

Winter Specials

Featured Cocktail

Moscow Mule 13.5

*SVEDKA Vodka, Gosling's Ginger Beer, fresh lime juice,
served in a traditional copper mug*

Starters

Fried Bay Scallops 15

Roasted jalapeno aioli

^g Crab Ceviche 17

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*

Lobster Mac & Cheese 34

^g Jumbo Scallop & Crab Risotto 35

*Seared scallops, crab risotto, tomatoes, parmesan cheese,
cilantro pesto & beurre blanc*

^g Crab topped Filet Mignon 49

*Grilled filet with crab meat and a caramelized demi glace aioli,
sautéed spinach and garlic mashed potatoes*

*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

