

water served on request

<b>oysters</b>	(6) 13.50
	fisherman's dozen (14) 28.00

## bites

<b>garlic bread</b>	4.95
<b>garlic bread with melted cheese</b>	6.95
<b>bruschetta</b> -toy box tomatoes, olives, garlic & basil	8.95
<b>golden gate clam chowder</b> cup 4.95 bowl 6.95	
<b>sand dab strips a la calamari</b>	9.95
<b>clam escargot (12)</b>	9.95
<b>clam casino (12)</b>	9.95
<b>clam escargot (6) casino (6)</b>	9.95
<b>crab cocktail bruschetta</b>	14.95
<b>shrimp cocktail</b> with house made cocktail sauce	13.95
<b>crab crostini</b> -avocado & smoked salmon	14.95

## salads

<b>house</b> -tomato, avocado, onions & pangrattato	7.95
<b>caesar</b> -croutons & parmigiano	9.95
<b>beets</b> -goat cheese, pumpkin seeds & red onions	9.95
<b>toy box tomatoes</b> -balsamic vinaigrette red onions, avocado, basil & croutons	9.95
<b>butter lettuce</b> -blue cheese vinaigrette sun dried cranberries & pumpkin seeds	9.95
<b>rocket arugula</b> -in lemon oil smoked salmon, goat cheese & sun dried tomatoes	14.95
<b>chicken</b> -lemon dijon vinaigrette butter lettuce, avocado, beets, onions & bacon	14.95
<b>fuji apple</b> -raspberry vinaigrette arugula, sun dried cranberries & candied walnuts	9.95
<b>crab salad</b> -soy ginger vinaigrette tomatoes & pangrattato	17.95

## hot iron skillet

<b>mussels</b> small 9.95 medium 14.95 large 24.95	
<b>shrimp</b> 9.95 14.95 24.95	
<b>mussels &amp; shrimp</b> 19.95 29.95	
<b>combo</b> mussels, shrimp & crab 39.95	
<b>double mussels &amp; crab</b> 39.95	
<b>double shrimp &amp; crab</b> 39.95	
<b>double mussels &amp; double crab</b> 49.95	
<b>double shrimp &amp; double crab</b> 49.95	

**steamed clams 14.95** white or red  
sauce

## clams acini 19.95

with cioppino sauce, sausage, olives & raw milk cheddar

## pastas

<b>clam linguini</b> in a garlic shallot sauce	17.95
<b>mixed seafood</b> in spicy cioppino sauce	19.95
<b>shrimp</b> , onions, bacon & spicy red pepper oil	16.95
<b>crab alfredo</b>	17.95
<b>toy box tomato</b> , olives, arugula & pangrattato	12.95
with chicken	16.95

## wiches

<b>fishwich</b> -extra virgin olive oil cole slaw buttermilk battered white fish filet	9.95
<b>chickenwich</b> -extra virgin olive oil cole slaw buttermilk battered chicken breast	9.95
<b>burgerwich</b> -raw milk white cheddar, lettuce, tomatoes, grilled onions & ketchup	9.95
<b>sausagewich</b> - cheddar, onions, arugula, bacon & spicy red pepper oil	9.95
<b>crabwich</b> with avocado & red onions	14.95
<b>french dipwich</b>	14.95

sides with above add 3.95  
fries, mashed potatoes, acini pasta, crab chowder,  
cole slaw or salad

## hot dungeness crab

with our secret garlic sauce

<b>whole crab</b> 2 plus lb	34.95
<b>½ order</b> 1 plus lb	19.95
<b>lotsa crab</b> 3 lbs (two share)	49.95
<b>too two crab</b> (for three)	68.95
<b>crab feast</b> (four sharing)	100.00

## usda prime prime rib

<b>lite cut</b>	29.95
<b>medium cut</b>	34.95
<b>large cut</b>	39.95
<b>surf &amp; turf</b> prime rib & crab	44.95

served with  
yukon gold potatoes mashed with zucchini

## choose fish 19.95

sand dabs—basa—salmon—shrimp (or chicken)

## choose preparation:

- lemon butter caper sauce & pangrattato
- spicy cioppino sauce & olives
- toy box tomatoes, arugula, pangrattato & black olives
- seaweed ginger glaze sauté
- onions, bacon & spicy red pepper oil

served with  
acini pasta with sun dried tomatoes & snap peas

## et cetera

<b>crab enchilada</b>	17.95
<b>seafood cioppino</b>	19.95
<b>fish &amp; chips</b>	16.95
<b>chicken &amp; chips</b>	16.95
<b>shrimp &amp; chips</b>	16.95

## sides 5.95

- french fries**
- extra virgin olive oil cole slaw**
- sautéed cole slaw** with bacon
- acini pasta** with sun dried tomatoes & snap peas
- yukon gold potatoes** mashed with zucchini
- sautéed swiss chard** with onions & bacon

## sweets 7.95

- tiramisu**
- chocolate truffle mousse cake**
- lemon torta della nonna**
- tortuga caribbean rum cake**
- italian wild strawberry cheesecake**

## brunch sat, sun & holidays 11-3

- eggs bruschetta** tomatoes, olives & basil  
with bacon or sausage 12.95
- crab & smoked salmon benedict** 17.95
- rib eye steak & eggs** 19.95
- omelets** with raw milk white cheddar cheese 9.95
- choice of:
  - toy box tomatoes, avocado & red onions
  - olive oil cole slaw with onions & cilantro
  - onions, bacon & spicy red pepper oil
  - sautéed swiss chard & onions

<b>add to omelets: bacon</b>	3.00
<b>sausage</b>	3.00
<b>shrimp</b>	5.00
<b>smoked salmon</b>	5.00
<b>or crab</b>	7.00

served with breakfast potatoes

we accept visa, mastercard, american express,  
diner's club, carte blanche & discover  
18% service charge for parties of 6 or more

## 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

- 350 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

## cocktails

blood orange mimosa	9.00
peach bellini	9.00
clamato chili beer	choice of draft beer 7.00
gvari 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& crème 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	8.00
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	2.75
lemonade	2.75
straus milk	2.95
apple juice	2.95
blood orange juice	2.95
cranberry juice	2.95
clamato	2.95
pineapple juice	2.95
still water	4.95
sparkling water	4.95
coffee with straus cream	2.75
hot tea	2.75
iced tea	2.75
espresso	2.75
cappuccino	3.25
latte	3.25
mocha	3.25



# THE OLD CLAM HOUSE

SINCE 1861



*"Have you had your Clam Juice today?"*

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 20<sup>th</sup> 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....

## THE OLD CLAM HOUSE

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