

Dungeness Crab Menu

Dungeness Crab season is one of the most anticipated city-wide events of the year. Starting November 15th we feature menu items using our local crustacean. Its sweet and delicate flavor make this local favorite a must try for all. Enjoy.....

Starters & Salads

Crab Topped Clam Chowder - a cup of our famous clam chowder topped with crab meat	13
Dungeness Crab Cake - one large cake, citrus beurre blanc, mango relish	19
^g Dungeness Crab Cocktail - served with house made cocktail sauce	16
^g Dungeness Crab, Mango and Avocado Ceviche - fresh lime juice and dijon citrus vinaigrette, chili lime tortilla chips, chili aioli	18
^g Dungeness Crab Louis - chopped lettuce, hardboiled egg, onions, tomatoes, and crab meat served with our Louis dressing	25
^g California Crab and Avocado Caesar Salad - bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with crab meat	26
^g Shellfish Tower - ½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp, served with cocktail sauce and mignonette	68

Crab in the Shell

^g Cracked Dungeness Crab - fresh chilled crab, cracked to order	Whole	45
^g Steamed Dungeness Crab - fresh crab steamed served with butter and roasted fingerling potatoes	Whole	45
^g Garlic Roasted Crab - fresh crab roasted with garlic herb butter and served with fingerling potatoes	Whole	45
^g Asian Roasted Crab - fresh crab stir fried with onions, peppers, bok choy, garlic rice and sesame soy glaze	Whole	45
^g Red Chili Garlic Crab - fresh crab stir fried with onions, peppers, spicy red chili garlic sauce, garlic rice	Whole	45
^g Cajun Crab - fresh crab sautéed with onions, celery and pepper roasted with a spicy cajun butter and fingerling potatoes	Whole	45

Entrees & Sandwiches

Dungeness Crab Roll - crab meat, celery, shallot aioli, served on a buttered roll with crispy french fries	25
Crab Topped Burger - a fresh Angus chuck patty, topped with crab meat, jack cheese, butter sauce, garnish and crispy french fries	20
^g Dungeness Crab Cioppino - a house specialty, a tomato based stew simmered with onions, celery and a whole crab topped with garlic toast	45
Dungeness Crab Ravioli - cheese ravioli simmered in a shallot butter sauce, with spinach, tomatoes and topped with fresh crab meat	28
^g Crab Topped Filet Mignon - filet topped with crab meat and a caramelized demi glace aioli, sautéed spinach and garlic mash potatoes	49

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