



Family Owned and Operated Since May 2000!

To Start

- ☞ Caesar Salad, romaine, traditional parmesan anchovy dressing, croutons. 14
- Mixed Green Salad, olives, roasted beets, cherry tomatoes, balsamic vinaigrette. GF 7.5
- ☞ Shrimp Corncakes, sauteed shrimp and corn, chipotle butter, buttermilk pancakes. 16
- ☞ Mushroom Toast, sautéed mushrooms, fresh ricotta, arugula, balsamic. 16
- ☞ Grilled Prawns, achiote, roasted garlic, oregano and orange juice sauce. GF 14
- ☞ Wok Fried Calamari, tossed with garlic, ginger, jalapeno. Served with mixed greens. 14.50
- Kennebec Shoestring Fries with avocado aioli. GF 10
- Side of Bread and Butter. 3

Mains

- ☞ Seafood Stew, 20-hour broth (lobster, shrimp, chicken), scallops, rock cod, aioli crostini. 29
- ☞ Twice Cooked Maine Lobster (claws & tail), lobster reduction, green onion pancake. MP
- Dayboat Scallops & Salmon, pistou, roasted potatoes and vegetables. GF 32
- Grilled Salmon, pimento-saffron beurre blanc, roasted potatoes and vegetables. GF 28
- ☞ New York Steak, prime grade, with chanterelle butter demi-glace, potato gratin. 42.
- ☞ Korean Sweet & Spicy Pork Ribs, with potatoes puree, pickled onion and vegetable. 26
- Spaghetti and Balls, veal, filet mignon, pork blended meatballs, tomato sauce, parmesan. 19

Desserts

- Grand Marnier Creme Brûlée. 7
- Berry Panna cotta. 7
- ☞ Chocolate Souffle topped with Housemade Vanilla Ice Cream. 15

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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