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® Program and Aquarium of the Bay.

STARTERS

Blue Cheese Garlic Bread 8
Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs

Sliders (mini burgers) - *3 fresh Angus chuck patties, caramelized onions, tomato and a shallot aioli* 13

Crispy Lemon Calamari 12
Seasoned with lemon and served with lemon aioli

g **Red Chili Garlic Shrimp** 14
Red chili paste, onions, peppers and garlic

Crispy Bay Scallops 13
Panko breaded and fried, served with roasted jalapeño aioli

Dungeness Crab Cakes 16
Served with cajun remoulade

Steamed Clams 16
Roasted peppers, corn and chorizo butter served with garlic toast

g **Mussel Fries** 16
Shallots, fennel, sambuca cream, garlic aioli

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: 6 *Bowl:* 8

Fresh House Baked Sourdough Bread Bowl: 10

Add Crab: 6

SEAFOOD COCKTAILS & SHELLFISH

g **Jumbo Shrimp Cocktail** - *Large shrimp served with cocktail sauce* 16

g **Dungeness Crab Cocktail** - *Served with cocktail sauce* 15

g **Bay Shrimp Cocktail** - *Shrimp meat served with cocktail sauce* 10

g **Cracked Dungeness Crab** *½ crab* 19
Served cold with cocktail sauce

g **Oysters** *each* 2.5 ... *½ dozen* 13
Served with cocktail sauce

g **Baked Oysters** 15
½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce

g **Garlic Roasted Crab** - *Roasted ½ crab with a garlic herb butter* 20

SALADS

g **House Salad** 7
Mixed greens tossed with our house vinaigrette

g **Blue Cheese Wedge** 10
Crisp iceberg lettuce, Pt. Reyes blue cheese dressing, bacon, and tomatoes

g **Caesar dressed leaves of Romaine** 10
Shaved parmesan and garlic croutons

g **Beet & Blue Cheese** - *Red and golden beets, organic mixed greens tossed with Pt. Reyes blue cheese dressing and topped with walnuts* 10

g **Chili Lime Shrimp Salad** 17
Grilled white shrimp, greens, tomatoes, cilantro, red onions, roasted corn, lime vinaigrette and dried chili dressing

g **Salmon "Club" Salad** 19
Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch

g **Shrimp Louis** - *A San Francisco classic* 20

g **Crab Louis** - *A San Francisco classic* 24

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* 5

Add Grilled Shrimp or Crab *to any salad* 6

FRESH FISH & SEAFOOD

g **Wild King Salmon** - *Grilled, served on a bed of roasted corn, arugula, red peppers, fingerling potatoes and tarragon, with a citrus butter* *Market*

g **Grilled Shrimp Brochette** - *Sautéed spinach, butternut squash, garlic mashed potatoes and garlic butter* 22

g **Ahi Tuna** - *Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli, stir fried vegetables and wild rice or garlic mashed potatoes* 26

g **Pacific Sole** - *Pan seared and served with roasted fingerling potatoes, spinach, peppers, tarragon and a caper buerre blanc* 23

g **Trout** - *Grilled and served with sautéed vegetables, wild rice or garlic mashed potatoes* 19

g **Swordfish** - *Grilled and served over ratatouille and roasted fingerling potatoes, with pesto aioli and chimichurri sauce* 26

g **Mixed Grill** - *Grilled salmon, swordfish and shrimp, citrus buerre blanc, sautéed vegetables, wild rice or garlic mashed potatoes* 26

g **Lobster Tail** - *A 8-10 oz. tail, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes* 38

HOUSE SPECIALTIES

Crab Cake Entree - *2 cakes, cajun remoulade, french fries and cole slaw* 21

g **Cioppino** - *Crab meat, fresh fish, shrimp, clams, scallops and mussels stewed in a seafood tomato broth. A local classic* 32

g **Dungeness Crab Cioppino** - *A whole crab, cracked and stewed in our seafood tomato broth* 39

g **Whole Dungeness Crab** - *Steamed and served with vegetables and roasted fingerling potatoes* 39

g **Garlic Roasted Whole Dungeness Crab** - *Served with vegetables and roasted fingerling potatoes and butter* 41

g **Live Whole Maine Lobster** - *Steamed and served with garlic mashed potatoes and vegetables* *Market*

g **Shellfish Platter** - *A ½ crab, mussels, clams, shrimp and fingerling potatoes, oven roasted with butter, garlic and herbs* *for 1* 37 *for 2* 58

FRIED FAVORITES

Fish & Chips - *"Anchor Steam" beer battered with cole slaw* 18

Fried Calamari - *Lightly fried calamari with french fries and cole slaw* 17

Fried Shrimp - *Hand-breaded shrimp with french fries and cole slaw* 18

Fried Combo - *Fish, calamari, shrimp, french fries and cole slaw* 22

PASTAS

Seafood Penne - *Fresh fish, clams and mussels in a tomato cream sauce* 19

Chicken Penne - *Oven dried tomatoes, mozzarella cheese, garlic, olive oil and fresh basil* 18

Linguini & Clams - *Fresh clams, garlic, olive oil, tomatoes, white wine and butter* 18

MEAT & POULTRY

g **New York Steak** - *Creekstone Farms Angus beef, whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables* *10oz.* 30

g **Pan Seared Chicken Breast** - *Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce* 18

Surf & Turf - *10 oz. NY steak and lobster tail, sautéed vegetables and garlic mashed potatoes* *Market*

g **Filet Mignon** - *Pt. Reyes blue cheese demi sauce, garlic mashed potatoes, pearl onions and sautéed spinach* 35

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

Crab Roll - *Crab, celery, shallot aioli served on a buttered roll* 19

Fog Harbor Burger - *A fresh Angus chuck patty, Anchor Steam caramelized onions, jack cheese, bacon, and Chipotle 1000 island dressing* 15

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

Eating raw or undercooked proteins may increase the risk of foodbourne illness. A 4.75% 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.