

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 vegetables and 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.

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