



904 Fifth Avenue (at E Street)  
San Diego, CA 92101

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open 7 days
- ◆ Dinner
  - ◆ Mon-Fri 5:00pm-10:00pm
  - ◆ Sat-Sun 5:00pm-11:00pm
- ◆ Private Dining Options for 8 to 30 guests
- ◆ Restaurant Buyouts Available
- ◆ Valet Parking Available
- ◆ Dress Code: Business Casual



Osetra is an independently owned and operated fishhouse located in the heart of downtown San Diego's historic Gaslamp Quarter. Our menu features fresh seafood, Petrossian® caviar and aged beef and has influences from the culinary traditions of Europe and Asia. To complement our cuisine, Osetra also features an award-winning wine collection housed in a showcase three-story wine tower. Our spacious, split-level floor plan features a classic yet contemporary décor and a relaxed cosmopolitan ambiance.

## Group Accommodations



**Atlantic Room**

Located on our Mezzanine level, this completely private room features a single rectangular table and has a seating capacity of 16 persons; 10 max with A/V.

**\$1,000-\$1,500 Food & Beverage Minimum,**  
**Inclusive of 20% Service Charge & Tax**

*Minimums depend on Day of Week*



**Pacific Room**

Located on our Mezzanine level, this is our largest completely private dining space. It has a seating capacity of 26 persons; 25 max with A/V.

**\$1,500-\$2,000 Food & Beverage Minimum,**  
**Inclusive of 20% Service Charge & Tax**

*Minimums depend on Day of Week*

## Group Menus

### MENU SELECTION ONE (A)

#### SALAD

##### House Salad

*Spring Mix, Goat Cheese,  
and Pear Tomatoes with Walnut Vinaigrette*

#### ENTRÉES

*Choice of*

##### Salmon

*Pan Seared, Served over Mashed Potatoes  
Sautéed Spinach and a Chive Beurre Blanc Sauce*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Flat Iron Steak

*Whole Grain Mustard Cream Sauce and Fingerling Potatoes*

#### DESSERT

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

#### COFFEE and TEA

\$45.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

*SUBSTITUTIONS ARE AVAILABLE,  
PLEASE CONTACT US FOR MORE INFORMATION*

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION ONE (B)

#### SALAD

##### Spinach Salad

*Organic Baby Spinach, Strawberries, Red Onions,  
Crispy Bacon, Gorgonzola, in Raspberry Vinaigrette*

#### ENTRÉES

*Choice of*

##### Spacatelle

*Twisted Shaped Pasta and Lamb Sausage, Finished in a Light  
Creamy Tomato Concassé, Tossed with Watercress and Goat Cheese*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Flat Iron Steak

*Whole Grain Mustard Cream Sauce and Fingerling Potatoes*

#### DESSERT

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

\$45.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

*SUBSTITUTIONS ARE AVAILABLE,  
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*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## Group Menus

### MENU SELECTION TWO (A)

#### SOUP or SALAD

*Choice of*

#### House Salad

*Spring Mix, Goat Cheese,  
and Pear Tomatoes with Walnut Vinaigrette*

#### White Clam Chowder

#### ENTRÉES

*Choice of*

#### Yellow Tail

*Sesame Seed Crusted, Pan Seared.  
Finished in a Soy Sauce Reductions and Wasabi.  
Served with Sautéed Shoestring Carrots and Bok Choy*

#### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

#### Filet Mignon

*Grilled, Served with Roasted Garlic Mashed Potatoes  
and Asparagus. Finished with a Cabernet Reduction Sauce*

#### DESSERT

*Choice of*

#### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

#### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

#### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

**\$60.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY**

*SUBSTITUTIONS ARE AVAILABLE,  
PLEASE CONTACT US FOR MORE INFORMATION*

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION TWO (B)

#### SOUP or SALAD

*Choice of*

#### Caesar Salad

*Hearts of Romaine Salad  
with a House-Made Caesar Dressing*

#### Soup of the Day

*Daily Chef Selection*

#### ENTRÉES

*Choice of*

#### Sea Bass

*Pan Seared, Served over Mashed Potatoes and  
Finished in a Citrus Tomato Vinaigrette*

#### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

#### Ribeye

*Bone-In Ribeye, Grilled and  
Served with Garlic Mashed Potatoes and Green Beans*

#### DESSERT

*Choice of*

#### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

#### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

#### COFFEE and TEA

**\$60.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY**

*SUBSTITUTIONS ARE AVAILABLE,  
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*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## Group Menus

### MENU SELECTION THREE (A)

#### APPETIZER SAMPLER

*Served Individually or Family Style*

Breaded Mushroom Caps, Steak Satay, Maryland Crab Cakes

#### ENTRÉES

*Choice of*

##### Yellow Tail

*Sesame Seed Crusted, Pan Seared.*

*Finished in a Soy Sauce Reductions and Wasabi.*

*Served with Sautéed Shoestring Carrots and Bok Choy*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Ribeye

*Bone-In Ribeye, Grilled and*

*Served with Garlic Mashed Potatoes and Green Beans*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse, Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream, Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese, Topped with Chocolate Powder*

#### COFFEE and TEA

\$65.00 PER PERSON,

PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

*SUBSTITUTIONS ARE AVAILABLE,*

*PLEASE CONTACT US FOR MORE INFORMATION*

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION THREE (B)

#### APPETIZER SAMPLER

*Served Individually or Family Style*

Tempura Jumbo Shrimp, Australian Lambs Chops,  
Tempura Tuna Roll

#### ENTRÉES

*Choice of*

##### Sea Bass

*Pan Seared, Served over Mashed Potatoes and*

*Finished in a Citrus Tomato Vinaigrette*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Filet Mignon

*Grilled, Served with Roasted Garlic Mashed Potatoes and Asparagus. Finished with a Cabernet Reduction Sauce*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse, Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream, Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese, Topped with Chocolate Powder*

#### COFFEE and TEA

\$65.00 PER PERSON,

PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

*SUBSTITUTIONS ARE AVAILABLE,*

*PLEASE CONTACT US FOR MORE INFORMATION*

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## Group Menus

### MENU SELECTION FOUR (A)

#### APPETIZER SAMPLER

*Served Individually or Family Style*

Tempura Jumbo Shrimp, Australian Lambs Chops,  
Tempura Tuna Roll

#### SOUP or SALAD

*Choice of*

##### House Salad

*Spring Mix, Goat Cheese,  
and Pear Tomatoes with Walnut Vinaigrette*

##### White Clam Chowder

#### ENTRÉES

*Choice of*

##### Yellow Tail

*Sesame Seed Crusted, Pan Seared.  
Finished in a Soy Sauce Reductions and Wasabi.  
Served with Sautéed Shoestring Carrots and Bok Choy*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Ribeye

*Bone-In Ribeye, Grilled and  
Served with Garlic Mashed Potatoes and Green Beans*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

\$70.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

SUBSTITUTIONS ARE AVAILABLE,  
PLEASE CONTACT US FOR MORE INFORMATION

MENU ITEMS & PRICES SUBJECT TO CHANGE.

### MENU SELECTION FOUR (B)

#### APPETIZER SAMPLER

*Served Individually or Family Style*

Breaded Mushroom Caps, Steak Satay, Maryland Crab Cakes

#### SOUP or SALAD

*Choice of*

##### Spinach Salad

*Organic Baby Spinach, Strawberries, Red Onions,  
Crispy Bacon, Gorgonzola, in Raspberry Vinaigrette*

##### Soup of the Day

*Daily Chef Selection*

#### ENTRÉES

*Choice of*

##### Halibut

*Citrus Marinated.*

*Pan Seared, Served over Mashed Potatoes and French Green Beans.  
Finished in a Lemon Brown Butter Emulsion & Roasted Almonds*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Filet Mignon

*Grilled, Served with Roasted Garlic Mashed Potatoes  
and Asparagus. Finished with a Cabernet Reduction Sauce*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

\$70.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

SUBSTITUTIONS ARE AVAILABLE,  
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MENU ITEMS & PRICES SUBJECT TO CHANGE.

## Group Menus

### MENU SELECTION FIVE (A)

#### APPETIZER SAMPLER

*Served Individually or Family Style*

Tempura Jumbo Shrimp, Australian Lambs Chops,  
Tempura Tuna Roll

#### SOUP or SALAD

*Choice of*

##### House Salad

*Spring Mix, Goat Cheese,  
and Pear Tomatoes with Walnut Vinaigrette*

##### White Clam Chowder

#### ENTRÉES

*Choice of*

##### Yellow Tail

*Sesame Seed Crusted, Pan Seared.  
Finished in a Soy Sauce Reductions and Wasabi.  
Served with Sautéed Shoestring Carrots and Bok Choy*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Surf & Turf

*Sautéed Filet Mignon, Served with Maine Lobster,  
Chive Mashed Potatoes and Sautéed Vegetables*

#### DESSERT

*Choice of*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Chocolate Profiteroles

*Cream-Filled Pastry Cakes Topped with Chocolate Cream Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

\$89.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

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MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION FIVE (B)

#### APPETIZER SAMPLER

Maryland Crab Cakes, Australian Lamb Chops,  
Tuna Tempura Roll

#### SOUP or SALAD

*Choice of*

##### Spinach Salad

*Organic Baby Spinach, Strawberries, Red Onions,  
Crispy Bacon, Gorgonzola, in Raspberry Vinaigrette*

##### Soup of the Day

*Daily Chef Selection*

#### ENTRÉES

*Choice of*

##### Halibut

*Citrus Marinated.*

*Pan Seared, Served over Mashed Potatoes and French Green Beans.  
Finished in a Lemon Brown Butter Emulsion & Roasted Almonds*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Steak & Crab Legs

*Grilled New York Strip Served with Alaskan King Crab Legs,  
Mashed Potatoes, Grilled Asparagus and a Madeira Sauce*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

\$89.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX & 20% GRATUITY

*SUBSTITUTIONS ARE AVAILABLE,  
PLEASE CONTACT US FOR MORE INFORMATION  
MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## Group Menus

### \$99 ALL INCLUSIVE MENU (A)

*Includes Food, Two (2) Glasses of House Wine,  
Tax and Gratuity*

#### FIRST COURSE

*Choice of*

##### House Salad

*Spring Mix, Goat Cheese,  
and Pear Tomatoes with Walnut Vinaigrette*

##### White Clam Chowder

#### ENTRÉES

*Choice of*

##### Yellow Tail

*Sesame Seed Crusted, Pan Seared.  
Finished in a Soy Sauce Reductions and Wasabi.  
Served with Sautéed Shoestring Carrots and Bok Choy*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Filet Mignon

*Grilled, Served with Roasted Garlic Mashed Potatoes  
and Asparagus. Finished with a Cabernet Reduction Sauce*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

#### WINES

*Osetra's Sommelier Daily Wine Selections*

MENU ITEMS & PRICES SUBJECT TO CHANGE.

### \$99 ALL INCLUSIVE MENU (B)

*Includes Food, Two (2) Glasses of House Wine,  
Tax and Gratuity*

#### FIRST COURSE

*Choice of*

##### Caesar Salad

*Hearts of Romaine Salad  
with a House-Made Caesar Dressing*

##### Soup of the Day

*Daily Chef Selection*

#### ENTRÉES

*Choice of*

##### Sea Bass

*Pan Seared, Served over Mashed Potatoes and  
Finished in a Citrus Tomato Vinaigrette*

##### Organic Jidori Chicken

*Grilled with Fresh Herbs, Served with Spinach and Mashed  
Potatoes. Finished in a Sauvignon Blanc Herb Sauce*

##### Ribeye

*Bone-In Ribeye, Grilled and  
Served with Garlic Mashed Potatoes and Green Beans*

#### DESSERT

*Choice of*

##### Chocolate Passion

*Layers of Chocolate Sponge Cake, Chocolate Mousse,  
Chocolate Hazelnut Cream, and Chocolate Ganache*

##### Lemon Roll

*Sponge Cake Layer Filled with Lemon Cream,  
Covered with Strawberry Sauce*

##### Tiramisu

*Layers of Ladyfingers Dipped In Espresso and Mascarpone Cheese,  
Topped with Chocolate Powder*

#### COFFEE and TEA

#### WINES

*Osetra's Sommelier Daily Wine Selections*

MENU ITEMS & PRICES SUBJECT TO CHANGE.

## Event Information

### Minimum Spend Requirements

Osetra reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room charge.

### Billing/Payment

Osetra reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express

### Cancellation Policy

In the event of a cancellation, Osetra requires one (1) week notice without penalty. Less than one (1) week notice will result in a cancellation fee equal to the Food & Beverage Minimum.

### EME Rewards

**EME Appreciation Program** - Osetra provides 5% of your Food & Beverage expenditure back in the form of restaurant gift certificates for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Osetra.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

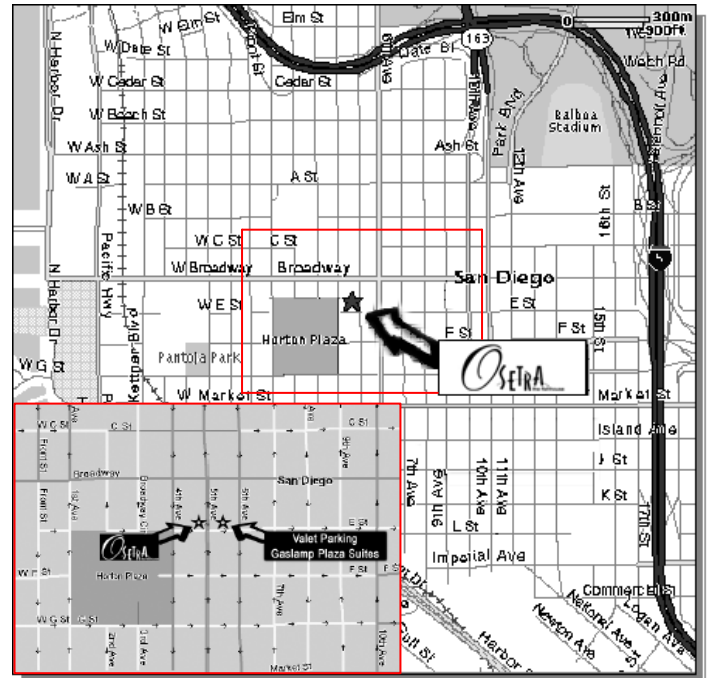
See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

### Parking

Valet parking (non-validated) is available nightly in front of the Gaslamp Plaza Suites at 520 'E' Street just East of 5<sup>th</sup> Avenue (See Map Inset Above). Please call for pricing. To include valet parking payment to you event's bill, please notify us at least 48 hours prior to your event.

## Map & Directions



#### From the North heading Southbound Hwy 163:

- ◆ Take Hwy 163 southbound until it becomes 10<sup>th</sup> Avenue.
- ◆ Go straight onto 10<sup>th</sup> Avenue and continue until F Street.
- ◆ Turn right on F Street and continue until Fifth Avenue.
- ◆ Turn right on Fifth Avenue and continue up Fifth Avenue to E Street. Osetra is located on the northwest corner of Fifth Avenue and E Street. See Map Inset Above for Valet Parking Location.

#### From the North heading Southbound I-5:

- ◆ Take Interstate-5 southbound and exit Front Street.
- ◆ Veering right, the Front Street off-ramp becomes southbound Front Street with no turn necessary.
- ◆ Continue straight on Front Street until Market Street.
- ◆ Turn left on Market Street and take it to Fifth Avenue.
- ◆ Turn left on Fifth Avenue and continue up Fifth Avenue to E Street (*two blocks*). Osetra is located on the northwest corner of Fifth Avenue and E Street. See Map Inset Above for Valet Parking Location.

#### From the South heading Northbound I-5:

- ◆ Take Interstate-5 northbound and exit at Sixth Avenue.
- ◆ Turn left (southbound) onto Sixth Avenue and continue until F Street.
- ◆ Turn right on F Street and continue until Fifth Avenue.
- ◆ Turn right on Fifth Avenue and continue up Fifth Avenue to E Street. Osetra is located on the northwest corner of Fifth Avenue and E Street. See Map Inset Above for Valet Parking Location.

#### From the East heading Westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street westbound until Fifth Avenue.
- ◆ Turn right on Fifth Avenue and continue up Fifth Avenue to E Street. Osetra is located on the northwest corner of Fifth Avenue and E Street. See Map Inset Above for Valet Parking Location.

## Regular Dinner Menu\*

### OYSTERS

**Oysters Daily Selection *Market Price***

*Served with Vodka Bloody Mary Sauce*

**Oyster Sampler (Chef's Choice of 15 Oysters) \$30.00**

### SOUPS

**White Clam Chowder \$10.00**

**Soup of the Day \$10.00**

### SALADS

**Beet and Blood Orange Salad \$10.00**

*Red and Yellow Beet, Blood Oranges  
Tossed with Champagne Vinaigrette*

**Heart of Romaine \$9.00**

*Traditional Caesar Salad Served in a Parmesan Basket  
Add Shrimp For \$5.00*

**Potato and French Green Beans Salad \$10.00**

*Gold Yukon Potatoes, Baby French Green Beans, Oregano,  
and Extra Virgin Olive Oil. Served Warm.*

**Fennel Salad \$10.00**

*Shaved Fennel, Arugula, Pear Tomatoes  
and Herb Goat Cheese with a Hazelnut Vinaigrette*

**Duck Salad \$14.00**

*Watercress, Chiffonade Belgian Endive,  
Arugula, Duck Confit and D'Anjou Pear,  
Poached in Merlot Wine Walnut Vinaigrette*

**Osetra Salad \$15.00**

*Watercress, Yellow and Red Beets,  
Frisée, French Beans, Sashimi Tuna and Tobiko Caviar,  
in a Soy Citrus Vinaigrette*

### APPETIZERS

**Tomato and Mozzarella Napoleon \$14.00**

*Beef Steak Tomato and Fresh Milk Mozzarella,  
Basil and a Drizzle of Extra Virgin Olive Oil*

**Trio of Tartare \$18.00**

*Layers of Lump Crabmeat,  
Spicy Tuna and Avocado  
Drizzled with Wasabi Oil*

**Jumbo Shrimp Cocktail \$18.00**

*Served with Osetra's House-Made Zesty Cocktail Sauce*

**Shellfish Platter (For Two) \$45.00**

*Alaskan King Crab Legs,  
Maine Lobster, Mexican White Shrimp,  
Green Lips Mussels and Oysters*

**Maryland Crab Cake \$18.00**

*Sautéed White Lump Crab Meat  
Finished with Fresh Mango Salsa and  
Served with a House-Made Tabasco Aioli*

**Tempura Mexican Shrimp \$18.00**

*Tempura Style Served over Watercress Salad,  
Topped with Mango Salsa*

**Oysters Rockefeller \$15.00**

*Baked with Sautéed Spinach and Crispy Bacon.  
Finished with a Dill Cream Sauce*

**Sesame Seed Tuna \$15.00**

*Sesame Seed Crusted,  
Seared and Drizzled with Soy Glaze and Wasabi  
Served Sashimi Style*

## Regular Dinner Menu\*

### TAPAS

**Mini Tartar \$9.00**

*Layers of Lump Crabmeat, Spicy Tuna and Avocado  
with a Wasabi Oil*

**Mini Crab Cakes \$10.00**

*Fresh Mango Salsa and Tabasco Aioli*

**Kobe Beef Sliders \$12.00**

*Mini Kobe Beef Burgers, Sautéed Onions,  
Blue Cheese, Mustard Aioli, and Arugula*

**Tempura Lobster Tacos \$12.00**

*Flour Tortilla, Salsa, Topped with Cilantro Infused Crème Fresh*

**Oysters Rockefeller \$6.00**

*Sautéed Spinach and Crispy Bacon with a Dill Cream Sauce*

**Fried Baby Calamari & Bay Shrimp \$8.00**

*Russian Rémolade and a Spicy Marinara Sauce*

**Gemelli \$9.00**

*Twisted Shaped Pasta, Lamb Sausage, Creamy Red Tomato  
Concassé, Watercress and Goat Cheese*

**Wild Mushroom & Asparagus Risotto \$9.00**

**Seafood Paella \$12.00**

*Spanish Mediterranean*

**Chicken Fricassee \$10.00**

*Grilled, Spinach and Mashed Potatoes  
with a Sauvignon Blanc Herb Sauce*

**Filet Mignon \$14.00**

*3oz. Filet Mignon Wrapped with Apple Smoked Bacon  
with a Bordelaise Sauce*

**Baby Lamb Chops \$13.00**

*Prime-Aged Baby Lamb Chops Grilled,  
Served over Lentil Stew*

**Kobe Beef Short Rib \$11.00**

*Braised with Zinfandel Wine,  
Served over Mashed Potatoes*

### TAPAS

**Stuffed Shrimp \$12.00**

*Crab Meat, Citrus Butter Emulsion*

**Tuna Roll \$16.00**

*Spring Roll Paper Wrapped Tuna Pan Seared,  
Spicy Tuna Roll Tempura  
Served with Soy Sauce and Wasabi*

**Sashimi Salad \$10.00**

*Watercress, Yellow and Red Beets, Frisée,  
French Beans, Sashimi Tuna and Tobiko Caviar,  
in a Soy Citrus Vinaigrette*

**Sesame Seed Tuna \$12.00**

*Seared and Drizzled with Soy Glaze and Wasabi*

**Crab Salad \$11.00**

*On Brioche*

**Olive Tapenade, Focaccia Bread \$5.00**

**Fresh Mozzarella & Tomato Napoleon \$10.00**

**Roasted Beets & Blood Orange Salad \$7.00**

**Roasted Beets & Blood Orange Salad \$7.00**

**Sautéed Cauliflower Au Gratin \$7.00**

*Crème Brûlée Style*

**Sautéed Wild Mushroom \$6.00**

**Fresh Herb Beer Fries \$5.00**

**Lobster Mashed Potatoes \$9.00**

## Regular Dinner Menu\*

### PASTA

**Spaccatelle \$22.00**

*Twisted Shaped Pasta and Lamb Sausage,  
Finished in a Lightly Creamy Red Tomato Concasse,  
Tossed with Watercress and Goat Cheese*

**Lobster and Crab Ravioli \$26.00**

*House-Made Maine Lobster and Blue Crab Stuffed Ravioli  
in an Asparagus and Saffron Cream Sauce*

**Duck Ravioli \$24.00**

*Homemade Triangle Shaped Pasta Ravioli,  
Filled with Ground Duck and Chef's Spices  
Finished in a Porcini Mushroom Cream Sauce*

**Asparagus and Maine Lobster Risotto \$30.00**

*Arborio Risotto Slowly Cooked with Half of a 2lbs Maine Lobster,  
Asparagus, and a Splash of Champagne*

### SPECIAL SIDES

**Tempura Portobello \$8.00**

**Tempura Onion Rings \$8.00**

**Wild Mushroom Sautéed \$8.00**

**Sautéed Spring Vegetables \$8.00**

**Mashed Potatoes \$7.00**

**Beer Battered Fries \$7.00**

**Asparagus (Grilled or Steamed) \$10.00**

**Lobster Mashed Potatoes \$13.00**

### SHELLFISH

**Jumbo Scallops \$34.00**

*Pan-Seared, Finished in Italian Parsley Emulsion  
Served over Black Squid Ink Risotto*

**Osetra's Maine Lobster \$Marketprice**

*3 1/2 lb. Lobster Served Tempura-Style  
with a Lobster Roll and  
Drizzled with Soy-Sesame Oil and Plum Sauce*

**Seafood Bouillabaisse \$42.00**

*Half Lobster, Clams, Crab Legs,  
Shrimp, and Assorted Fish*

**Stuffed Mexican Shrimp \$32.00**

*Jumbo Shrimp Stuffed with Lobster, Scallops,  
Crab, and Fresh Herbs.  
Served with Champagne Saffron Asparagus Risotto and  
Topped with a Beurre Blanc*

### FISH

**Pacific Escolar \$30.00**

*Pan-Seared. Finished in Caramelized Onions Sauce  
Served with Eggplant Caponata*

**Atlantic Salmon \$28.00**

*Pan-Seared, Served with Herb-Roasted Fingerling Potatoes,  
Sautéed Spinach, and Chives Beurre Blanc*

**Osetra Ahi Tuna Rolls \$36.00**

*Pan-Seared, Wrapped with Spinach in Spring Roll Paper and  
Served with Spicy Tuna Rolls Tempura-Style  
Drizzled with Wasabi and Soy Glaze*

**Chilean Sea Bass \$37.00**

*Pan-Seared. Finished in a Citrus Tomato Emulsion  
Served with Grilled Polenta and Asparagus*

**Stuffed Sole \$29.00**

*Stuffed with Blue Crab Meat and Chives  
Baked and Served over Ratatouille Mashed Potatoes and  
Finished in a Citrus Emulsion*

**Chef's Fish Special of the Day \$Marketprice**

### MEAT

**New York Steak (16 oz.) \$38.00**

**Filet Mignon (10 oz.) \$40.00**

*Grilled, Served with Roasted Garlic Mashed Potatoes & Asparagus  
Finished with a Peppercorn Sauce.*

**Ribeye (24oz. Bone-In) \$38.00**

**Madori Chicken \$24.00**

*1/2 Boneless Free-Range Chicken Grilled and  
Served with Spinach and Mashed Potatoes  
Finished in a Sauvignon Blanc Herb Sauce*

**Pork Porterhouse \$28.00**

*Grilled Pork Porterhouse Finished in a Caramelized Onion and  
Red Wine Reduction Sauce. Served with Fingerling Potatoes.*

### SAUCES

**Peppercorn Sauce**

**Bordelaise**

**Butter and Sage**

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

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