

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** 9
Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs
- Baked Tomato Bruschetta** 14
Sourdough crostini topped with cherry tomatoes, garlic, basil, shallots, pesto baked with Asiago cheese and topped with balsamic glaze
- Crispy Calamari** 17
Fried jalapenos and onions, served with lemon aioli
- g **Red Chili Garlic Shrimp** 16
Red chili paste, onions, peppers and garlic
- Crab Cakes** 19
Two crab cakes, Cajun remoulade, mixed greens and mango
- g **Steamed Clams** 17
Garlic, lemon juice, white wine butter
- g **Oysters*** ½ dozen 23
Served with cocktail sauce
- g **Baked Oysters*** 25
½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce
- g **Mussel Fries** 18
Onions, fennel, sambuca cream, garlic aioli
- Ahi Tuna Poke*** 19
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

FRESH FISH & SEAFOOD

- Salmon** - A grilled filet over stir fried cabbage, onions, peppers, yakisoba noodles, wasabi aioli and pickled ginger 30
- g **Petrale Sole** - Pan seared with spinach, fingerling potatoes, pesto cream sauce and capers 29
- g **Seared Pacific Cod** - White beans, chorizo butter, tomatoes, spinach, basil, cilantro, topped with a garlic shallot aioli 28
- g **Seared Scallop & Crab Risotto** - Seared jumbo scallops, crab risotto, tomatoes, parmesan cheese, basil pesto, beurre blanc 39
- g **Mixed Grill** - Grilled salmon, Pacific cod and shrimp, citrus beurre blanc, sautéed vegetables and garlic mashed potatoes 32
- g **Lobster Tails** - Two 5 - 6 oz. tails, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes 53
- Fish & Chips** - Beer battered with cole slaw 21
- g **Shrimp Brochette** - Grilled, served with garlic mashed potatoes, sautéed vegetables and drawn butter 31

HOUSE SPECIALTIES

- g **Cioppino** - Crab, fresh fish, shrimp, clams and mussels stewed in a seafood tomato broth. A local classic. 39
- g **Whole Dungeness Crab** - Steamed and served with vegetables and roasted fingerling potatoes 55
- g **Garlic Roasted Whole Dungeness Crab** - Served with vegetables and roasted fingerling potatoes and butter 55
- g **NY Steak*** - Creekstone Farms steak, topped with peppercorn sauce, garlic mashed potatoes and sautéed spinach 38
- g **Filet Mignon*** - Demi sauce, garlic mashed potatoes, cherry tomatoes and sautéed spinach 49
- g **Surf & Turf*** - Filet mignon with demi sauce, a lobster tail (5 - 6 oz.), sautéed vegetables and garlic mashed potatoes 68

AWARD WINNING CLAM CHOWDER

.....The Best in San Francisco.....

Cup: 7.50 Bowl: 9.50

Fresh House Baked Sourdough Bread Bowl: 12
(Chowder contains bacon)



g Shellfish Platter

A ½ crab, mussels, clams, shrimp and fingerling potatoes, oven roasted with butter, garlic and herbs

For 1 48

For 2 88

Add Lobster Tail (5-6oz.) 26

Add Pasta 5

SALADS

- g **House Salad** 9
Mixed greens tossed with our house vinaigrette
- g **Caesar dressed leaves of Romaine** 11
Shaved parmesan and garlic croutons
- g **Grilled Shrimp and Avocado Caesar Salad** 24
Bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine
- g **Salmon "Club" Salad** - Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch 25
- Soup and Salad Combo** 17
Mixed greens or Caesar with clam chowder in a bread bowl
- Add Grilled Chicken** to any salad 6
- Add Grilled Shrimp** to any salad 7
- Add Crab Meat** to any salad 12

PASTAS

- Seafood Penne** - Fresh fish, shrimp, clams and mussels in a tomato cream sauce 28
- Pesto Chicken Pasta** - Tomatoes, spinach, peppers, onions, garlic, basil pesto and parmesan 22
- Linguini & Clams** - Fresh clams, garlic, olive oil, tomatoes, white wine and butter, topped with parmesan cheese 23

SANDWICHES

- Fog Harbor Burger*** - A fresh Angus chuck patty, grilled onions, jack cheese, bacon, Chipotle 1000 island dressing and french fries 19
- Salmon BLT** - Served on a toasted french roll with a pesto aioli 21
- Crab Roll** - Crab meat, celery, shallot aioli served on a buttered roll 31

KIDS MENU For Kids 12 & under Served with French Fries

- Grilled Salmon** 12
- Fish & Chips** 10
- Chicken Tenders** 10
- Buttered Noodles** 10
- Cheeseburger** 10

Digital Menu



SCAN ME

A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

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

g=represents menu items that may be prepared gluten free. Ask your server.

WARNING : Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

