

# 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*

### <sup>g</sup> Fresh Rock Cod Ceviche 14

*Fresh lime, coconut milk, jalapeño, cilantro, mango, onion, tomato, toasted coconut and tortilla chips*

### <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*

### <sup>g</sup> Jumbo Scallop Risotto 32

*Seared scallops, portobello mushroom risotto, tomatoes, parmesan cheese,  
cilantro pesto, beurre blanc, balsamic glaze*

*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

