

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**  
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
- Crispy Lemon Calamari**  
Seasoned with lemon and served with lemon aioli
- g Red Chili Garlic Shrimp**  
Red chili paste, onions, peppers and garlic
- Crispy Bay Scallops**  
Panko breaded and fried, served with roasted jalapeño aioli
- Dungeness Crab Cakes**  
Served with cajun remoulade
- Steamed Clams**  
Roasted peppers, corn and chorizo butter served with garlic toast
- g Mussel Fries**  
Shallots, fennel, sambuca cream, garlic aioli
- g Ahi Tuna Poke**  
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 Salmon "Club" Salad** 19  
Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch
- g Beet Salad** 12  
Red and golden beets, arugula, goat cheese, candied walnuts tossed in a white balsamic vinaigrette
- 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

- 8 **g Salmon** - Grilled, served on a bed of roasted corn, arugula, red peppers, fingerling potatoes and tarragon, with a citrus butter 29
- 13 **g Grilled Shrimp Brochette** - Sautéed spinach, butternut squash, garlic mashed potatoes and garlic butter 22
- 12 **g Ahi Tuna** - Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli, stir fried vegetables and wild rice or garlic mashed potatoes 26
- 14 **g Pacific Sole** - Pan seared and served with roasted fingerling potatoes, spinach, peppers, tarragon and a caper beurre blanc 23
- 13 **Swordfish** - Grilled and served over ratatouille and roasted fingerling potatoes, with pesto aioli and chimichurri sauce 26
- 16 **g Mixed Grill** - Grilled salmon, swordfish and shrimp, citrus beurre blanc, sautéed vegetables, wild rice or garlic mashed potatoes 26
- 16 **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 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 Shrimp** - Hand-breaded shrimp with french fries and cole slaw 20
- 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, topped with parmesan cheese 18

## MEAT & POULTRY

- 7 **g New York Steak** - Creekstone Farms Angus beef, 10oz. 30  
whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables
- 10 **g Pan Seared Chicken Breast** - Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce 18
- 10 **Surf & Turf** - 10 oz. NY steak and lobster tail, sautéed vegetables and garlic mashed potatoes Market
- 19 **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