

# FOG HARBOR

## FISH HOUSE

Fog Harbor is committed to the preservation of the ocean and its fisheries. We are proud to be the first restaurant on Fisherman's Wharf to offer a 100% sustainable seafood menu based on recommendations by Monterey Bay Aquarium's Seafood Watch® and Aquarium of the Bay.

### STARTERS

- Blue Cheese Garlic Bread** 7  
Fresh sourdough, topped with garlic, blue cheese and herbs
- Sliders (mini burgers)** - 3 Golden Gate All Natural beef burgers, caramelized onions, tomato and a shallot aioli 10
- Crispy Lemon Calamari** 11  
Seasoned with lemon and served with lemon aioli
- Popcorn Shrimp** 13  
Coated in seasoned flour and fried served with a roasted jalapeno aioli
- Red Chili Garlic Prawns** 13  
Red chili paste, onions, peppers and garlic
- Dungeness Crab Cakes** 16  
Served with cajun remoulade
- Steamed Clams** 16  
Roasted peppers, corn and chorizo butter served with garlic toast
- g **Red Curry Steamed Mussels** 12  
Garlic, onions, peppers and a coconut curry broth
- g **Ahi Tuna Poke** 16  
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

### AWARD WINNING CLAM CHOWDER

.....The Best in San Francisco.....

Cup: 5 Bowl: 7

Fresh House Baked Sourdough Bread Bowl: 9

### SEAFOOD COCKTAILS & SHELLFISH

- g **Jumbo Shrimp Cocktail** - Large shrimp served with cocktail sauce 13
- g **Dungeness Crab Cocktail** - Served with cocktail sauce 15
- g **Bay Shrimp Cocktail** - Shrimp meat served with cocktail sauce 10
- g **Cracked Dungeness Crab** 1/2 crab 16 ... Full crab 28  
Served cold with cocktail sauce
- g **Oysters** each 2.5 ... 1/2 dozen 13  
Served with cocktail sauce
- g **Baked Oysters** 15  
1/2 dozen fresh oysters, spinach, bacon and a creamy parmesan sauce
- g **Garlic Roasted Crab** - Roasted 1/2 crab with a garlic herb butter 16

### SALADS

- g **House Salad** 7  
Mixed greens tossed with our house vinaigrette or blue cheese dressing
- g **Blue Cheese Wedge** 10  
Crisp iceberg lettuce, chunky blue cheese dressing, bacon, and tomatoes
- g **Caesar dressed leaves of Romaine** 10  
Shaved parmesan and garlic croutons
- Winter Salad** 10  
Dried cranberries, toasted walnuts, feta cheese, apples, green onions, mixed greens and a cranberry dressing
- g **Salmon "Club" Salad** 16  
Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch
- g **Shrimp Louis** - A San Francisco classic 18
- g **Crab Louis** - A San Francisco classic 21
- Seared Tuna Salad** 16  
Bean sprouts, wontons, mixed greens, ginger vinaigrette, sesame seeds, cayenne aioli
- g **Warm Spinach Salad** 9  
Baby spinach, shallots, bacon, roasted red peppers, feta cheese, warm vinaigrette
- Soup and Salad Combo** 14  
Mixed greens or Caesar with clam chowder in a bread bowl
- Add grilled Chicken or Bay Shrimp to any salad 4
- Add Prawns or Crab to any salad 6

### FRESH FISH & SEAFOOD (served with fresh vegetables & choice of wild rice, garlic mashed potatoes or french fries unless specified)

- g **Wild Salmon** - Citrus butter, honey glazed, teriyaki style, or mango Market
- g **Fish of the Day** - Ask server for daily selection Market
- Ahi Tuna** - Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli and stir fried vegetables 21
- g **Pacific Sole** - Pan fried and served with caper lemon butter sauce 19
- g **Trout** - Grilled and served with tartar sauce 18
- Miso Glazed Tilapia** - Stir fried bok choy and bean sprouts, miso beurre blanc 21
- g **Swordfish** - Grilled with a chimichurri sauce 22
- g **Mixed Grill** - Salmon, Swordfish and Prawns served with tartar sauce 22
- g **Lobster Tails** - Two grilled Canadian tails served with drawn butter 32

### HOUSE SPECIALTIES

- Fish & Chips** 16  
Hand dipped in "Anchor Steam" beer batter with cole slaw
- Fried Calamari** - Lightly fried calamari with french fries and cole slaw 16
- Fried Prawns** - Hand-breaded shrimp with french fries and cole slaw 18
- Fried Combo** 21  
Hand-breaded fish, calamari, shrimp, french fries and cole slaw
- Crab Cake Entree** 20  
2 large cakes, cajun remoulade, french fries and cole slaw
- g **Seafood Cioppino** - Crab, fresh fish, prawns, clams and mussels stewed in a tomato herb broth Add pasta 2 25
- g **Prawn Scampi** - Garlic white wine butter sauce served with garlic mashed potatoes and sautéed vegetables 19
- g **Whole Dungeness Crab** - Steamed or Garlic Roasted, choice of wild rice or garlic mashed potatoes and sautéed vegetables 32
- g **Live Whole Maine Lobster** - Steamed and served with garlic mashed potatoes and grilled corn on the cob with tarragon butter Market
- g **Shellfish Platter** - A 1/2 crab, mussels, clams, shrimp, and corn, oven roasted with olive oil, garlic and herbs for 1 34

### PASTAS

- Seafood Penne** - Fresh fish, clams and mussels in a tomato cream sauce 19
- Chicken Penne** - Sun dried tomatoes, garlic, olive oil and fresh basil 16
- Steak & Shrimp Chow Mein** - Fresh egg noodles stir fried 17
- Shrimp & Butternut Squash Ravioli** 17  
Roasted butternut squash and peppers with spinach in a butter sauce
- 1/2 Crab Linguini** - Spinach, mushrooms, shallots, vodka cream sauce, topped with 1/2 crab and tomato relish 22
- Linguini & Clams** - Fresh clams, garlic, olive oil, tomatoes 18

### MEAT & POULTRY

- g **New York Steak** - Creekstone Farms Angus beef, 10oz. 25  
whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables
- g **Pan Seared Chicken Breast** - Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce 18
- g **Surf & Turf** - 8 oz. filet mignon and a whole Maine lobster, sautéed vegetables and garlic mashed potatoes Market
- g **Filet Mignon** - Blue cheese demi sauce, garlic mashed potatoes, pearl onions and sautéed spinach 28

### SANDWICHES (All sandwiches are served with french fries & garnish)

- Crab Melt** - Crab, green onions, mushrooms, parmesan cheese, mayonnaise on sourdough 16
- Crab Cake Sandwich** - A crispy cake, served on a toasted bun 16
- Fog Harbor Burger** - Golden Gate all natural 1/2 lb. patty, Anchor Steam caramelized onions, jack cheese, bacon, and Chipotle 1000 island dressing 14
- Hamburger** - Golden Gate all natural 1/2 lb. patty 12
- Salmon BLT** - Served on a toasted french roll with a pesto aioli 15
- Grilled Chicken Breast** 14  
Bacon, avocado and jack cheese with a shallot aioli
- Crab & Shrimp Sandwich** - Served on a soft roll 14

Eating raw or undercooked proteins may increase the risk of foodborne illness.

A 3.5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

g=represents menu items that may be prepared gluten free. Please ask your server.

WE GLADLY ACCEPT MASTERCARD, VISA, AMEX, DISCOVER CARD & JCB. NO PERSONAL CHECKS.  
SALES TAX WILL BE ADDED TO THE PRICE OF ALL ITEMS SERVED. AN 18 % GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.  
SMOKING IN THE RESTAURANT IS PROHIBITED BY LAW. WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.  
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.