

Fog Harbor is committed to the preservation of the ocean and its fisheries. We are proud to be the first restaurant on Fisherman's Wharf to offer a 100% sustainable seafood menu based on recommendations by Monterey Bay Aquarium's Seafood Watch® Program and Aquarium of the Bay.

STARTERS

- Blue Cheese Garlic Bread** 8
Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs
- Sliders (mini burgers)*** - 3 fresh Angus chuck patties, caramelized onions, tomato and a shallot aioli 13
- Crispy Calamari** 16
Fried jalapenos and onions, served with lemon aioli
- g Red Chili Garlic Shrimp** 16
Red chili paste, onions, peppers and garlic
- Dungeness Crab Cakes** 19
Two crab cakes, Cajun remoulade, mixed greens and mango
- g Steamed Clams** 17
Roasted peppers, corn and chorizo butter served with garlic toast
- g Mussel Fries** 18
Shallots, fennel, sambuca cream, garlic aioli
- g Ahi Tuna Poke*** 19
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

AWARD WINNING CLAM CHOWDER

.....The Best in San Francisco.....

Cup: 7.50 Bowl: 9.50

Fresh House Baked Sourdough Bread Bowl: 12

Add Dungeness Crab: 7

(Chowder contains bacon)



SEAFOOD COCKTAILS & SHELLFISH

- g Jumbo Shrimp Cocktail** - Large shrimp served with cocktail sauce 17
- g Dungeness Crab Cocktail** - Served with cocktail sauce 18
- g Oysters*** 1/2 dozen 21
Served with cocktail sauce
- g Baked Oysters*** 23
1/2 dozen fresh oysters, spinach, bacon and a creamy parmesan sauce
- g Garlic Roasted Crab** - Roasted 1/2 crab with a garlic herb butter 26
- g Shellfish Tower*** - 1/2 Maine lobster, 1/2 cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp, 6 mussels, Dungeness crab ceviche served with cocktail sauce and mignonette 88

SALADS

- g House Salad** 9
Mixed greens tossed with our house vinaigrette
- g Blue Cheese Wedge** 12
Crisp iceberg lettuce, Pt. Reyes blue cheese dressing, bacon, and tomatoes
- g Caesar dressed leaves of Romaine** 11
Shaved parmesan and garlic croutons
- g California Crab and Avocado Caesar Salad** 29
Bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with Dungeness crab meat
- g Salmon "Club" Salad** - Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch 24
- g Dungeness Crab Louie** - A San Francisco classic 29
- Soup and Salad Combo** 17
Mixed greens or Caesar with clam chowder in a bread bowl
- Add Grilled Chicken** to any salad 6
- Add Grilled Shrimp** to any salad 7
- Add Dungeness Crab Meat** to any salad 8

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

A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

*Eating raw or undercooked proteins may increase the risk of foodborne illness.

g=represents menu items that may be prepared gluten free. Ask your server.

FRESH FISH & SEAFOOD

- g Salmon** - Pearl couscous, toasted pine nuts, roasted vegetables, pesto, tomato coulis, balsamic glaze and a tomato relish 29
- g Seared Pacific Cod** - White beans, chorizo butter, roasted tomatoes, spinach, basil, cilantro, topped with a garlic shallot aioli 28
- g Grilled Shrimp Brochette** - Sautéed spinach, butternut squash, garlic mashed potatoes and garlic butter 25
- g Ahi Tuna*** - Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli, stir fried vegetables and garlic jasmine rice 29
- g Pacific Sole** - Pan seared and served with roasted fingerling potatoes, spinach, peppers, tarragon and a caper beurre blanc 24
- g Mixed Grill** - Grilled salmon, Pacific cod and shrimp, citrus beurre blanc, sautéed vegetables and garlic mashed potatoes 31
- g Lobster Tails** - Two 5 - 6 oz. tails, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes 53

HOUSE SPECIALTIES

- g Cioppino** - Crab, fresh fish, shrimp, clams, scallops and mussels stewed in a seafood tomato broth. A local classic. 35
- Lazy Cioppino** add 6
- g Whole Dungeness Crab** - Steamed and served with vegetables and roasted fingerling potatoes 47
- g Garlic Roasted Whole Dungeness Crab** - Served with vegetables and roasted fingerling potatoes and butter 48

g Shellfish Platter

A 1/2 crab, mussels, clams, shrimp and fingerling potatoes, oven roasted with butter, garlic and herbs

For 1 42

For 2 78

Add Lobster Tail (5-6oz.) 26

Add Garlic Noodles 5

FRIED FAVORITES

- Fish & Chips** - "Anchor Steam" beer battered with cole slaw 21
- Fried Shrimp** - Hand-breaded shrimp with french fries and cole slaw 22
- Fried Combo** - Fish, calamari, shrimp, french fries and cole slaw 25

PASTAS

- Seafood Penne** - Fresh fish, shrimp, clams and mussels in a tomato cream sauce 25
- Pesto Chicken Penne** - Oven dried tomatoes, spinach, peppers, onions, garlic, basil pesto and parmesan 20
- Linguini & Clams** - Fresh clams, garlic, olive oil, tomatoes, white wine and butter, topped with parmesan cheese 22

MEAT & POULTRY

- g Flat Iron Steak*** - 10 oz. Angus steak, whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables 29
- g New York Steak*** - Creekstone Farms Angus steak, 10oz. whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables 36
- g Pan Seared Chicken Breast** - Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce 20
- g Surf & Turf*** - 10 oz. NY steak and lobster tail (5 - 6 oz.), sautéed vegetables and garlic mashed potatoes 56
- g Filet Mignon*** - Pt. Reyes blue cheese, mushroom demi sauce, garlic mashed potatoes, pearl onions and sautéed spinach 45

SANDWICHES

- Lobster Roll** - Poached lobster meat tossed with mayo and butter, served on a toasted brioche roll and house made potato chips 29
- Fog Harbor Burger*** - A fresh Angus chuck patty, Anchor Steam caramelized onions, jack cheese, bacon, Chipotle 1000 island dressing and french fries 16

