



Family Owned and Operated Since May 2000!

NEW YEARS EVE 2025

Starters

- Lobster Corn Soup– Silky corn bisque with tender lobster accents. 12
- Caesar Salad with Fried Oysters – Crisp romaine, fried oysters, parmesan, and caesar dressing. 16
- Romaine & Radicchio Salad– Poached pear, blue cheese crumbles, candied pecans, vinaigrette. 15
- Mixed Green Salad – Seasonal greens with light herb vinaigrette. 9
- Prince Edward Island Mussels– Steamed in white wine, butter, and aromatics. 15
- Prawns with Chipotle Tamarind Sauce – by avocado purée and crisp tortilla chips. 16

Mains

- Salmon with Arugula Pistou– Pan-seared salmon, crème fraîche, and roasted potatoes. 30
- Chilean Seabass– Miso-marinated seabass, lemon beurre blanc, and root vegetable gratin. 37
- Hoso Prawn– Tomato avocado salsa served with Reggiano orzo pasta. 35
- Iberico Pork– Ginger-pear chutney and root vegetable gratin. 38
- New York Steak – Prime cut with demi-glace, mushroom butter, and potato gratin. 45
- Braised Short Rib– Tender short rib with horseradish gremolata and potato leek purée. 36
- Twice-Cooked Maine Lobster – Finished with lobster reduction and served with basmati rice. 55

Desserts

- Dark Chocolate Soufflé – Decadent soufflé topped with house-made ice cream. 15
- Grand Marnier Crème Brûlée – Classic custard with a brûléed sugar crust. 8
- Mango Lassi Panna Cotta – A creamy blend of mango and yogurt with a tropical finish. 8

18% Gratuity may be added to parties of 6 or more.

🌀: Signature Dish, GF: Gluten Free / Corkage \$15 per 750ml bottle

Thank you for supporting our local, family owned and operated small business!

Marica Oakland | 5301 College Avenue, Oakland CA | 510. 985. 8388

@MaricaOakland | MaricaOakland.com





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Cocktails

- 13 Violet 75. Butterfly Pea Flower Tea, prosecco, gin, lemon juice.
- 15 A Grape in the Rye. Rye whiskey over gewurztraminer ice cube, bitters.
- 12 Ginger Limeade. Tito's Vodka, muddled ginger, lime juice, sugar.
- 12 Margarita. Tequila, lime juice, orange curacao, sugar.
- 12 Laura's Paloma. Mezcal, grapefruit juice, sugar, fresh lime juice. *Very smokey.*
- 14 Manhattan. Bulleit Bourbon, sweet vermouth, bitters.
- 14 Rye Old Fashioned. Bulleit Rye, sugar, bitters.

Beer

- 8 Ghost Town Feistergaust Pilsner (Can). Oakland, CA. 6.5%
- 8 Temescal Brewing Pilsner (Draft) Oakland, CA. 5.0% abv
- 8 Original Pattern Lager (Draft). Oakland, CA. 5.4% abv
- 8 Original Pattern IPA (Draft). Oakland, CA. 6.7% abv

White Wines

- 13/36 Ruggeri Argeo Prosecco, Italy DOC. Delicate, dry bubbles sparkling.
- 14/38 Bailly Lappierre Rose Brut, Bourgogne France. Airy soft, berry, citrus sparkling.
- 14/38 Navarro Rose, Cote du Provence. Rose geranium, raspberry, crisp.
- 11/30 Fess Parker Riesling 2022, Santa Barbara, CA. Jasmine, lemon zest, orange..
- 12/32 Tiefenbrunner, Pinot Grigio 2022, Italy. Citrus, white blossoms, crisp, mineral. .
- 15/45 Long Meadow Ranch Chardonnay 2019, Anderson Valley. Fresh citrus, jasmine.
- 14/38 Casas Patroneles Reserva Sauvignon Blanc, Chile.. Lemons, grapefruit, mineral.
- 14/38 Sancerre, 2022, Loire Valley, France. Grapefruit, lychee, lime, crisp.
- 14/38 Lemelson, White Pinot Noir, 2023, Washington, ripe peach, meyer lemon & tangerine.

Red Wines

- 13/36 Pedroncelli Zinfandel Mother Clone 2020, Sonoma County, CA. Berries, warm spices.
- 14/38 Gran Passione Rosso 2021, Italy. Full body, deep red, black fruits.
- 14/38 Villa Puccini Toscana 2017, super Tuscan. Cherries, plum, light oak.
- 15/45 MacMurray Pinot Noir 2021, Russian River, CA. Rose petals, dark berries, lush.
- 14/38 Robert Hall Cabernet Sauvignon 2020, Paso Robles, CA. Bold, black cherry, currants. .
- /120 Silver Oak Alexander Valley Cabernet Sauvignon 2017, Alexander Valley, CA.

Non-Alcoholic

- 3.5 Soda - Coke, Diet Coke, Sprite, Ginger Ale (12 oz can)
- 3.5 Pellegrino Sparkling Water (16.9 oz)
- 9/20 Navarro Gewurztraminer Grape Juice (Mendocino, CA)
- 9/20 Navarro Pinot Noir Grape Juice (Mendocino, CA)
- 3.5 Hot Tea / Iced Tea / Hot Coffee

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