

Eats



STARTERS

Sicilian Carpaccio 22

salmon, lemon zest, shallots, olive oil, capers

Bluefin Tostadas 22

crispy corn tortillas, bluefin tuna, avocado, chili oil

Jumbo Shrimp Cocktail 19

house cocktail sauce, lemon

Spicy Octopus 19

salsa matcha, onion, cucumber, almonds

Chef's Mussels 21

mussels, garlic, shallots, chives, white wine, sourdough

Calamari 17

lightly battered, sweet pepper, lemon, horseradish cream, cocktail sauce

Steak Tartare 23

shallots, parsley, chives, dijon, quail egg, sourdough

SALADS

Em's Chopped Salad 16

shrimp, avocado, bacon, tomatoes, cucumbers, pickled red onion, sherry vinaigrette

Beet Salad 15

whipped ricotta, radishes, pickled mustard seeds, herb mix, toasted almonds

Caesar Salad 14

romaine, sourdough croutons, caesar dressing, parmesan, **add anchovies 3 add shrimp 10**

ENTREES

Fish and Chips 20

lightly battered white fish, seasoned herb fries, tartar sauce, lemon

Fish Tacos 19

corn tortillas, crema, cabbage, pickled onion, salsa rojo, salsa verde

Little Em's Burger 20

brisket chuck shortrib patty, white cheddar, aioli, red onion, pickles, herb fries

Lobster Roll 35

choice of maine or connecticut, poached lobster, seasoned herb fries

Caviar Mac 29

classic caviar, white wine, butter sauce, truffle salt, **add lobster 11**

Spicy Shrimp Linguine 26

butter garlic sauce, white wine, chili crisp, parsley, **sub lobster 11**

Snapper Picatta 27

linguine, mushrooms, olive oil, lemon, capers

Clams Carbonara 28

Nz clams, bacon, parmesan

Grilled Branzino 36

butterflied, italian salsa verde, lemon

Little Em's

OYSTER BAR

General Manager-Raymond Vargas/Assistant General Manager-Ariel Ochoa

Chef De Cuisine-Richard Gonzales

Oyster Chef- Slim Alexander

Oysters

\$3.95 EACH

Northern Belle PEI
clean, briny, crisp, mineral finish

Pink Moon PEI
slightly sweet, soft meats, mineral finish

Village bay NB
firm, salty, briny, clean flavor, umami

Honeymoon NB
seaweed, ocean minerality, sweet finish

Quonnie RI
smooth, sweet flavor, subtle minerality

Black Jack Point TX
crisp, clean briny flavor, sweetness

DRESSED OYSTER \$5.00 EACH
caviar, creme fraiche

OYSTER SHOOTER \$10.00 EACH
tomato, vodka, lime

Caviar

TRADITIONAL SERVICE

Classic 80
soft, nutty flavors, buttery

Russian Ossetra 100
robust, nutty flavors buttery

Siberian Sturgeon 130
perfect balance of nutty & briny flavors

CAVIAR BUMP \$10.00 EACH

VODKA SHOT +5