

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

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 Halibut	- Seared Pacific Halibut over quinoa, dried cranberries, basil, cilantro, raspberry vinegar, tomato relish, citrus beurre blanc & crispy onions	36
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)



SALADS

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

KIDS MENU For Kids 12 & under Served with French Fries

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

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

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

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

