creamy sauce blends mayonnaise and grainy mustard with finely diced celery, onion and garlic. Pairs perfectly with poached prawns.

Spicy Aioli GF

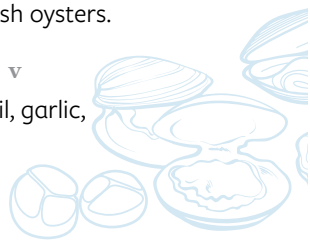
This zesty sauce gets its heat from Sriracha. Pairs well with prawns or fried fish.

Mignonette DF GF vegan

Made with white wine, Champagne vinegar and minced shallots. A must with fresh oysters.

Soy Ginger Marinade DF V

Bright and tangy with sesame oil, garlic, green onion and lemon zest.



ACCOUTREMENTS & TOOLS

Fresh Lemons

\$1 each

Bellwether Farms Crème Fraîche

\$6.95 5 oz

French-Style Cocktail Blini

\$14

Mother-of-Pearl Caviar Spoon

\$5 + tax

Mallet

\$2.95 + tax

Cracker Tool

\$8.95 + tax

Jean Dubost Oyster Opener

\$19.99 + tax



CAVIAR SETS

Each set features Tsar Nicoulai's sustainably cultivated caviar from 100% American White Sturgeon. All caviar sets serve 4-6 and include the following essential accoutrements: French-style cocktail blini, Bellwether Farms crème fraîche, mother-of-pearl spoon and cooler bag.

Estate Caviar

\$185

Two 1 oz jars of Tsar Nicoulai's clean and earthy Estate Caviar with all the essential accoutrements.

Select Caviar

\$230

Two 1 oz jars of Tsar Nicoulai's flagship, smooth and creamy Select Caviar with all the essential accoutrements.

Reserve Caviar

\$270

Two 1 oz jars of Tsar Nicoulai's finest, creamy and floral Reserve Caviar with all the essential accoutrements.

Ultimate Caviar

\$330

Three 1 oz jars of Tsar Nicoulai's Estate, Select and Reserve caviars with all the essential accoutrements.

ROE SETS

Each set features Tsar Nicoulai's sustainably cultivated or wild-caught roe. All roe sets serve 4-6 and include a mother-of-pearl spoon and cooler bag.

Smoked Trout Roe

\$60

One 2 oz jar of Tsar Nicoulai's sweet and rich Smoked Gold Pearl Trout Roe, our housemade Smoked Trout Spread, 34 Degrees Original Crisps and Bellwether Farms crème fraîche.

Truffled Roe

\$55

One 2 oz jar of Tsar Nicoulai's Whitefish Roe infused with fragrant Italian white truffles, truffle potato chips, Brillat Savarin triple crème and French-style cocktail blini.

HOW TO ORDER

Menu is available Friday, Nov. 1 through Tuesday, Dec. 31

Place pre-orders in store or by phone **(510) 250-6007**

HOLIDAY ORDERING DEADLINES

Please order by noon, two days before your chosen pickup date.

We are closed on Thanksgiving, Christmas and New Year's Day.

Fresh seafood availability and pricing are unpredictable and subject to change.

