

# FRESH OYSTERS

## Blue Point (NY)

classic, fresh, American 2.50



## Totten Inlets (WA)

sophisticated full flavor 2.50



## Osprey (MD)

briny flavor with a metallic finish 2.50



## Hood Canal (WA)

less sweet with a hint of lemon 2.50



## Steamboat (WA)

clean with a sweet finish 2.50



## Pebble Beach (CA)

clean, smooth flavor and a fresh, briny finish 2.50



## Kumamoto (CA)

petit meat with a sweet flavor and melon finish 2.50



## Wellfleet (MA)

plump and slightly buttery 2.50



## Oyster Bay (BC)

slightly briny with a cucumber finish 2.50



## North Shore Gold (WA)

briny, yet sweet 2.50



## Malpaques (PEI)

top grade, full and plump 2.50



## Deer Creek (BC)

medium brininess yet a sweet flavor 2.50



## Pocomoke Sound (VA)

briny, light and clean flavor with a sweet finish 2.50



## Chef's Dozen

A dozen oysters served on the half shell 24.95

## Japanese Style Oysters

A half dozen chef choice oysters marinated with ponzu and garnished with chives 12.95

## Mexican Style Oysters

A half dozen chef choice oysters marinated with citrus salsa and garnished with cilantro 12.95

*Fresh Oysters, Sushi & Other Raw Bar Items  
Served When Ready.*

Stella's Fish Cafe & Prestige Oyster Bar  
1400 West Lake Street  
Minneapolis, MN 55408

[www.stellasfishcafe.com](http://www.stellasfishcafe.com)

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood or have any other immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked."

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# SUSHI ROLLS

14.95 per roll

## Salmon Explosion (8 pieces)

marinated wasabi yuzu salmon, cucumber & avocado topped with Tasmanian salmon and roasted sesame

## Stella Roll (8 pieces)

spicy tuna., cucumber, tempura flakes, japanese barbecue

## Epic Roll (8 pieces)

baked eel and avocado topped with spicy tuna and eel sauce

## Crunchy (8 pieces)

tempura shrimp, avocado, microgreens, english cucumbers, drizzled with a spicy aioli and teriyaki sauce

## Furious Five (6 pieces)

salmon, tuna, lobster, shrimp, avocado with wasabi yuzu sauce

## Baked Lobster Roll (6 pieces)

Crab and asparagus rolled in soy paper with roasted sesame, topped with baked lobster and chives

## Caterpillar (8 pieces)

eel, smoked salmon, cucumber and carrots, topped with avocado and drizzled with teriyaki glaze

## California (8 pieces)

crab and avocado

## Tuna Palooza (8 pieces)

spicy tuna, carrots, avocado topped with sliced tuna and scallions

## Rainbow Roll (8 pieces)

topped with Tasmanian Salmon, Walu, avocado and tuna  
Inside: crab and cucumber

# OTHER RAW BAR ITEMS

Nigiri Special 6.95

### Peel 'N' Eat Shrimp

with cocktail and remoulade sauce

1/2 pound 11.95

full pound for sharing 19.95

Today's Razzle Dazzle Ceviche 9.95

### The Cold Platter (serves 2-4)

peel 'n' eat shrimp, rare ahi tuna, lobster, oysters and ceviche 39.95

### Sesame-Crusted Ahi Tuna

with wasabi and ponzu sauce 11.95

### Spicy Tuna Crisps 9.95

### Sushi Grade Ahi Tuna Tacos

with asian slaw and wasabi cream sauce 10.95

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