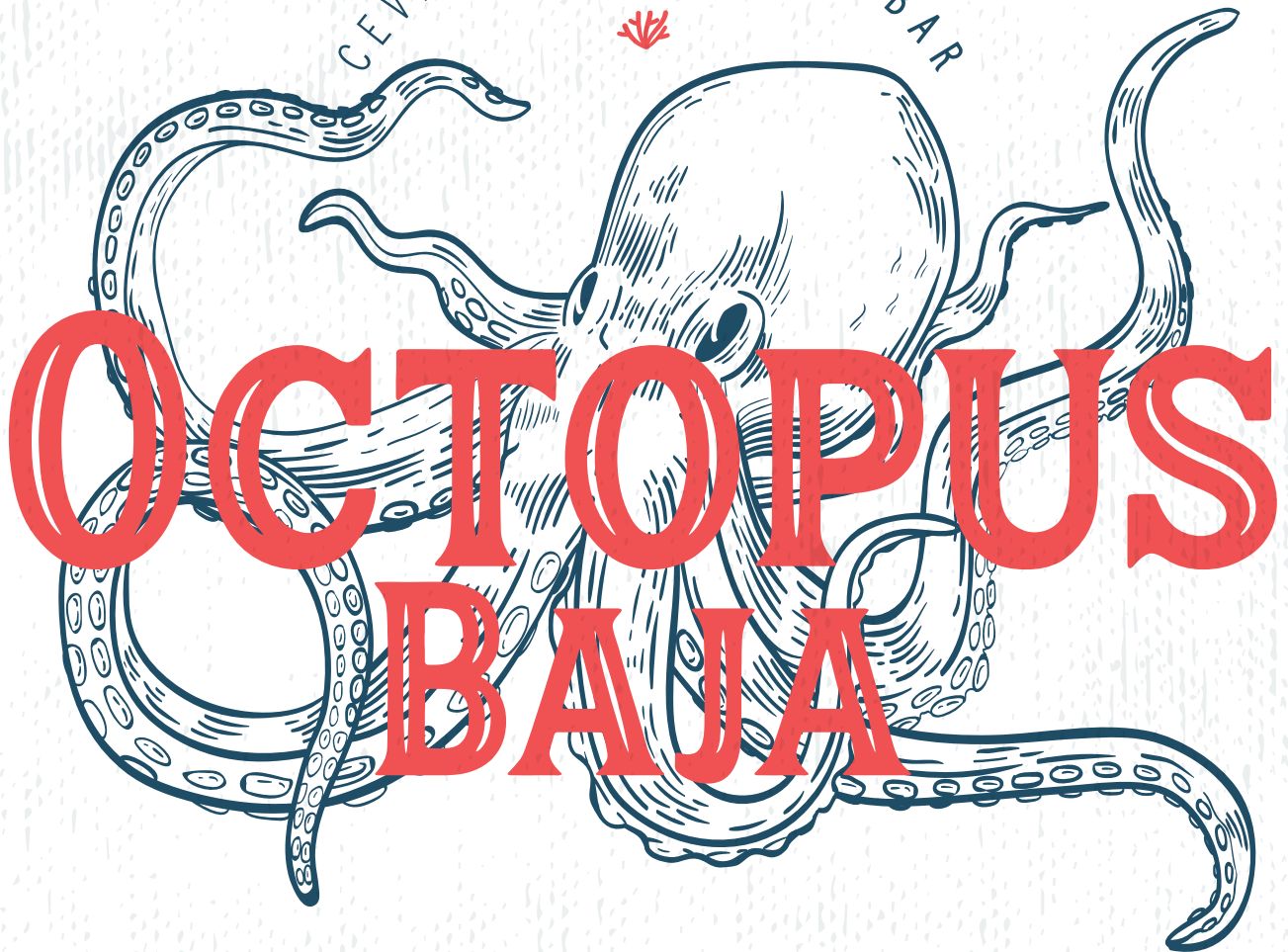


MID-TOWN

New
Cuisine

CEVICHERIA · OYSTER BAR



WELCOME TO OCTOPUS BAJA CEVICHERIA + OYSTER BAR

A PREMIER MODERN MEXICAN SEAFOOD DESTINATION IN MIDTOWN SACRAMENTO. OUR MENU IS A VIBRANT CELEBRATION OF BAJAMED CUISINE, BLENDING THE FRESHEST SEAFOOD WITH FLAVORS FROM MEXICAN, PERUVIAN, ASIAN, AND BROADER LATIN TRADITIONS.

INDULGE IN AN ARRAY OF DISHES, FROM RAW OYSTERS AND CLAMS TO RED AND GREEN SHRIMP AGUACHILES, SEAFOOD COCKTAILS, AND UNIQUE CREATIONS LIKE TUNA AND SCALLOP TOSTADAS WITH GUAJILLO CHILE MAYO AND PONZU, OR OCTOPUS CARPACCIO WITH CAPERS, PARMESAN, AND ARUGULA. OUR DRINK SELECTION FEATURES SPARKLING WINES, MEZCAL, TEQUILA, SAKE, CRAFT BEERS, AND WINES FROM TOP MEXICAN WINEMAKERS IN NAPA VALLEY AND BAJA CALIFORNIA, WITH EXPERTLY SUGGESTED PAIRINGS TO ENHANCE YOUR DINING EXPERIENCE.

*We invite you to embark on a culinary journey
that captures the vibrant essence of Baja California.*

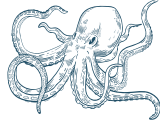
≡ [ORDER ONLINE AT OCTOPUSBAJA.COM](https://www.octopusbaja.com) ≡



MIDTOWN
ASSOCIATION



CEVICHERIA



OYSTER BAR

OCTOPUS BAJA

STARTERS

- WILD CAUGHT BLUE FIN TOSTADA*** | \$18
CHIPOTLE AIOLI, CHIVE, MICRO GREENS.
- WILD CAUGHT MAHI-MAHI AGUA CHILE*** | \$17
MAHI-MAHI, SERRANO, LIME, MICRO GREENS, SEAWEED SALAD.
- SCALLOPS** | \$22
HOUSE COCONUT CREAM, CILANTRO OIL, SEAWEED, BAJA SALT.
- BAJA CLAMS** | \$17
SAPPORO, CHORIZO.
- BAJA CAMARONES CROSTINI** | \$14
ROASTED SHRIMP, CHORIZO INFUSED SAPPORO BUTTER.
- SHIGOKU OYSTER SHOOTERS** | \$3.5 EACH
CHIVE OIL, SALSA MOLCAJETE, SALSA VERDE, LOCAL MICRO GREENS.

~Dinner Menu~

SOUPS & SALADS

- SOPA DE TEMPORADA** | \$9
ROSEMARY, GARLIC, CHORIZO, HEIRLOOM BUTTERNUT SQUASH.
- CAESAR SALAD** | \$12
HOUSE CESAR DRESSING, PARMESAN CHEESE, BLACK PEPPER CHILE RUBBED SOURDOUGH BAGUETTE.
ADD BAJA SHRIMP \$7, CHICKEN \$5 OR BOQUERONES \$5
- SPICY CAESAR SALAD** | \$12
HOUSE FRESNO INFUSED CESAR DRESSING, ROASTED CORN, COTIJA CHEESE, LOCAL RED CRISP LETTUCE.
ADD BAJA SHRIMP \$7, CHICKEN \$5 OR BOQUERONES \$5
- FARMERS MARKET SALAD** | \$14.5
LOCAL STRAWBERRIES, MINT, RED CRISP LETTUCE, PISTACHIO COTIJA CHEESE, LOCAL RASPBERRY CHAMPAGNE VINAIGRETTE.

ENTREÉS

- BIRRIA SHORT RIBS** | \$40
NANTES CARROT PURÉE, LOCAL MICRO GREENS, SCALLOPS, COTIJA CHEESE, PICKLED ONIONS.
- PULPO DE BAJA** \$ MARKET PRICE
BRAISED OCTOPUS, HOUSE MADE COCONUT CREAM, CHIVE OIL, MANGO SALSA, SEAWEED SALAD.
- CITRUS MISO GLAZED SALMON** | \$30
GARLIC CONFIT POTATO, CHARRED BROCCOLI, MANGO PICO.
- ROASTED SEASONAL MUSHROOM (VEGETARIAN)** | \$24
SEAWEED SALAD, HOUSE COCONUT CREAM, CHIVE OIL, YUKON GOLD POTATOES.
- GULF SHRIMP TACOS** | \$17.5
ALEPPO SEASONED PAN SEARED SHRIMP, MANGO SALSA, AVOCADO SMASH, CHIVE OIL.
- MAHI-MAHI TACOS** | \$19.5
MAHI-MAHI, SALSA VERDE, AVOCADO SMASH, ALEPPO WITH HOUSE PICO DI GALLO.
- BAJA ARRACHERA** | \$33
MARINATED SKIRT STEAK, REFRIED BEANS, ELOTE, CHIMICHURIE, GULF PRAWNS.
ADD CORN ON THE COB \$10
- BAJA BLUE FIN*** | \$25
CHORIZO, ROASTED CORN, CHIVES.
- ROASTED SPLIT RED SNAPPER** | \$45
SALSA VERDE, SALSA MOLCAJETE, CHIVE OIL, FRESH LIME JUICE, LOCAL MICRO GREENS.
ONLY WHEN AVAILABLE.

DESSERTS

- BROWN BUTTER CAKE** | \$12.5
RASPBERRY FOAM, MANGO PUREE.
- SEASONAL ICE CREAM** | \$8
- PISTACHIO GELATO (PLEASE ASK SERVER)** | \$11.5
- CRÈME BRÛLÉE CHEESECAKE** | \$14
STRAWBERRY VANILLA JAM, BASIL OIL, FARMERS MARKET STRAWBERRIES
- DULCE DE LECHE** | \$12.5
CARAMEL-INFUSED CAKE, CARAMEL PEARLS GARNISHED WITH COCONUT CREAM AND RASPBERRIES.

**** SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS.****

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.