

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**
Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs
- Sliders (mini burgers)** - 3 Certified Angus Beef® burgers, caramelized onions, tomato and a shallot aioli
- Crispy Lemon Calamari**
Seasoned with lemon and served with lemon aioli
- g **Red Chili Garlic Shrimp**
Red chili paste, onions, peppers and garlic
- Crispy Bay Scallops**
Panko breaded and fried, served with roasted jalapeño aioli
- Dungeness Crab Cakes**
Served with cajun remoulade
- Steamed Clams**
Roasted peppers, corn and chorizo butter served with garlic toast
- g **Red Curry Steamed Mussels**
Garlic, onions, peppers and a coconut curry broth
- g **Ahi Tuna Poke**
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

AWARD WINNING CLAM CHOWDER

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

Cup: 6 Bowl: 8

Fresh House Baked Sourdough Bread Bowl: 10

SEAFOOD COCKTAILS & SHELLFISH

- g **Jumbo Shrimp Cocktail** - Large shrimp served with cocktail sauce 13
- g **Dungeness Crab Cocktail** - Served with cocktail sauce 15
- g **Bay Shrimp Cocktail** - Shrimp meat served with cocktail sauce 10
- g **Cracked Dungeness Crab** ½ crab 18
Served cold with cocktail sauce
- g **Oysters** each 2.5 ... ½ dozen 13
Served with cocktail sauce
- g **Baked Oysters** 15
½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce
- g **Garlic Roasted Crab** - Roasted ½ crab with a garlic herb butter 19

SALADS

- g **House Salad** 7
Mixed greens tossed with our house vinaigrette
- g **Blue Cheese Wedge** 10
Crisp iceberg lettuce, Pt. Reyes blue cheese dressing, bacon, and tomatoes
- g **Caesar dressed leaves of Romaine** 10
Shaved parmesan and garlic croutons
- g **Beet & Blue Cheese** - Red and golden beets, organic mixed greens tossed with Pt. Reyes blue cheese dressing and topped with walnuts 10
- g **California Crab & Avocado Caesar Salad** 16
bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with fresh crab
- g **Chili Lime Shrimp Salad** 17
Grilled domestic white shrimp, greens, tomatoes, cilantro, red onions, roasted corn, lime vinaigrette and dried chili dressing
- g **Salmon "Club" Salad** 19
Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch
- g **Shrimp Louis** - A San Francisco classic 20
- g **Crab Louis** - A San Francisco classic 22
- Soup and Salad Combo** 14
Mixed greens or Caesar with clam chowder in a bread bowl
- Add Grilled Chicken or Bay Shrimp to any salad** 4
- Add Grilled Shrimp or Crab to any salad** 6

FRESH FISH & SEAFOOD

- 8 g **King Salmon** - Grilled, served on a bed of roasted corn, arugula, red peppers, fingerling potatoes and tarragon, with a citrus butter Market
- 13 g **Grilled Shrimp Brochette** - Sautéed spinach, butternut squash, garlic mashed potatoes and garlic butter 22
- 12 g **Ahi Tuna** - Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli, stir fried vegetables and wild rice or garlic mashed potatoes 25
- 14 g **Pacific Sole** - Pan seared and served with roasted fingerling potatoes, spinach, peppers, tarragon and a caper beurre blanc 20
- 13 g **Trout** - Grilled and served with sautéed vegetables, wild rice or garlic mashed potatoes 19
- 16 g **Swordfish** - Grilled and served over ratatouille and roasted fingerling potatoes, with pesto aioli and chimichurri sauce 24
- 16 g **Mixed Grill** - Grilled Salmon, Swordfish and Shrimp, citrus beurre blanc, sautéed vegetables, wild rice or garlic mashed potatoes 26
- 12 g **Lobster Tail** - A 8-10 oz. tail, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes 38

HOUSE SPECIALTIES

- Crab Cake Entree** - 2 cakes, cajun remoulade, french fries and cole slaw 21
- g **Seafood Cioppino** - Crab, fresh fish, shrimp, clams, scallops and mussels stewed in a tomato herb broth **Add pasta 2** 28
- g **Whole Dungeness Crab** - Steamed and served with corn on the cob and roasted fingerling potatoes 37
- g **Garlic Roasted Whole Dungeness Crab** - Served with corn on the cob and roasted fingerling potatoes and butter 39
- g **Live Whole Maine Lobster** - Steamed and served with garlic mashed potatoes and grilled corn on the cob with tarragon butter Market
- g **Shellfish Platter** - A ½ crab, mussels, clams, shrimp, and corn, oven roasted with butter, garlic and herbs for 1 35
for 2 55

FRIED FAVORITES

- Fish & Chips** - "Anchor Steam" beer battered with cole slaw 17
- Fried Calamari** - Lightly fried calamari with french fries and cole slaw 16
- Fried Shrimp** - Hand-breaded shrimp with french fries and cole slaw 18
- Fried Combo** - Fish, calamari, shrimp, french fries and cole slaw 21

PASTAS

- Seafood Penne** - Fresh fish, clams and mussels in a tomato cream sauce 19
- Chicken Penne** - Oven dried tomatoes, garlic, olive oil and fresh basil 16
- Linguini & Clams** - Fresh clams, garlic, olive oil, tomatoes, white wine and butter 18

MEAT & POULTRY

- g **New York Steak** - Creekstone Farms Angus beef, 10oz. 28
whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables
- g **Pan Seared Chicken Breast** - Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce 18
- Surf & Turf** - 10 oz. NY steak and ½ a Maine lobster stuffed with crab, sautéed vegetables and garlic mashed potatoes Market
- g **Filet Mignon** - Pt. Reyes blue cheese demi sauce, garlic mashed potatoes, pearl onions and sautéed spinach 33

SANDWICHES (All sandwiches are served with french fries & garnish)

- Crab Roll** - Crab, celery, shallot aioli served on a buttered roll 19
- Fog Harbor Burger** - A fresh Angus chuck patty, Anchor Steam caramelized onions, jack cheese, bacon, and Chipotle 1000 island dressing 15
- Salmon BLT** - Served on a toasted french roll with a pesto aioli 15
- Grilled Chicken Breast** 14
Bacon, avocado and jack cheese with a shallot aioli

Eating raw or undercooked proteins may increase the risk of foodborne illness. A 4% 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.