



904 5th Avenue • San Diego, CA 92101

Call (800) 774-3663, Press 2, then ext. 212
or Phone: 619-239-1800

Make Online Reservations or email a menu at:
www.YourRestaurantConnection.com

OYSTERS

Served with Vodka Bloody Mary Sauce

Marketprice Oysters Daily Selection

\$ 30.00 Oysters Sampler
Chef's choice of 15 oysters

APPETIZERS

\$ 14.00 Tomato and Mozzarella Napoleon
Beef steak tomato and fresh milk Mozzarella, basil and a drizzle of extra virgin olive oil.

\$ 18.00 Trio of Tartare
Layers of lump crabmeat, spicy tuna and avocado. Drizzled with wasabi oil.

\$ 18.00 Jumbo Shrimp Cocktail
Served with Osetra's house-made zesty cocktail sauce.

\$ 45.00 Shellfish Platter (for two)
Alaskan king crab legs, Maine lobster, Mexican white shrimp, Green lips mussels and oysters.

\$ 18.00 Maryland Crab Cake
Sautéed white lump crab meat finished with fresh mango salsa and served with a house-made Tabasco aioli.

\$ 18.00 Tempura Mexican Shrimp
Tempura style served over watercress salad, topped with mango salsa.

\$ 15.00 Oysters Rockefeller
Baked with sauteed spinach and crispy bacon. Finished with a dill cream sauce

\$ 15.00 Sesame Seed tuna
Sesame seed crusted, seared and drizzled with soy glaze and wasabi. Served sashimi style.

SALADS

\$ 10.00 Beet and blood orange salad
red and yellow beet, blood oranges tossed with champagne vinaigrette

\$ 9.00 Heart of romaine
Traditional Cesar salad served in a parmesan basket. Add shrimp for \$5.00

\$ 10.00 Potato and French green beans salad
Gold Yukon potatoes, baby French green beans, oregano, and extra virgin olive oil. Served warm.

\$ 10.00 Fennel Salad
Shaved fennel, arugula, pear tomatoes and herb goat cheese. Hazelnut vinaigrette.

\$ 14.00 Duck Salad
Watercress, chiffonade Belgian endive, arugula, duck confit and D'Anjou pear, poached in merlot wine walnut vinaigrette.

\$ 15.00 Osetra Salad
Watercress, yellow and red beets, Frisee, French beans, sashimi tuna and Tobiko caviar, in a soy citrus vinaigrette.

SOUPS

\$ 10.00 White Clam Chowder

\$ 10.00 Soup of the day

PASTA

\$ 22.00 Spaccatelle
Twisted shaped pasta and lamb sausage, finished in a lightly creamy red tomato concasse, tossed with watercress and goat cheese

\$ 26.00 Lobster and Crab Ravioli
House-made Maine lobster and blue crab stuffed ravioli in an asparagus and saffron cream sauce.

\$ 24.00 Duck Ravioli
Homemade triangle shaped pasta ravioli, filled with ground duck and Chef's spices. Finished in a Porcini mushroom cream sauce.

\$ 30.00 Asparagus and Maine lobster Risotto
Arborio risotto slowly cooked with half of a 2lbs Maine Lobster, asparagus, and a splash of champagne



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SPECIAL SIDES

- \$ 8.00 Tempura Portobello
- \$ 8.00 Tempura Onion Rings
- \$ 8.00 Wild Mushroom Sauteed
- \$ 8.00 Sauteed Spring Vegetables
- \$ 7.00 Mashed Potatoes
- \$ 7.00 Beer Battered Fries
- \$ 10.00 Asparagus (grilled or steamed)
- \$ 13.00 Lobster Mashed Potatoes

SEAFOOD

- \$ 34.00 Jumbo Scallops
*Pan-seared, finished in Italian parsley emulsion.
Served over black squid ink risotto.*
- Marketprice Osetra's Maine Lobster
*3 1/2lb. lobster served tempura-style with a lobster roll
and drizzled with soy-sesame oil and plum sauce.*
- \$ 42.00 Seafood Bouillabaisse
*Half lobster, clams, crab legs, shrimp, and assorted
fish.*
- \$ 32.00 Stuffed Mexican Shrimp
*Jumbo Shrimp stuffed with lobster, scallops, crab,
and fresh herbs. Served with champagne saffron
asparagus risotto and topped with a bierre blanc.*
- \$ 30.00 Pacific Escolar
*Pan-seared. Finished in caramelized onions sauce.
Served with eggplant Caponata.*
- \$ 28.00 Atlantic Salmon
*Pan-seared. Served with herb-roasted fingerling
potatoes, sauteed spinach, and chives bierre blanc.*
- \$ 36.00 Osetra Ahi Tuna Rolls
*Pan-seared, wrapped with spinach in spring roll
paper and served with spicy tuna rolls tempura-style.
Drizzled with wasabi and soy glaze.*
- \$ 37.00 Chilean Sea Bass
*Pan-seared. Finished in a citrus tomato emulsion.
Served with grilled polenta and asparagus.*

- \$ 29.00 Stuffed Sole
*Stuffed with blue crab meat and chives. Baked and
served over ratatouille mashed potatoes and finished
in a citrus emulsion.*

Marketprice Chef's Fish Special of the Day

MEAT

- \$ 38.00 New York Steak (16 oz.)
- \$ 40.00 Filet Mignon (10 oz.)
*Grilled, served with roasted garlic mashed potatoes
and asparagus. Finished with a peppercorn sauce.*
- \$ 38.00 Ribeye (24oz, bone-in)
- \$ 24.00 Madori Chicken
*1/2 boneless free-range chicken grilled and served
with spinach and mashed potatoes. Finished in a
sauvignon blanc herb sauce.*
- \$ 28.00 Pork Porterhouse
*Grilled pork porterhouse finished in a caramelized
onion and red wine reduction sauce. Served with
fingerling potatoes.*

SAUCES

- \$ 0.00 Peppercorn Sauce
- \$ 0.00 Bordalaise
- \$ 0.00 Butter and Sage

TAPAS

- \$ 9.00 Mini Tartar
*Layers of lump crabmeat, spicy tuna and avocado.
Wasabi oil*
- \$ 10.00 Mini Crab Cakes
Fresh mango salsa and Tabasco aioli
- \$ 12.00 Kobe Beef Sliders
*Mini Kobe Beef Burgers, sauteed onions, Blue
Cheese, Mustard aioli, and Arrugula*
- \$ 12.00 Tempura Lobster Tacos
*Flour tortilla, salsa, topped with Cilantro infused cr me
fresh*



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| \$ 6.00 | Oysters Rockefeller
<i>Sautéed spinach and crispy bacon. Dill cream sauce</i> | \$ 16.00 | Tuna Roll
<i>Spring Roll paper wrapped tuna pan seared. Spicy Tuna Roll Tempura. Soy sauce and Wasabi</i> |
| \$ 8.00 | Fried Baby Calamari & Bay Shrimp
<i>Russian Remoulade and a spicy marinara sauce</i> | \$ 10.00 | Sashimi Salad
<i>Watercress, yellow and red beets, Frisee, French beans, Sashimi tuna and Tobiko caviar, in a soy citrus vinaigrette.</i> |
| \$ 9.00 | Gemelli
<i>Twisted shaped pasta, lamb sausage, creamy red tomato Concass, watercress and goat cheese</i> | \$ 12.00 | Sesame Seed Tuna
<i>Seared and drizzled with soy glaze and wasabi</i> |
| \$ 9.00 | Wild Mushroom & Asparagus Risotto | \$ 11.00 | Crab Salad on Brioche |
| \$ 12.00 | Seafood Paella
<i>Spanish Mediterranean</i> | \$ 5.00 | Olive Tapenade, Focaccia bread |
| \$ 10.00 | Chicken Fricassee
<i>Grilled, spinach and mashed potatoes. Sauvignon Blanc Herb sauce</i> | \$ 10.00 | Fresh Mozzarella & Tomato Napoleon |
| \$ 14.00 | Filet Mignon
<i>3oz. Filet mignon wrapped with apple smoked bacon. Bordelaise sauce.</i> | \$ 7.00 | Roasted Beets & Blood Orange Salad |
| \$ 13.00 | Baby Lamb Chops
<i>Prime-aged Baby Lamb Chops grilled, served over lentil stew.</i> | \$ 7.00 | Roasted Beets & Blood Orange Salad |
| \$ 11.00 | Kobe Beef Short Rib
<i>Braised with Zinfandel Wine, served over mashed potatoes.</i> | \$ 7.00 | Sauteed Cauliflower Au gratin, Creme Brulee style |
| \$ 12.00 | Stuffed Shrimp
<i>Crab meat, citrus butter emulsion</i> | \$ 6.00 | Sauteed Wild Mushroom |
| | | \$ 5.00 | Fresh Herb Beer Fries |
| | | \$ 9.00 | Lobster Mashed Potatoes |