

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**
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
- Crispy Calamari**
Fried jalapenos and onions, served with lemon aioli
- g **Red Chili Garlic Shrimp**
Red chili paste, onions, peppers and garlic
- Crab Cake**
One large cake, citrus beurre blanc, mango relish
- g **Steamed Clams**
Roasted peppers, corn and chorizo butter served with garlic toast
- g **Mussel Fries**
Shallots, fennel, sambuca cream, garlic aioli
- g **Ahi Tuna Poke**
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

AWARD WINNING CLAM CHOWDER

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

Cup: 6 Bowl: 8

Fresh House Baked Sourdough Bread Bowl: 10

Add Crab: 7

(Chowder contains bacon)

SEAFOOD COCKTAILS & SHELLFISH

- g **Jumbo Shrimp Cocktail** - Large shrimp served with cocktail sauce 16
- g **Dungeness Crab Cocktail** - Served with cocktail sauce 16
- g **Cracked Dungeness Crab** ½ crab 23
Served cold with cocktail sauce
- g **Oysters** ½ dozen 17
Served with cocktail sauce
- g **Baked Oysters** 18
½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce
- g **Garlic Roasted Crab** - Roasted ½ crab with a garlic herb butter 24
- g **Shellfish Tower** - ½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp, served with cocktail sauce and mignonette 68

SALADS

- g **House Salad** 7
Mixed greens tossed with our house vinaigrette
- g **Blue Cheese Wedge** 10
Crisp iceberg lettuce, Pt. Reyes blue cheese dressing, bacon, and tomatoes
- g **Caesar dressed leaves of Romaine** 10
Shaved parmesan and garlic croutons
- g **Beet and Goat Cheese Salad** 12
Roasted beets, beet puree, goat cheese, fresh chervil, tarragon, mint, organic greens, lemon juice, olive oil and chocolate dust
- g **Salmon "Club" Salad** - Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch 21
- g **Crab Louis** - A San Francisco classic 25
- Soup and Salad Combo** 16
Mixed greens or Caesar with clam chowder in a bread bowl
- Add Grilled Chicken to any salad 5
- Add Grilled Shrimp to any salad 6
- Add Crab Meat to any salad 7

FRESH FISH & SEAFOOD

- 8 g **Salmon** - Grilled, served on a bed of roasted corn, arugula, red peppers, fingerling potatoes and tarragon, with a citrus butter 29
- 13 g **Grilled Shrimp Brochette** - Sautéed spinach, butternut squash, garlic mashed potatoes and garlic butter 22
- 14 g **Ahi Tuna** - Seared "RARE", sesame seed crust, ginger soy glaze, wasabi aioli, stir fried vegetables and garlic jasmine rice 29
- 14 g **Pacific Sole** - Pan seared and served with roasted fingerling potatoes, spinach, peppers, tarragon and a caper beurre blanc 23
- 19 g **Swordfish** - Grilled and served over ratatouille and roasted fingerling potatoes, with pesto aioli and chimichurri sauce 28
- 16 g **Mixed Grill** - Grilled salmon, swordfish and shrimp, citrus beurre blanc, sautéed vegetables and garlic mashed potatoes 28
- 16 g **Lobster Tail** - A 8-10 oz. tail, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes 38

HOUSE SPECIALTIES

- g **Cioppino** - Crab, fresh fish, shrimp, clams, scallops and mussels stewed in a seafood tomato broth. A local classic. 33
- Lazy Cioppino** add 5
- g **Whole Dungeness Crab** - Steamed and served with vegetables and roasted fingerling potatoes 45
- g **Garlic Roasted Whole Dungeness Crab** - Served with vegetables and roasted fingerling potatoes and butter 45
- g **Live Whole Maine Lobster** - Steamed and served with garlic mashed potatoes and vegetables Market
- g **Shellfish Platter** - A ½ crab, mussels, clams, shrimp and fingerling potatoes, oven roasted with butter, garlic and herbs for 1 38
for 2 59
- Add Lobster Tail 32

FRIED FAVORITES

- Fish & Chips** - "Anchor Steam" beer battered with cole slaw 19
- Fried Shrimp** - Hand-breaded shrimp with french fries and cole slaw 20
- Fried Combo** - Fish, calamari, shrimp, french fries and cole slaw 23

PASTAS

- Seafood Penne** - Fresh fish, clams and mussels in a tomato cream sauce 20
- Chicken Penne** - Oven dried tomatoes, zucchini, peppers, onions, garlic, olive oil, fresh basil and parmesan 18
- Linguini & Clams** - Fresh clams, garlic, olive oil, tomatoes, white wine and butter, topped with parmesan cheese 19

MEAT & POULTRY

- g **Flat Iron Steak** - Certified Angus, whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables 28
- g **New York Steak** - Creekstone Farms Angus steak, 10oz. 35
whisky peppercorn sauce, garlic mashed potatoes and sautéed vegetables
- g **Pan Seared Chicken Breast** - Garlic mashed potatoes, sautéed spinach, pearl onions and mushroom herb sauce 19
- g **Surf & Turf** - 10 oz. NY steak and lobster tail, sautéed vegetables and garlic mashed potatoes 58
- g **Filet Mignon** - Pt. Reyes blue cheese, mushroom demi sauce, garlic mashed potatoes, pearl onions and sautéed spinach 39

SANDWICHES (All sandwiches are served with french fries & garnish)

- Crab Roll** - Crab, celery, shallot aioli served on a buttered roll 25
- Fog Harbor Burger** - A fresh Angus chuck patty, Anchor Steam caramelized onions, jack cheese, bacon, and Chipotle 1000 island dressing 15
- Salmon BLT** - Served on a toasted french roll with a pesto aioli 15
- Grilled Chicken Breast** 14
Bacon and jack cheese with a shallot aioli