## Oysters
- Fisherman’s dozen: $28.00

## Bites
- Garlic bread: $4.95
- Garlic bread with melted cheese: $6.95
- Bruschetta with box tomatoes, olives, garlic & basil: $8.95

## Golden Gate Clam Chowder
- Cup: $4.95
- Bowl: $6.95

## Fisherman’s Dozen
- 14 pieces: $28.00

## Garlic Bread with Melted Cheese
- 2 pieces: $6.95

## Clams Acini 19.95
- Steamed clams
- White or red sauce

## Mussels
- Small: $9.95
- Medium: $14.95
- Large: $24.95

## Shrimp
- $9.95
- $14.95
- $24.95

## Mussels & Shrimp
- Combo: $39.95

## Surf & Turf
- Prime rib & crab: $44.95

## Surf & Turf
- Served with Yukon gold potatoes mashed with zucchini

## Sides
- French fries: $5.95
- Extra virgin olive oil cole slaw: $5.95
- Sautéed cole slaw: $5.95
- Acini pasta with sun dried tomatoes & snap peas: $7.95
- Yukon gold potatoes mashed with zucchini: $7.95

## Sweets
- Tiramisu: $7.95
- Chocolate truffle mousse cake: $7.95
- Lemon torta della nonna: $7.95
- Tortuga Caribbean rhum cake: $7.95
- Italian wild strawberry cheesecake: $7.95

## Salads
- House: Tomato, avocado, onions & parmagrattato: $7.95
- Caesar: Goat cheese & parmagrattato: $9.95
- Beets: Goat cheese, pumpkin seeds & red onions: $9.95
- Balsamic vinaigrette: $9.95
- Red onions, avocado & smoked salmon: $14.95

## Pasta
- Clam Linguini: $17.95
- Mixed seafood: $19.95
- Shrimp: $16.95
- Crab Alfredo: $17.95
- Toy box tomato, olives, arugula & parmagrattato: $12.95

## Chiches
- Fishwich: Extra virgin olive oil cole slaw: $9.95
- Chickenwich: Extra virgin olive oil cole slaw: $9.95
- Burgerwich: Raw milk white cheddar, lettuce, tomatoes, grilled onions & ketchup: $9.95
- Sausagewich: Cheddar, onions, arugula, bacon & spicy red pepper oil: $9.95

## Choose Fish 19.95
- Sand dabs: Basa: Salmon: Shrimp or (chicken)

## Choose Preparation
- Lemon butter caper sauce & parmagrattato
- Spicy cioppino sauce & olives
- Toy box tomatoes, arugula, parmagrattato & black olives
- Seaweed ginger glaze sauté
- Onions, bacon & spicy red pepper oil

## Choose Side with Omelet
- Bacon: $3.00
- Sausage: $3.00
- Shrimp: $5.00
- Smoked salmon: $5.00
- Crab: $7.00

## Choose Add to Omelet
- Acini pasta with sun dried tomatoes & snap peas: $44.95

## Dinner Menus
- Usda Prime Prime Rib
- Surf & Turf Prime Rib & Crab

## Hot Iron Skillet
- Mussels: Small: $9.95
- Medium: $14.95
- Large: $24.95
- Shrimp: $14.95
- Mussels & Shrimp: $19.95
- Combo: Mussels, shrimp & crab: $39.95
- Double Mussels & Shrimp: $39.95
- Double Mussels & Double Crab: $49.95
- Double Shrimp & Double Crab: $49.95

## Hot Dungeness Crab
- Whole: 2 plus lb: $34.95
- Half order: 1 plus lb: $19.95
- Lobster: 3 lbs (two shares): $49.95
- Too two crab (for three): $68.95
- Crab feast (four sharing): $100.00

## Sides
- wheelchair: Extra virgin olive oil cole slaw: $9.95
- Sautéed cole slaw: $9.95
- Acini pasta with sun dried tomatoes & snap peas: $7.95
- Yukon gold potatoes mashed with zucchini: $7.95

## Brunch
- Sat, Sun, & Holidays 11-3
- Eggs brunchetta: Tomatoes, olives: $12.95
- Crab & smoked salmon: $17.95
- Omelets with raw milk white cheddar cheese:
  - Choice of:
    - Toy box tomatoes, avocado & red onions: $9.95
    - Olive oil cole slaw with onions & cilantro: $9.95
    - Onions, bacon & spicy red pepper oil: $9.95
    - Sautéed Swiss chard & onions: $9.95

## Choose Add to Omelet
- Bacon: $3.00
- Sausage: $3.00
- Shrimp: $5.00
- Smoked salmon: $5.00
- Crab: $7.00

## Et Cetera
- Crab enchilada: $17.95
- Seafood cioppino: $19.95
- Fish & chips: $16.95
- Chicken & chips: $16.95
- Shrimp & chips: $16.95

## Additional Information
- We accept Visa, Mastercard, American Express, Diner’s Club, Carte Blanche & Discover
- 18% service charge for parties of 6 or more

Water served on request

French fries served on request
wines

$19 wine by the glass $7
316 bargetto chardonnay
319 st. george white zinfandel
213 bargetto merlot

$29 wine by the glass $9
320 ruggeri prosecco gold sparkling, italy
321 la boatina pinot grigio, italy
322 honig sauvignon blanc, napa
325 schmitt sohne riesling, germany
326 benziger san giacomo chardonnay, sonoma
222 hunterdon pinot noir, monterey
223 kenwood merlot, sonoma
224 aquinas cabernet, napa
225 alexander valley syrah, sonoma

$39 wine by the glass $13
330 schramsberg blanc de blanc, sparkling, napa
331 santa margherita pinot grigio, italy
332 cloudy bay sauvignon blanc, new zealand
336 trefethen chardonnay, napa
232 mac murray pinot noir, russian river
233 stag’s leap merlot, napa
234 hall cabernet, napa
236 chateau montelena zinfandel, napa

$49 wine
346 ferrari carano chardonnay, sonoma
242 emeritus pinot noir, russian river
243 matanzas creek merlot, sonoma
245 arrowood syrah, sonoma

$59 wine
356 veuve clicquot champagne, france
356 cakebread chardonnay, napa
251 gary farrell pinot noir, russian river
254 jordan cabernet, alexander valley

$69 wine
366 far niente chardonnay, napa
262 belle glos taylor lane pinot noir, monterey
263 newton unfiltered merlot, napa

$79 wine
376 kistler les noisetiers chardonnay, sonoma
274 caymus cabernet, napa

$10 corkage

coffees

blood orange mimosa 9.00
peach bellini 9.00
clamato chili beer choice of draft beer 7.00
gyoris vodka bloody basil clamary 8.00
zodiac vodka basil martini 9.00
yazi ginger vodka, joseph carton ginger & cranberry 9.00
broker's london gin, dolin dry & créme de violette 8.00
anchor juniper gin, french lemonade & zucca amaro 9.00
dos manos blanco tequila blood orange margarita 8.00
old bardstown bourbon manhattan w/ jelinek fernet 8.00
john bar red lable scotch rob roy with boston bittahs 9.00
bulleit bourbon mint cooler & soda 9.00
smith & cross rum, allspice, falernum & pineapple 9.00
leopold gin & leopold new york sour apple 9.00

beers

draft $4 large $6 liter $9
clam house pale ale
anchor steam
trumer pilsner
blue moon
amstel light
stella artois

bottle beer $5
big daddy
boddingtons
corona
guinness
chimay red
peroni
bud light
o’ doul’s non alcohol

beverages/coffees

coke, diet coke, sprite
lemonade
straus milk
apple juice
blood orange juice
cranberry juice
clamato
pineapple juice
still water
sparkling water

coffee with straus cream
hot tea
iced tea
espresso
cappuccino
latte
mocha

drinks

clam house pale ale
anchor steam
trumer pilsner
blue moon
amstel light
stella artois

bottles

big daddy
boddingtons
corona
guinness
chimay red
peroni
bud light
o’ doul’s non alcohol

Uniquely San Francisco, The Old Clam House is the City’s oldest restaurant serving quality seafood and spirits in the same location since 1861. It has survived many city transformations, including the San Francisco Earthquake and Fire of 1906.

In 1861 Abraham Lincoln was inaugurated as President of The United States, the dust from the Gold Rush was just beginning to settle, and San Francisco was blossoming as a city. The approximate City population that year was sixty thousand. When it opened in this atmosphere of young America, The Old Clam House was constructed on what was then the waterfront to the south of Islais Creek, just below Bernal Heights.

First named The Oakdale Bar & Clam House, the restaurant at one time was connected to downtown San Francisco by an estimated two miles of plank road. It quickly became a gathering place for the waterfront workers and neighbors settling in the area, during an era when the Bay Area contained a thriving fishing industry.

In 1906, the Great Earthquake and Fire swept toward the Mission District from South Beach, but was contained at 20th Street, sparing The Old Clam House. In fact, much of the Islais Creek marshy estuary was filled by debris from this earthquake and fire. Although the area surrounding The Old Clam House has changed over time, the restaurant remains in its original location.

Today, the bar area consists of the original structure making it San Francisco’s oldest restaurant in the same location since 1861. A fact we cherish.

We warmly welcome you to a unique San Francisco Tradition....