

RESTAURANT WEEK

\$45 per person

1st Course

Tuna Tartare

*yellowfin tuna, capers, red onion, citrus zest,
chili flakes, herb oil*

or

Octopus Aguachile

*salsa macha, agave vinaigrette,
red onion, cucumber*

or

Steak Tartare

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

2nd Course

Watermelon Carpaccio

*citrus supremes, crumbled feta, mint,
micro leeks, chive oil, citrus vinaigrette*

or

Chopped Caesar Salad

*romaine hearts, sourdough croutons,
house caesar dressing*

or

Half Wedge Salad

*baby iceberg, bacon lardon, cherry tomatoes,
blue cheese, pickled red onion, buttermilk bluecheese dressing*

3rd Course

Fish Tacos

*homemade corn tortillas, lime crema, cabbage,
pickled red onion, red chile morita salsa, avocado, tomatillo salsa*

or

Spicy Shrimp Linguini

butter garlic sauce, white wine, chili crisp, parsley

or

Little Em's Burger

*brisket, chuck, shortrib patty, white cheddar,
dj nasty sauce, red onion pickles, seasoned herb fries*

LITTLE EM'S
OYSTER BAR