

Dungeness Crab Menu

Dungeness Crab season is one of the most anticipated city-wide events of the year. Starting November 15th we highlight our menu items using our local crustacean. Its sweet and delicate flavor make this local favorite a must try for all. Enjoy.....

Starters & Salads

Crab Topped Clam Chowder - a cup of our famous clam chowder topped with crab meat	14
Crab Cakes - two cakes, cajun remoulade, arugula and mango	19
^g Crab Cocktail - served with cocktail sauce	18
^g Crab Ceviche - fresh lime, coconut milk, jalapeno, cilantro, mango, onion, tomato, toasted coconut and fresh chili tortilla chips	19
^g Crab Louis Salad - chopped lettuce, hardboiled egg, onions, tomatoes, and crab meat served with our Louis dressing	29
^g California Crab and Avocado Caesar Salad - bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with crab meat	29
^g Shellfish Tower - ½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp, 6 mussels, Dungeness crab ceviche served with cocktail sauce and mignonette	88

Crab in the Shell

^g Cracked Crab - fresh chilled crab, cracked to order	Whole	46
^g Steamed Crab - fresh crab steamed served with butter, roasted fingerling potatoes	Whole	46
^g Garlic Roasted Crab - fresh crab roasted with garlic herb butter and served with fingerling potatoes	Whole	46
^g Asian Roasted Crab - fresh crab stir fried with onions, peppers, bok choy, steamed jasmine rice and sesame soy glaze	Whole	46
^g Red Chili Garlic Crab - fresh crab stir fried with onions, peppers, spicy red chili garlic sauce, steamed jasmine rice	Whole	46
^g Cajun Crab - fresh crab sautéed with onions, celery and pepper roasted with a spicy cajun butter and fingerling potatoes	Whole	46

Entrees

Crab Topped Burger - a fresh Angus chuck patty, topped with crab meat, jack cheese, caramelized demi glace aioli, garnish and crispy french fries	22
^g Whole Crab Cioppino - a house specialty, a tomato based stew simmered with onions, celery and a whole crab topped with garlic toast	48
Seared Scallop & Crab Risotto - seared jumbo scallops, crab risotto, tomatoes, parmesan cheese, cilantro pesto, beurre blanc	35
^g Crab Topped Filet Mignon - filet topped with crab meat and a caramelized demi glace aioli, sautéed spinach and garlic mash potatoes	53

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.

Proud Partners with:



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

FOG HARBOR COCKTAILS

All handcrafted cocktails are made with real fruit and fresh squeezed juices

Ultimate Dirty Martini	<i>Tito's Vodka, dry vermouth, olive juice and a blue cheese stuffed olive</i> 14
Barrel Aged Manhattan <i>(On the rock or up)</i>	<i>Bulleit Bourbon, Carpano Antica Sweet Vermouth house aged in 5 liter oak barrels</i> 14
Perfect Blood Orange Margarita	<i>El Charro Reposado, Patron Citronge, blood orange syrup, fresh lime and organic agave served up and topped with Patron Citronge foam</i> 14
Moscow Mule	<i>SVEDKA Vodka, Bundaberg Ginger Beer, fresh lime juice, served in a traditional copper mug</i> 14
Cucumber Collins	<i>Hendrick's Gin, organic agave nectar, fresh lime juice, soda water, muddled cucumber</i> 13
*Lipstick Lemondrop <i>(Skinny=179 calories, no raspberry liqueur)</i>	<i>SVEDKA Citrus Vodka, triple sec and fresh squeezed lemon shaken and layered with black raspberry liqueur</i> 12
Alcatraz Escape	<i>Cruzan Coconut Rum, white rum, orange and pineapple juices, grenadine and a float of Lahaina Dark Rum</i> 11
Dark & Stormy	<i>Lahaina Dark Rum, Bundaberg Ginger Beer, fresh lime juice</i> 13
Patron Margarita	<i>Barrel Aged Patron Reposado, agave nectar, fresh lime juice</i> 14
Hibiscus Brut	<i>Sparkling J. Roget Brut, hibiscus flower syrup</i> 11

BEER

Draft 8 <i>Fog Harbor Lager – Napa, California</i> <i>805 Blonde Ale – Paso Robles, CA</i> <i>Blue Moon – Golden, Colorado</i> <i>Anchor Steam – San Francisco</i> <i>Lagunitas IPA – Petaluma, California</i> <i>21st Amendment Blood Orange IPA – San Francisco</i>	Bottle 7 <i>Corona – Mexico</i> <i>Guinness – Dublin, Ireland</i> <i>Stella Artois – Belgium</i> <i>Stone Delicious IPA – Gluten Free</i>	Bottle 6 <i>Coors Light – Golden, Colorado</i> <i>Budweiser – USA</i> <i>Clausthaler – Non-alcoholic</i> <i>Angry Orchard Apple Cider – Ohio</i>
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NON-ALCOHOLIC BEVERAGES

All drinks are made with real fruit and fresh squeezed juices

Vignette Wine Soda	<i>Chardonnay or Pinot Noir, non-alcoholic beverage sweetened with the juice of California wine grapes</i> 6.5
Fresh Squeezed Juice	<i>Choice of lemonade or orange juice</i> 5
Strawberry Lemonade	<i>Lemonade with puréed strawberries</i> 6
*Sparkling Ginger Lemonade <i>(Skinny=14 calories)</i>	<i>Fresh ginger muddled with fresh squeezed lemon, soda water and sugar or Splenda</i> 7.5
*Blackberry Press <i>(Skinny=21 calories)</i>	<i>Fresh blackberries muddled with fresh squeezed lemon, soda water and sugar or Splenda</i> 7.5
Strawberry-Basil Nojito	<i>Fresh mint, basil and strawberries muddled with fresh lime juice, and soda water</i> 7.5
Ginger Beer	<i>Bundaberg Ginger Beer</i> 7.5



WARNING : Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol