

# Spring Specials

## Featured Cocktail

### **Moscow Mule 12.5**

*SVEDKA Vodka, Gosling's Ginger Beer, fresh lime juice,  
served in a traditional copper mug*

## Starters

### **Crispy Bay Scallops 15**

*roasted jalapeno aioli*

### <sup>g</sup> **Shellfish Tower 68**

*½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp,  
served with cocktail sauce and mignonette*

## Entrees

### <sup>g</sup> **Seared Pacific Cod 28**

*White beans, chorizo butter, roasted tomatoes, spinach, basil, cilantro,  
topped with a garlic shallot aioli*

### <sup>g</sup> **Alaskan Halibut 34**

*Quinoa, arugula, toasted pine nuts, basil, cilantro, citrus beurre blanc,  
tomato relish, crispy leeks*

### **Dungeness Crab Ravioli 29**

*Cheese ravioli simmered in a shallot butter sauce,  
with spinach, tomatoes and topped with fresh crab meat*

*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.  
<sup>g</sup>=represents menu items that may be prepared gluten free. Please ask your server.*

**FOG HARBOR**  
FISH HOUSE

