

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

g Crab Ceviche - Fresh lime, coconut milk, jalapeno, cilantro, mango, onion, tomato, toasted coconut and fresh chili tortilla chips	19
Crispy Calamari Fried jalapenos and onions, served with lemon aioli	16
g Red Chili Garlic Shrimp Red chili paste, onions, peppers and garlic	16
Dungeness Crab Cakes Two crab cakes, Cajun remoulade, mixed greens and mango	19
g Steamed Clams Garlic, lemon juice, white wine butter	17
g Cold Shellfish Sampler 6 oysters, 6 shrimp, ½ Dungeness crab, ½ Maine lobster	79
g Oysters* Served with cocktail sauce	½ dozen 21
g Baked Oysters* ½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce	23
g Mussel Fries Onions, fennel, sambuca cream, garlic aioli	18
g Ahi Tuna Poke* Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli	19
g Dungeness Crab Cocktail - Served with cocktail sauce	18

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)



SALADS

g House Salad Mixed greens tossed with our house vinaigrette	9
g Caesar dressed leaves of Romaine Shaved parmesan and garlic croutons	11
g California Crab and Avocado Caesar Salad Bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with Dungeness crab meat	29
g Salmon "Club" Salad - Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch	24
Soup and Salad Combo Mixed greens or Caesar with clam chowder in a bread bowl	17
Add Grilled Chicken to any salad	6
Add Grilled Shrimp to any salad	7
Add Dungeness Crab Meat to any salad	8

Your Health Is Our Top Priority

The wellbeing of our guests and staff is always our priority. We have implemented heightened sanitary procedures to keep our community as safe as possible during the current situation with Coronavirus (COVID-19).

What we're doing

- Providing single-use menus
- Removing condiment bottles from tables to serve upon request
- Staffing a full-time dedicated employee to sanitize door handles, tables, chairs, bathroom facilities, and other commonly touched areas throughout the day
- Reinforcing our mandate that staff stay home if they show any symptoms of cold or flu
- Implementing heightened staff handwashing procedures and providing extensive education on how to prevent the spread of germs

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

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 Alaskan Halibut - Grilled, served over quinoa, spinach, toasted pine nuts, dried cranberries, beurre blanc, raspberry vinegar, cilantro, basil, tomato relish topped with crispy onions	32
g Seared Scallop & Crab Risotto - Seared jumbo scallops, crab risotto, tomatoes, parmesan cheese, basil pesto, beurre blanc	36
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
Fish & Chips - "Anchor Steam" beer battered with cole slaw	21
g Shrimp Brochette - Grilled, served with garlic mashed potatoes, sautéed vegetables and drawn butter	31
g Whole Maine Lobster - served with garlic mashed potatoes, sautéed vegetables and drawn butter	54

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 Filet Mignon* - Blue cheese, demi sauce, garlic mashed potatoes, cherry tomatoes and sautéed spinach	45
g Surf & Turf* - Filet mignon topped with blue cheese, demi sauce, a lobster tail (5 - 6 oz.), sautéed vegetables and garlic mashed potatoes	64

g Shellfish Platter

A ½ 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 Pasta 5

PASTAS

Seafood Pasta - Fresh fish, shrimp, clams and mussels in a tomato cream sauce	25
Pesto Chicken Pasta - 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

SANDWICHES

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

Digital Menu



SCAN ME

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.

