

# Dungeness Crab Menu

Dungeness Crab season is one of the most anticipated city-wide events of the year. 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

<b>Crab Topped Clam Chowder</b> - a cup of our famous clam chowder topped with crab meat	14.5
<b>Crab Tater Tots</b> - truffle aioli and shaved parmesan	18
<b>Crab Cakes</b> - two cakes, cajun remoulade, arugula and mango	19
<sup>g</sup> <b>Crab Cocktail</b> - served with cocktail sauce	18
<sup>g</sup> <b>Crab Ceviche</b> - fresh lime, coconut milk, jalapeno, cilantro, mango, onion, tomato, toasted coconut and fresh chili tortilla chips	19
<sup>g</sup> <b>Crab Louie Salad</b> - chopped lettuce, hardboiled egg, onions, tomatoes, and crab meat served with our Louis dressing	29
<sup>g</sup> <b>California Crab and Avocado Caesar Salad</b> - bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with crab meat	29
<sup>g</sup> <b>Shellfish Tower</b> - 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

<sup>g</sup> <b>Cracked Crab</b> - fresh chilled crab, cracked to order	Whole 47
<sup>g</sup> <b>Steamed Crab</b> - fresh crab steamed served with butter, roasted fingerling potatoes	Whole 48
<sup>g</sup> <b>Garlic Roasted Crab</b> - fresh crab roasted with garlic herb butter and served with vegetables and fingerling potatoes	Whole 48
<sup>g</sup> <b>Asian Roasted Crab</b> - fresh crab stir fried with onions, peppers, bok choy, steamed jasmine rice and sesame soy glaze	Whole 48
<sup>g</sup> <b>Red Chili Garlic Crab</b> - fresh crab stir fried with onions, peppers, spicy red chili garlic sauce, steamed jasmine rice	Whole 48
<sup>g</sup> <b>Cajun Crab</b> - fresh crab sautéed with onions, celery and pepper roasted with a spicy cajun butter and fingerling potatoes	Whole 48

## Entrees

<b>Crab Topped Burger</b> - a fresh Angus chuck patty, topped with crab meat, jack cheese, buerre blanc, garnish and crispy french fries	22
<b>Burrata Cheese Ravioli with Crab</b> - olive oil and butter, garlic, tomatoes, basil, crab meat over burrata cheese filled ravioli	32
<sup>g</sup> <b>Whole Crab Cioppino</b> - a house specialty, a tomato based stew simmered with onions, celery and a whole crab topped with garlic toast	48
<b>Seared Scallop &amp; Crab Risotto</b> - seared jumbo scallops, crab risotto, tomatoes, parmesan cheese, cilantro pesto, beurre blanc	36
<sup>g</sup> <b>Crab Topped Filet Mignon</b> - 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.

<sup>g</sup>=represents menu items that may be prepared gluten free. Please ask your server.

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**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](http://www.P65Warnings.ca.gov/restaurant)