



Family Owned and Operated Since May 2000!

Appetizers

- 🌀 **Wok-Fried Calamari.** Tossed with ginger, garlic, jalapeno, oyster sauce, lime juice. 14.50
- 🌀 **Shrimp Corncakes.** Sauteed shrimp and corn, chipotle butter, buttermilk pancakes. 14
- 🌀 **Mushroom Toast.** Sauteed mushrooms, fresh ricotta, arugula, balsamic. 16
- 🌀 **Prince Edward Island Mussels.** Lemon pernod shallot butter broth. 14
- Shoestring Pomme Frites (Fries)** with avocado aioli. 10
- 🌀 **Caesar Salad.** Romaine, parmesan anchovy dressing, croutons. 13. Add Salmon (+11)
- Mixed Greens Salad.** Olives, roasted beets, cherry tomatoes, balsamic vinaigrette. 7.50. GF
- Side of Bread and Butter** 3

Entrees

- 🌀 **Cajun (Creole) BBQ Prawns.** veggies. Choice: rice, mashed, or roasted, potatoes. 26
- 🌀 **Seafood Stew.** 20-hour lobster & shrimp, scallops, rock cod, chicken broth stock. 29
- 🌀 **Twice Cooked Maine Lobster.** lobster reduction, partially cracked claws and tail, rice, veggies. MP
- Lobster Roll Sandwich (Cold).** Wedemeyer Kaiser roll, caper mayo, mixed greens salad. 26.50.
- Pan Roasted Salmon.** Veggies, olive tapenade. Choice: Herb rice, mashed, or roasted potatoes. 26. GF
- Spaghetti & Balls.** Veal, filet mignon, pork blended meatballs, tomato, Parmesan. 19
- 🌀 **Korean Sweet & Spicy Pork Ribs.** Choice: Rice, mashed, or roasted potatoes. 24
- Prix-Fixe Dinner:** Mixed Green Salad, Pan Roasted Salmon Entrée, Dessert of the Day. 35

Desserts

- Grand Marnier Creme Brûlée.** 7
- Berry Pana cotta** 7

Please note there is a 18% charge added to your bill.
This allows us to pay the staff more evenly between the front and back of house.

🌀: 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

- 11 **Margarita.** Tequila, lime juice, orange curacao, sugar.
- 11 **Ginger Limeade.** Tito's Vodka, muddled ginger, lime juice, sugar.
- 11 **Laura's Paloma.** Mezcal, grapefruit juice, sugar, fresh lime juice. **Very** smokey.
- 12 **Violet 75.** Butterfly Pea Flower Tea, prosecco, gin, lemon juice.
- 11 **Manhattan.** Bulleit Bourbon. sweet vermouth, bitters.
- 11 **Rye Old Fashioned.** Bulleit Rye, sugar, bitters.

Beer

- 7.50 **Ghost Town Feistergaust Pilsner** (Can). Oakland, CA. 6.5%
- 7.00 **Temescal Brewing Pilsner** (Draft) Oakland, CA. 5.0% abv
- 7.00 **Temescal Brewing GUAVA Pale Ale** (Draft). Oakland, CA. 5.0% abv
- 7.00 **Original Pattern IPA** (Draft). Oakland, CA. 6.7% abv

White Wines

- 13/36 **Ruggeri Argeo Prosecco**, Italy DOC. Delicate, dry bubbles.
- 12/32 **Navarro Rose 2021**, Anderson Valley, CA. Rose geranium, bright raspberry fruit, watermelon.
- 11/30 **Fess Parker Riesling 2021**, Santa Barbara, CA. Jasmine, lemon zest, orange blossom.
- 13/36 **Bailly Lappierre Rose Brut**, AOC Cremant de Bourgogne France. Airy soft, berry, citrusy.
- 12/32 **Alto Adige Valle Isarco Pinot Grigio 2020**, Italy. Lemon, citrus, apple, herbs.
- 13/36 **Taft Street Chardonnay 2021**, Russian River, CA. Pear and lemon.
- 13/36 **Navarro Sauvignon Blanc 2021**, Napa/Sonoma, CA. Fresh, tropical fruit, white peach.
- 14/38 **Reverdy-Ducroux Sancerre, 2022**, Loire Valley, France. Grapefruit, lychee, lime, crisp.

Red Wines

- 12/32 **Pedroncelli Zinfandel Mother Clone 2020**, Sonoma County, CA. Berries, warm spices.
- 14/38 **Alexander Valley Syrah 2019**, CA. Red fruit, liquorice, sweet spices.
- 12/32 **Rodano Chianti Classico 2016**, Italy DOC. Black fruit, spice.
- 14/38 **Villa Puccini Toscana**, super Tuscan. Cherries, plum, light oak.
- 15/45 **MacMurray Pinot Noir 2020**, Russian River, CA. Rose petals, dark berries, lush.
- 14/38 **Robert Hall Cabernet Sauvignon 2019**, Paso Robles, CA. Bold, black cherry, currants.
- /110 **Silver Oak Alexander Valley Cabernet Sauvignon 2017**, Alexander Valley, CA.

Non-Alcoholic

- 3.50 **Soda** - Coke, Diet Coke, Sprite, Ginger Ale (12 oz can)
- 3.50 **Pellegrino Sparkling Water** (16.9 oz)
- 8/19 **Navarro Gewurztraminer Grape Juice** (Mendocino, CA)
- 8/19 **Navarro Pinot Noir Grape Juice** (Mendocino, CA)
- 3.00 **Hot Tea**

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