



# EMC

SEAFOOD & BAR

SANTANA ROW

## RAW BAR & OYSTER

### OYSTER

Served w/ Cocktail Sauce, Lime Jalapeño, & Horseradish

**KUMIAI** *Baja California, USA* **2.95** (ea)  
Plump, Sweet Finish

**FANNY BAY** *British Columbia, CAN* **3.65** (ea)  
Sweet w/ Cucumber Finish, Plump, Firm

**MIYAGI** *Hood Canal, WA, CA* **3.65** (ea)  
Meaty, Crisp Flavor, Mild Brininess.

**FAT BASTARD** *Seattle, WA* **3.95** (ea)  
Firm, Medium Brininess, Clean, Hint of Asparagus & Cucumber

**KUSSHI** *Vancouver Island, CAN* **4.25** (ea)  
Very Meaty Little Oyster, Creamy, Ultra Clean Flavor

**KUMAMOTO** *Bay, CA* **4.25** (ea)  
Clean, Salty, Sweet

**OYSTER SHOOTER** **12.50**  
Ponzu, Soju, Ikura, Quail Egg, Uni

### CHILLED

**FRESH UNI** **29** (ea)

**SHRIMP COCKTAIL** (5) **11**

**TUNA TARTARE** **15.50**

Avocado, Quail Egg, Crispy Wonton

**YELLOWTAIL CEVICHE** **15.50**

Lime, Shallots, Cilantro, Jalapeños

**ANKIMO** **16.50**

Marinated Monk Fish Liver w/ Ponzu

### PREMIUM SASHIMI

Kizami Wasabi

**SALMON** (5) **18**

**TUNA** (5) **19.50**

**YELLOWTAIL** (5) **19.50**

**SALMON TORO BELLY** (5) **20.50**

**YELLOWTAIL TORO BELLY** (5) **24**

**CHU TORO** (5) **28**

**SASHIMI SAMPLER** **29**

Salmon Toro Belly (2), Yellowtail Toro Belly (2), Toro (2)

### CARPACCIO

**SPICY ALBACORE TUNA CRISPS** (4 pcs) **13.50**

Crispy Wontons, Eel Sauce, Micro Greens

**GARLIC ALBACORE** **15.50**

Garlic Ponzu Sauce, Extra Virgin Olive Oil, Scallions

**HOKKAIDO SCALLOP** **15.50**

Yuzu Kosho, Ponzu, EVOO, Smoked Sea Salt

**HAMACHI ONION** **16.50**

Yellowtail, Olive Oil, Scallions, Serrano

**TRUFFLE SALMON** **17.50**

Lightly Seared, Truffle, Ponzu Sauce, Black Tobikko

### SEAFOOD TOWER

**\$140**

**MAINE LOBSTER** (1)

**TUNA SASHIMI** (2)

**KING CRAB LEG** (1)

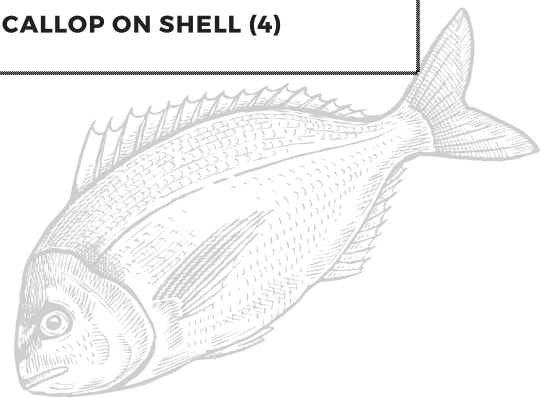
**FRESH UNI** (3PC)

**MUSSELS** (5)

**SHRIMP COCKTAIL** (4)

**OYSTERS** (6)

**SCALLOP ON SHELL** (4)



### SALAD

**CUCUMBER SALAD** **8**

Ginger Sesame Vinaigrette

**BLUE CRAB LETTUCE CUPS** (2) **15.50**

Blue Crab, Tomatoes, Bacon, Avocado, Louie Sauce, Butter Lettuce

### GRILLED OYSTERS & ABALONE

**CHARRED ABALONE** **15.50** (ea)

Sea Salt & Butter

**CHARRED GARLIC OYSTERS** (4) **16.50**

Garlic Butter

**CHARRED SMOKY SUNSET OYSTERS** (4) **16.50**

Smoky Siracha Butter, Fresh Herb

**ROCKEFELLER OYSTERS** (4) **16.50**

Creamy Spinach

### TACOS

**GRILLED SHRIMP TACOS** (2) **9.50**

Grilled Tortilla, Fennel Salad, Tartar Sauce

**GRILLED FISH TACOS** (2) **9.50**

Grilled Tortilla, Fennel Salad, Tartar Sauce

### ROLLS

**LOBSTER ROLL** **25.75**

Tarragon Butter, Sea Salt, Brioche Bun

### SMALL PLATES

**EDAMAME W/ SEA SALT** **6**

**SHISHITO PEPPERS** **8**

Blistered Shishito Peppers w/ Soy Sauce

**ZUCCHINI FRIES** **8**

Yogurt Ranch

**CRISPY BRUSSELS SPROUTS** **8**

Crispy Garlic, Salt & Pepper Spices

**FRIES W/ TRUFFLE MUSHROOM AIOLI** **9**

Tossed in Parmesan, Parsley, Served w/ Shiitake Truffle Aioli

**FRIED OYSTER** **12.50**

Breaded Oyster, Tartar Sauce

**GARLIC JALAPEÑO WINGS** **13.50**

Crispy Fried, Wok in House Spice

**CRISPY CALAMARI** **13.50**

Lightly Battered & Fried, Asian Dipping Sauce

**SOFT SHELL CRAB SLIDERS** (2) **16**

Toasted Brioche Bun, Soy Glaze, Spicy Aioli, Fennel Slaw

**CRISPY SOFT SHELL CRAB** **16**

Tempura, Ponzu Sauce

**CLAMS W/ CRISPY GARLIC** **18.50**

Manila Clams, Green Onions, Jalapeños, Pepper

### CHOWDER

**NEW ENGLAND CHOWDER** **12**

Creamy Clam Broth, Clam, Bacon, Potato, Onion, Celery

### SUSHI ROLLS

**SPICY TUNA CRISPY RICE** (4) **16.50**

**SPICY ALBACORE ROLL** **13.50**

**SPICY TUNA ROLL** **13.50**

**SHRIMP TEMPURA ROLL** **13.50**

**SPICY YELLOWTAIL JALAPEÑO ROLL** **13.50**

**CALIFORNIA CRAB ROLL** **14.50**

Snow Crab Mix, Avocado, Cucumber

**SPICY CRABMEAT TEMPURA ROLL** **15.50**

Crab, Masago, Siracha, Eel Sauce, Fried

**SOFT SHELL CRAB TEMPURA ROLL** **15.50**

**RAINBOW ROLL** **17.50**

**TUNA TUNA ROLL** **18.50**

Fresh Tuna on Top of Spicy Tuna Roll

**TRUFFLE SALMON ROLL** **20.50**

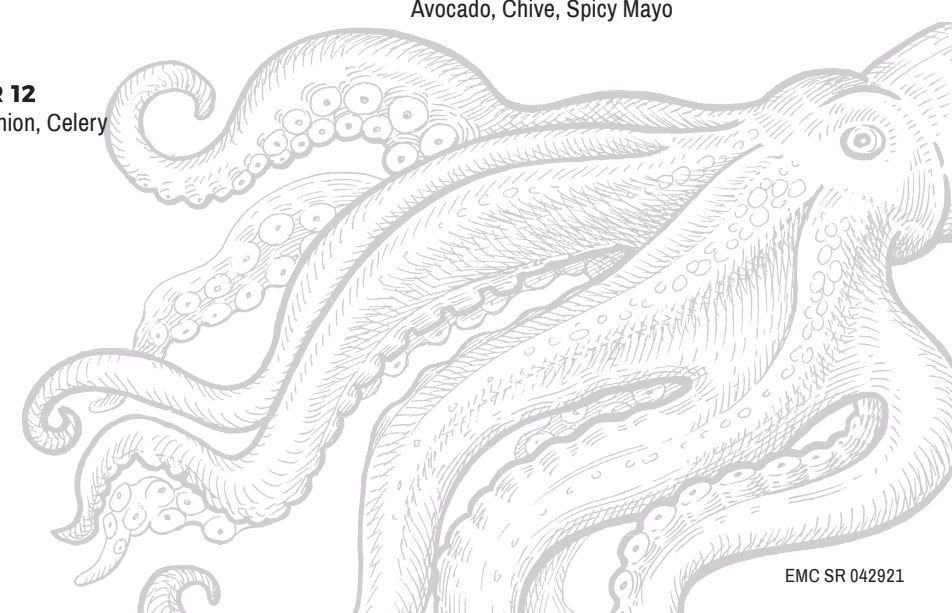
Salmon on Top, Crab Meat, Avocado, Truffle Oil

**TORO CRAB ROLL** **21.50**

Snow Crab, Avocado, Toro, Black Tobiko

**SANTANA ROLL** **22.50**

Baked Lobster, Langostino, Crab Meat, Avocado, Chive, Spicy Mayo



\*4% Surcharge will be added to checks to help offset increased labor costs due to new local, state & federal ordinances.

1. Served raw or undercooked, contains raw or under cooked ingredients

2. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness, especially if you have medical conditions.

# ENTRÉES

## SHELLFISH

**MANILA CLAMS 20**

**BLACK MUSSELS 20**

White Wine & Butter

**CAJUN GARLIC SHRIMP 20**

Whole Shrimp in Cajun Garlic Sauce

**KING CRAB LEGS 54**

Served w/ Potato & Corn, Lemon & Butter

**CRISPY DUNGENESS CRAB 60**

Cantonese Style, Crispy Light Batter w/ Crispy Garlic

**CHARBROILED WHOLE MAINE LOBSTER 60**

w/ Cilantro Lime Juice

**STEAMED WHOLE MAINE LOBSTER 60**

Cajun Garlic Sauce

**GARLIC CRISPY LOBSTER 60**

Light Batter, Tossed w/ Crispy Garlic

**LOBSTER GARLIC NOODLES 66**

Chopped Lobster in Garlic & White Wine Sauce on Top of Garlic Noodles

## \*ALL-IN SPECIAL 140

Cajun Garlic Sauce, Whole Maine Lobster, Whole Crab, Shrimp, Manila Clam, Black Mussels, Corn, Potato

## PASTA & RICE

**GARLIC NOODLES 13**

Garlic Butter, Parmesan Cheese

**SEAFOOD FRIED RICE 22**

Assorted Seafood, Ginger, Soy, Scallions

**SEAFOOD PASTA 22**

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

**UNI PASTA 30**

Uni Cream Sauce, Dried Seaweed, Fish Roe

**TRUFFLE CRAB GARLIC NOODLES 30**

Truffle, Crab Meat Chunks

**SINGAPORE STYLE NOODLES 20**

**CHICKEN CHOW MEIN 20**

**BEEF CHOW FUN 20**

**YOUNG CHOW FRIED RICE 22**

## FISH

All dishes are grilled unless otherwise specified.

**TROUT 27**

**HICKORY SMOKED SALMON 36**

House Smoked Seasoning, Drawn Butter & Herb Citra, 12 Oz

**CHARRED BRANZINO( whole) 39**

Herb Stuffed

**SEABASS 40**

12 Oz, Basil Cilantro Lime Sauce

## MEAT

**RACK OF LAMB 39**

New Zealand, Herb De Provence, Garlic Butter

**BLACK PEPPER BEEF MIGNON 29**

Chunks of Tender Beef Wok-stirred w/ Onions in a Rich Roasted Black Pepper Sauce

**BONE-IN RIBEYE 70**

USDA Prime, 20 oz, Sea Salt, Pepper

## SIDES

**WHITE RICE 3**

**GRILLED CORN 6.50**

Sea Salt, Butter

**TOASTED GARLIC BREAD 3**

Butter, Parmesan, Paprika,

**POTATO 6.50**

Butter, Garlic, Onion

**GRILLED ZUCCHINI 6.50**

**BRASIED STRING BEANS 12.50**

**CHINESE BROCCOLI 12.50**

## DESSERTS

Add-On Ice Cream for \$3, Green Tea or Vanilla

**VANILLA CREME BRULEE 8**

Mixed Berries

**KEY LIME PIE 8**

Mixed Berries

**CHEESE CAKE 8**

w/ Marinated Berries

**CHOCOLATE PUDDING 8**

w/ Whipped Cream



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