



HAPUKU

FISH SHOP

HOLIDAY MENU

Available Thursday, Nov. 1 – Monday, 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

\$2.50 each unshucked, \$3.00 each shucked

Kusshi: small and briny

Beau Soleil: medium and creamy

Miyagi: small and sweet

Mignonette Sauce\$4.99 half pint

Fresh Lemons\$0.89 each

SHELLFISH

Savory Clams\$8.99 / lb
small, light shells; tender and briny

Manila Clams\$7.99 / lb
medium, hard shells; plump and sweet

Littleneck Clams\$8.99 / lb
large, hard, heavy shells; meaty and complex

Prince Edward Island Mussels\$7.99 / lb
medium; meaty and sweet

Fresh Gulf Hoppers (Shrimp)\$27.99 / lb

COCKTAIL (all items cooked)

Steamed Bay Shrimp\$15.99/lb

Poached Prawns\$36.99 / lb

Grilled Octopus Salad\$36.99 / lb

Don't forget to order your holiday caviar and roe!
Pick up a Tsar Nicoulai brochure for more details.



HOLIDAY SPECIALTIES

All serving platters are eco-friendly:
fully compostable with recyclable lids.

Poached Prawn Platter *(requires 48 hours)*

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

\$89.00 (serves 6–10)

Lobster Platter *(requires 48 hours)*

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

Market Price (serves 2)

Salmon Platter *(requires 48 hours)*

A two-and-a-half pound filet of New Zealand's sustainably raised salmon, poached to perfection with hints of lemon and black pepper. Served on a bed of greens and garnished with cucumber "scales" and lemon wedges.

\$69.00 (serves 5–7)

Build-Your-Own-Oyster Platter *(requires 48 hours)*

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

\$115.00 (serves 6–12)

Hapuku Holiday Caviar Kit

Celebrate with local, sustainable caviar and roe from California 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)

Local Dungeness Crab

Fresh, local Dungeness crab. Average crab is 2 lbs. Cracking and cleaning are complimentary. Let us know your specific requests under Special Instructions when ordering online.

Market Price (extra \$1 per lb for cooked crabs)

Smoked Trout Pâté

Idaho smoked trout blended with sour cream, horseradish and dill for a smooth and delicious spread. Perfect on crostini or crackers, with champagne or cocktails. Top with Tsar Nicoulai smoked trout roe for an elegant hors d'oeuvre.

\$14.95 half pint (serves 4–6)

Housemade Crab Cakes

Great with all of our sauces.

\$9.99 each



SAUCES

\$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 blends grainy mustard and luscious mayonnaise with finely diced celery, onion and garlic. Pairs perfectly with our housemade crab cakes, poached prawns or as a finishing sauce for any fresh fish.

Tartar Sauce

Sour cream, capers and shallots contribute to the multilayered flavor of our signature sauce. 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

\$6.99 for a half pint

Herbes de Provence Compound Butter

A traditional French herb blend. Wonderful melted over poached fish or shellfish.

Lemon Dill Compound Butter

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

How to Order for the Holidays

Available Thurs, Nov. 1 – Mon, Dec. 31

Place your order in store, by phone or online at rockridgemarkethall.com

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.

Holiday Ordering Deadlines

For Thanksgiving pickup, Nov. 19-21,
order by noon on Sunday, Nov. 18.

For Christmas Eve pickup,
order by noon on Wednesday, Dec. 19.

For New Year's Eve pickup,
order by noon on Thursday, Dec. 27.

For all other pickup dates,
order by 3pm the day before pickup.

Please allow 48 hours' notice for all platters.

Hapuku Fish Market wants to provide our customers with the best quality and freshest product that we can find. With these holidays following the weekend, we need time to work with our suppliers to procure sufficient quantities and ensure top quality.