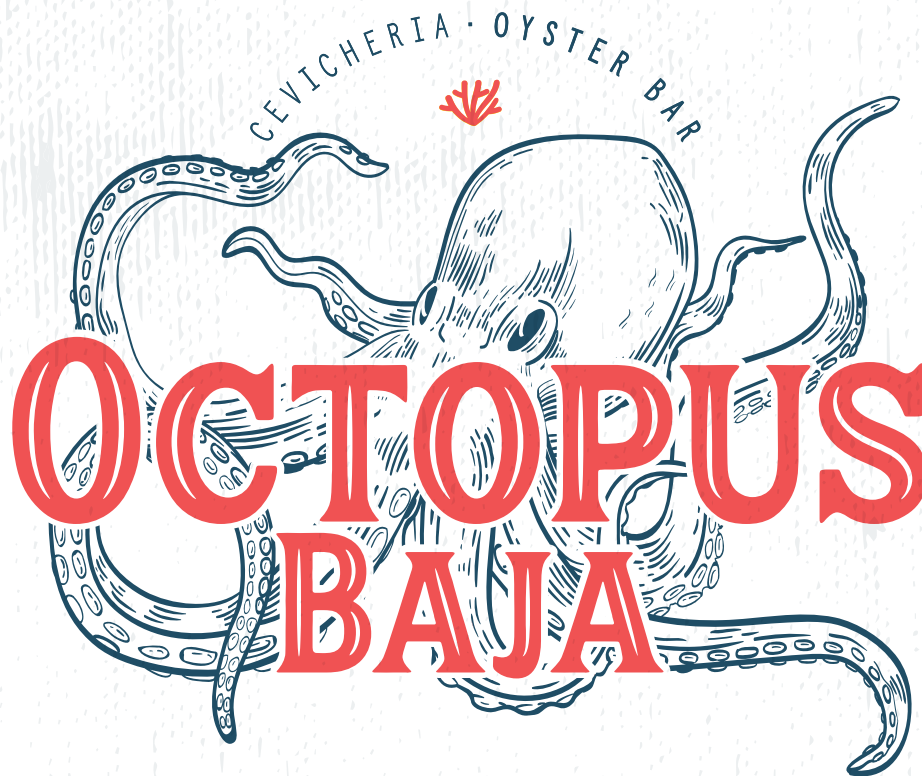


**MID-TOWN**

*New*  
**Cuisine**



## **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.*

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**SUTTER**  
DISTRICT





# OCTOPUS BAJA

~Lunch Menu~

## SMALL PLATES

- \* **WILD CAUGHT BLUE FIN TOSTADA** | \$20  
CHIPOTLE AIOLI, CHIVE, MICRO GREENS, CHORIZO.
- \* **WILD CAUGHT MAHI-MAHI AGUA CHILE** | \$17  
MAHI-MAHI, SALSA VERDE, LIME, MICRO GREENS, SEAWEED SALAD.
- SCALLOPS** | \$18  
HOUSE COCONUT CREAM, CILANTRO OIL, SEAWEED, BAJA SALT.
- SHIGOKU OYSTER SHOOTERS** | \$4 EACH. SERVED IN PAIR  
CHIVE OIL, SALSA MOLCAJETE, SALSA VERDE, LOCAL MICRO GREENS.

## 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 \$5, CHICKEN \$3 OR BOQUERONES \$5
- SPICY CAESAR SALAD** | \$12  
HOUSE FRESNO INFUSED CESAR DRESSING, ROASTED CORN, COTIJA CHEESE, LOCAL RED CRISP LETTUCE.  
ADD BAJA SHRIMP \$5, CHICKEN \$3 OR BOQUERONES \$5
- FARMERS MARKET SALAD** | \$14.50  
LOCAL STRAWBERRIES, MINT, RED CRISP LETTUCE, PISTACHIO COTIJA CHEESE, LOCAL STRAWBERRY CHAMPAGNE VINAIGRETTE.

~Lunch Menu~



## ENTREÉS

- CITRUS MISO GLAZED SALMON** | \$30  
ROASTED YUKON GOLD POTATO, CHARRED BROCCOLI, MANGO PICO, CHIPOTLE SAUCE.
- PULPO DE BAJA** \$ MARKET PRICE  
BRAISED OCTOPUS, HOUSE MADE COCONUT CREAM, CHIVE OIL, MANGO SALSA, CHORIZO, SEAWEED SALAD.
- ROASTED SEASONAL MUSHROOM (VEGETARIAN)** | \$20  
SEAWEED SALAD, HOUSE COCONUT CREAM, CHIVE OIL, YUKON GOLD POTATOES.
- BAJA SHRIMP COCKTAIL** | 19.5  
TIGER PRAWNS, HEIRLOOM TOMATOES, CUCUMBER, CILANTRO, ONION, CHILIPITIN.
- GULF SHRIMP TACOS** | \$18.5  
MAHI-MAHI, SALSA VERDE, AVOCADO SMASH, ALEPPO WITH HOUSE PICO DI GALLO, FRESNO SALSA.
- MAHI-MAHI TACOS** | \$19.5  
MAHI-MAHI, SALSA VERDE, AVOCADO SMASH, ALEPPO WITH HOUSE PICO DI GALLO.
- BAJA SURF AND TURF TORTA** | \$19.5  
REFRIED BEANS, MARINATED ASADA, SHRIMP, COTIJA CHEESE, MICRO CILANTRO, ONION, AVOCADO SMASH.



## DESSERTS

- BROWN BUTTER CAKE** | \$12.5  
RASPBERRY FOAM, MANGO PUREE.
- PISTACHIO GELATO** | \$11.5
- SEASONAL ICE CREAM** (PLEASE ASK SERVER) | \$8
- CRÈME BRÛLÉE CHEESECAKE** | \$14  
FARMERS MARKET STRAWBERRY REDUCTION, MINT.
- 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. FOR MORE INFORMATION ON FOOD SAFETY, PLEASE CONTACT THE ENVIRONMENTAL DEPARTMENT AT (916) 875-8440