

Fall 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

^g Fresh Rock Cod Ceviche 14

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

^g 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 Pumpkin Curry Salmon 31

*Fresh grilled salmon over sweet potatoes, butternut squash, spinach,
pumpkin curry sauce and a lavender-plum chutney*

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

FOG HARBOR
FISH HOUSE

