

Summer Specials

Featured Cocktail

Moscow Mule 12.5

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

Starters

Fried Bay Scallops 15

roasted jalapeno aioli

Heirloom Tomato Salad 12

Fresh basil, burrata cheese, extra virgin olive oil and balsamic glaze

Shellfish Tower 68

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

Entrees

^g Seared Pacific Cod 28

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

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

FOG HARBOR
FISH HOUSE

