



*Eating seafood is a great way
to boost your immune system
while supporting many of
fishermen and seafood farmers
during this challenging time.*

*We only use sustainable seafood that is
either caught or farmed in a way that
has less impact on the environment.*

**550 GREEN ST.
SAN FRANCISCO CA, 94133
(415) 757 0918**

PLEASE CONSULT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.
NOT ALL INGREDIENTS ARE DISPLAYED ON MENU.

CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.

SOFT OPENING MENU

ANTIPASTI

Frittura Mista 14.95

MONTEREY SQUID, PRAWNS, ZUCCHINI

Oyster	3	6	12
MARIN MIYAGI • CALIFORNIA	6	11	20
SHIGOKU • WASHINGTON	9	17	32
KUSSHI • BRITISH COLUMBIA	8	15	28
KUMAMOTO	9	17	32

CRUDO CALABRESE

CAPERS, ONIONS, CHILI

Halibut 12	Scallops 11
Salmon 11	Combo 29

COCKTAIL

Spanish Octopus 13

Prawns 12

Crab 16

GRILL · SAUTÉ · STEW

Spicy Stew Baby Spanish Octopus 13

Grilled Calamari 11

Sautéed Cozze & Vongole 15

CHERRY TOMATOES, GARLIC, CLAMS, MUSSELS

SALAD

Bay Shrimp Louie

KALE, AVOCADO, CROÛTONS 18

Crab Louie

CRAB, ASPARAGUS, BOILED EGG,
ROMAINE, RADISHES, TOMATO 26

House Salad

ARUGULA, ROMAINE, KALE,
CHERRY TOMATO, RED VINAIGRETTE 10

SOUP CUP 6 BOWL 8

Crab Chowder

FAMILY STYLE PASTA

Ravioli con Aragosta

LOBSTER RAVIOLI, PRAWNS, TOMATO CREAM BRANDY SAUCE 21.95

Rigatoni al Polpo

OCTOPUS, 'NDUJA, TOMATO SAUCE 21.95

Linguine alle Vongole

LINGUINE, MANILA CLAMS 21.50

Spaghetti ai Frutti di Mare

RED OR WHITE SAUCE, CHEF SELECTION SEAFOOD 20.95

Pappardelle al Salmone

SMOKED SALMON, ARUGULA, CREAM SAUCE 20.95

Spaghetti Neri

BLACK INK SQUID SPAGHETTI, SQUID, CLAMS, CHERRY TOMATOES 21.50

Fettuccine Alfredo

CHOOSE ONE: CALAMARI, SCALLOPS, PRAWNS 20.95

Linguine al Pesto

17 • ADD PRAWNS 20.95

Bucatini con Bottarga

CURED FISH ROE, GARLIC, LEMON 21.50

MAIN COURSE

Salmon

GRILLED ASPARAGUS, ARUGULA 25

Halibut

CORN, LEMON, BUTTER SAUCE, GREEN BEANS 24

Spanish Octopus Ciabatta Sandwich

TAPENADE, ARUGULA, OCTOPUS 16

only 44 per day

Fried Fish Ciabatta Sandwich

FRIED COD, LETTUCE, TOMATO, ONIONS 14

Cioppino

MUSSELS, CLAMS, SCALLOPS, 1/2 CRAB

CALAMARI, SHRIMP, PASTA 39

Grigliata Mista di Mare

CHEF SELECTION GRILLED SEAFOOD 29

Fish & Chips

BEER BATTERED FRIED ROCK COD & FRENCH FRIES 19

“Don’t beat your fish” — Gigi Fiorucci

FISH MARKET RETAIL

King Salmon /lb. 19.95

Local Halibut /lb. 19.95

Rock Fish Whole /lb. 4.99

Spanish Octopus /lb.

4-6 RAW TENDERIZED 12.99

Squid /lb.

WHOLE UNCLEANED 4.99

Oyster (dz.)

MARIN MIYAGI • CALIFORNIA 20

SHIGOKU • WASHINGTON 32

KUSSHI • BRITISH COLUMBIA 28

KUMAMOTO 32

Dungeness Crab Meat /lb. 29.95

White Shrimp /lb. 13.95

Scallops /lb. 16.99

Fresh Pasta • *COMING SOON*

WHITE WINE & ROSÉ

2016 House White CHARDONNAY • SICILIA 9/36

2017 Pinot Grigio TORRESELLA • VENETO 9/36

2017 Pinot Grigio FAZIO • SONOMA 9/36

2017 Sauvignon Blanc FAZIO • SONOMA 13/52

2016 Chardonnay FAZIO • SONOMA 13/52

2017 Verdicchio MAROTTI • MARCHE 11/45

2017 Falanghina TERRESTREGATE • CAMPANIA 11/45

2018 Rosé SIBIOLA • DOLIANOVA • SARDEGNA 10/40

2017 Rosé FAZIO • SONOMA 9/36

2018 Dry Rosé MAROTTI • MARCHE 12/48

RED WINE

2016 House Red MONTEPULCIANO • TOSCANA 10/40

2017 Chianti Classico LAMOLE • TOSCANA 11/45

2016 Pinot Noir FAZIO • SONOMA 13/52

2014 Sangiovese FAZIO • SONOMA 13/52

2018 Primitivo SOLLIONE • PUGLIA 9/36

2016 Zinfandel FAZIO • SONOMA 13/52

SPARKLING

NV Prosecco TORRESELLA • VENETO 10/40

NV Brut Rosé MAROTTI • MARCHE 12/48

NV Moscato d'Asti VENETO 12/48

NV Extra Dry Rosé ANDREOLA • SARDEGNA 10/40

NV Lambrusco SANTA CROCE 10/40

NV Brut Rosé SANTA MARGHERITA • VENETO 59

COCKTAILS

Spritz

PROSECCO, CAPPELLETTI, CLUB SODA 11

Negroni Sbagliato

PROSECCO, SWEET RED VERMOUTH 12

Michelada

CLAMATO JUICE, HOT SAUCE, BEER 10

BEERS

Peroni 6

Fort Point KSA 6

Fort Point Villager IPA 6

Fort Point Citra Park 6

SODAS

San Pellegrino Limonata 3

San Pellegrino Aranciata 3

Coke 3

Sprite 3

Chinotto 4.5

Ginger Beer 4.5

Good things come to those who bait.