

**HAPPY HOUR SPECIAL OYSTERS
\$1 EACH
(CHEF'S CHOICE)**



RAW BAR & OYSTERS

• OYSTERS •

Served with Cocktail Sauce, Lime Jalapeño, & Horseradish

	EACH	½ DOZEN	1 DOZEN
FANNY BAY	3.50	20.00	39.00
<small>(British Columbia, CAN) Sweet w/ Cucumber Finish, Plump, Firm</small>			
KUMAMOTO	4.50	25.00	48.00
<small>(Humboldt Bay, North CA) Mild Brininess, Sweet</small>			
FAT BASTARD	3.50	20.00	39.00

• RAW BAR •

OCTOPUS CARPACCIO 14.50
Yuzu Kosho, Ponzu, EVOO, Smoked Salt

HOKKAIDO SCALLOP CARPACCIO 15
Yuzu Kosho, Ponzu, EVOO, Smoked Salt

SALMON CARPACCIO 15
Seared Salmon, Ponzu Sauce, Truffle Oil,
Micro Greens, Black Tobikko

ALBACORE CARPACCIO 15
Garlic Ponzu

HAMACHI CARPACCIO 15.50
Yellowtail, Garlic Ponzu, Jalapeño

YELLOWTAIL CEVICHE 15.50
Lime, Shallots, Cilantro, Jalapeños

• SMALL PLATES •

CRISPY GARLIC BRUSSELS SPROUTS 8

FRIES W/ TRUFFLE MUSHROOM AIOLI 8

BRAISED GARLIC PORK BELLY (5) 11

ZUCCHINI FRIES 8.50
Yogurt Ranch Dipping Sauce

CUCUMBER SALAD 8.50
Sesame Soy Vinaigrette, Salt Pepper, Garlic

FRIED FISH TENDERS W/ SEA SALT & PEPPER 11
Spicy Aioli

CRISPY SOFT SHELL CRAB SLIDERS (2) 15.50
Tempura Fried, Soy Glaze, Spicy Mayo, Lettuce

CRISPY GARLIC JALAPEÑO CHICKEN WINGS (6) 13

CRISPY PEPPER CALAMARI 13.50
Spicy Aioli

BLUE CRAB LETTUCE CUPS (2) 15.50
Blue Crab, Tomatoes, Bacon, Avocado, Louie Sauce, Butter Lettuce

CRAB CAKES (2) 17.50
Fennel Salad & House Tartar

TRUFFLE SLIDERS (2) 16.50
Angus Beef, Mushrooms, Munster, Truffle Shaving Sauce,
Shitake Aioli, Brioche Bun

SEAFOOD SALAD 19.50
Blue Crab, Shrimp, Avocado, Bacon, Red Onion, Tomato, Louie Sauce

LOBSTER RAVIOLI 21.50
Shrimp, Clam, Chardonnay Sauce

LOBSTER ROLL 24.50
Tarragon Butter, Sea Salt, Brioche Bun

• UNI •

UNI PASTA 27
Uni Cream Sauce, Dried Seaweed, Fish Roe, Chives

• GRILLED OYSTERS •

GARLIC BUTTER OYSTERS (3) 11.50
Garlic Butter & Chives

SMOKE SALT OYSTERS (3) 11.50
Smoky Sriracha Butter, Fresh Herb & Chives

ROCKEFELLER OYSTERS (3) 11.50
Creamy Spinach & Chives

CAJUN GARLIC OYSTER (3) 11.50
Old Bay seasoning, butter & Chives

• TACOS •

Served with Grilled Tortilla, Fennel Salad, Tartar Sauce

GRILLED SHRIMP TACOS (2) 7.95

GRILLED FISH TACOS (2) 7.95

FRIED FISH TACOS (2) 7.95

• SOUP & CONGEE •

EMC CLAM CHOWDER 9
Clams, Bacon, Potatoes, Celery, Onions, Light Creamy Broth

SEAFOOD STEW 9
Clams, Mussels, Shrimp, Potatoes, & Celery in Spicy Tomato Broth

• SIDES •

STEAM RICE 2

TOASTED GARLIC BREAD 3
Butter, Parmesan, Paprika

GRILLED CORN 6
Sea Salt Butter

SAUTÉED CHINESE BROCCOLI 12

949-748-3979 · 14346 Culver Dr, Irvine, CA 92604 · www.emcseafood.com

*Warning: EMC Seafood & Raw Bar offers raw oysters from the Gulf of Mexico and other oyster farms. Eating these oysters may cause serious illness and even death in persons who have liver disease, cancer, or other chronic illnesses that weaken the immune system. If you eat raw oysters and become ill, you should seek immediate medical attention. If you are at risk, you should consult your physician. Please notify your server about any allergens you may have. *Cull lobsters may only have one claw.

ENTRÉES

• SHELLFISH •

ADD Side of Rice \$2

PONZU SOFT SHELL CRAB 16

Crispy Soft Shell Crab with Ponzu Sauce

CLAMS IN ABALONE BROTH 19.75

Manila Clams, Taro Noodles, Green Onions & Cilantro

CLAMS WITH CRISPY GARLIC 19.75

Manila Clams, Green Onions, Jalapeños, Pepper

WHOLE SHRIMP 18.75

Whole Shrimp with Shell & Head

~Please Choose~

Steamed: Spicy Lemon Pepper Sauce

Crispy: Light Batter, Sea Salt, Garlic, Onions, White Pepper, Soy Sauce

LOBSTER WHOLE 38

~Please Choose~

Steamed: Spicy Lemon Pepper Sauce

Crispy: Light Batter, Sea Salt, Garlic, Onions, White Pepper, Soy Sauce

Charbroiled: Sea Salt, Red Onion, White Pepper, Cilantro, Lime Juice

*Daily 1.25lbs Lobsters could be CULL lobsters. CULL lobsters only have one claw.

BLACK PEPPER GARLIC LOBSTER 38

Garlic Butter, Black Pepper, Green Onion, Basil, & Fish Sauce

• FISH •

Cooking Times can vary

ADD Side of Rice \$2

HICKORY SMOKED SALMON (Fillet) 29

16oz, Sea Salt, Pepper, Olive Oil

BRANZINO (Whole) 37

Charbroiled: Sea Salt, Red Onion, White Pepper, Cilantro, Lime Juice

SEA BASS (Fillet) 39

10oz, Charbroiled: Sea Salt, Red Onion, White Pepper, Cilantro, Lime Juice

• MEAT •

ADD Side of Rice \$2

BLACK PEPPER BEEF MIGNON 26

Chunks of Tender Beef Quick-Wok'd with Onions in a Rich Roasted Black Pepper Sauce

• SUSHI ROLLS & SASHIMI •

SPICY TUNA ROLL 11.50

SHRIMP TEMPURA ROLL 11.50

SPICY YELLOWTAIL ROLL 12.50

CALIFORNIA CRAB ROLL 16

Snow Crab, Avocado, Soy Paper, Special Soy Sauce

SOFT SHELL CRAB ROLL 16

Avocado, Cucumber, Masago, Gobo, Soy Paper

TORO TORO ROLL 19

Ground Yellowtail, Albacore Belly,

Topped with Chu Toro

SALMON SASHIMI (5pcs) 16

TUNA SASHIMI (5pcs) 18

YELLOWTAIL SASHIMI(5pcs) 18

• PASTA & RICE •

GARLIC NOODLES 11

SHRIMP GARLIC NOODLES 19.50

SEAFOOD FRIED RICE 19.50

TRUFFLE MUSHROOM PASTA 19.50

Shimeji Mushroom, Creamy White Wine Truffle Sauce

SEAFOOD PASTA 21.50

Mixed Seafood, Pasta, Choice of Creamy Wine Sauce or Tomato Basil Sauce

• DESSERT •

YUZU CREME BRULEE 8

Chantilly Cream, Mixed Berries

CHOCOLATE BREAD PUDDING 8

Chocolate Sauce and Vanilla Whipped Cream

MANGO YOGURT PANNA COTTA 8

Chantilly Cream, Mixed Berries

ICE CREAM 3

Choice of Green Tea or Vanilla Bean



EMC

SEAFOOD & RAW BAR

IRVINE

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