

## SIZZLING IRON SKILLET-ROASTED

Mussels*	small 15.99	medium 25.99	large 39.99
Shrimp	small 15.99	medium 25.99	large 39.99
Mussels* & Shrimp	medium 25.99	large 39.99	
Combo* mussels, shrimp & crab	69.99		
Super Combo* mussels, shrimp & crab	99.99		
Half Crab & Double Mussels* OR Double Shrimp	69.99		
Whole Crab & Double Mussels* OR Double Shrimp	99.99		

## WORLD FAMOUS KILLER CRAB™

Hot Dungeness Crab – Roasted in our Secret Garlic Sauce

WHOLE CRAB (2 + lbs.)	69.99
Half Order (1 + lb.)	39.99
Lotsa Crab (two share)	99.99
Two Too Crab (for 3)	139.99
Crab Feast (four sharing)	189.99

## APPETIZERS

Acme Epi Bread with butter	2.99
Clam Chowder	cup 12.99 bread bowl 14.99
Oysters* mignonette sauce	(6) 22.99 (12) 42.99
Crispy Crab Cake (all Dungeness) with chive butter	27.99
Crab & Spinach Fondue with crostini	26.99
Crab Cocktail house-made cocktail horseradish sauce	26.99
Jumbo Shrimp Cocktail house-made cocktail horseradish sauce	19.99
Calamari* onions & sweet peppers	19.99

## CARPACCIO\*

Crab & Smoked Salmon Crisp* avocado, Arbequina evoo drizzle	22.99
Yellowtail*, chives, jalapeño, Arbequina extra virgin olive oil, Ponzu	19.99
Tuna* chives, jalapeño, Arbequina extra virgin olive oil, Ponzu	19.99
halibut* chives, jalapeño, Arbequina extra virgin olive oil, Ponzu	19.99
Smoked Salmon Avocado Crisp* soy, garlic, chili flakes, sesame oil	18.99

## SALADS

House tomato, avocado, onions, pine nuts, croutons, evoo vinaigrette	14.99
Caesar* romaine, garlic croutons, shaved Reggiano	15.99
Crab Caesar*	29.99
Shrimp Caesar*	25.99
Chicken Caesar*	23.99
Romaine Wedge pt. Reyes blue cheese, bacon, onions	14.99
Foggy Wharf Crab Salad tomato, wonton crisp, soy vinaigrette	29.99
Crab Louie tomato, onion, olive, egg & avocado GF	32.99
Shrimp Louie	27.99
Crab & Shrimp Louie Louie	39.98

## SANDWICHES *side crispy roasted mixed potatoes 5.99*

<b>Killer Burger*</b> angus beef, lettuce, tomato, onions, cheese & catsup	19.99
Crab Melt Dungeness crab, avocado, red onion, white cheddar	28.99

## PASTAS

Crab Fettuccine Alfredo	34.99
Shrimp Fettuccine Alfredo	28.99
Chicken Fettuccine Alfredo	26.99
Fettuccine Alfredo	19.99
Seafood Fettuccine* mussels, clams, shrimp, fish & calamari, cioppino	36.99
Spicy Tomato basil, onion, shallot, chili flake sauce	19.99
Garlic Noodles fettuccine, parsley, garlic, paprika butter sauce	19.99

Add crab 15.99 shrimp 9.99 chicken 7.99 smoked salmon 8.99

## 4-FISH 5-WAYS *w/ crispy roasted potatoes & vegetables*

### Choose Fish\*

Sea Bass 36.99 Salmon 36.99 Basa 28.99 Branzino 34.99

### Choose Preparation

- fra diavolo, spicy cioppino tomato sauce
- garlic, lemon caper butter sauce
- olive oil-poached with garlic & fresh herbs
- garlic, parsley, paprika, butter sauce
- soy, garlic, red pepper flakes, sesame oil butter finish

## SURF SPECIALTIES

Seafood Cioppino* mussels, clams, calamari, fish, shrimp	36.99
Louisiana Shrimp Cioppino	29.99
Steamed Clams garlic butter shallot sauce	29.99
Crab Enchilada	28.99
Fish & Chips* (crispy roasted mixed potatoes)	25.99

## TURF *with crispy roasted mixed potatoes & vegetables*

Prime Angus Ribeye Steak* seared in its natural pan juices GF	39.99
Slow-Roasted Boneless Short Rib	39.99

## KIDS MENU *(under 12)*

Fish & Chips* (crispy roasted mixed potatoes)	9.99
Pasta Butter Cheese Sauce	9.99
Fettuccine Alfredo	9.99 add chicken 2.99
Chicken Tenders & Chips* (crispy roasted mixed potatoes)	9.99

## SIDES

Crispy Roasted Mixed Potatoes	9.99
Crispy Olive Oil Roasted Mixed Potatoes & Vegetables	9.99
Steamed Vegetables	9.99
Caesar Salad	9.99

## DESSERTS

Silky French Vanilla Custard Ice Cream	9.99
Valrhona Chocolate Sundae walnuts & chocolate chips	12.99
Chocolate Truffle Mousse Cake	9.99
Italian Sundae drizzled with Extra Virgin Olive Oil & Sea Salt	9.99
Grandma's Lemon Scented Custard Torta pine nuts	9.99
Italian Cheesecake wild Strawberry	9.99

GRATUITY IS NOT INCLUDED

For guests not familiar with American custom, a voluntary 18-20% gratuity is common, but NOT required

NO ADDED S.F. HEALTHY CHARGES

**MERMAID COCKTAILS 14.99**

**Strawberry Ramos Fizz**

**Splash** prosecco mimosa, guava juice

**Mermaid Mary (m & m)** vodka, tomato juice & house spices

**Siren of the Sea** Myers, Captain Morgan, Malibu rum, orange, pineapple

**Merman Island Iced Tea** vodka, rum, tequila, gin, lemon juice, cola

**Tattletale Mule** vodka, fresh lime juice & cock 'n bull ginger beer

**Upscale Mermarita** tequila, blood orange, lemon & lime juices

**Hannah's Strawberry Mint Bourbon Sour** with lemon & lime

**Ariel's Allure Martini** cucumber vodka with lime & pineapple juices

**Nemo's Nitto Mojito** rum topped with a bitters kiss

**Atargatis Sangria** red wine, lemon juice, lime juice & soda

**Redheaded Floozy** (smoothie with rum)

**Redheaded Smoothie** (non-alcoholic) strawberry vanilla cream 6.99

**WINES**

**Sparkling**

- 508 Chandon Brut (Split) ..... 15.99
- 506 Moet Chandon Rose (Split)..... 23.99
- 507 Pommery Pop Pink Rose (Split) ..... 24.99
- 505 Piper Heidsieck Brut (375ml)..... 29.99
- 307 Champagne Perrier Jouet Grand Brut, France Btl ..... 99.99

**29.99 Btl      ½ Btl Decant 19.99      Glass 12.99**

319 White Zinfandel      Beringer, California

**39.99 Btl      ½ Btl Decant 26.99      Glass 14.99**

- 320 Prosecco      Avissi Sparkling, Italy
- 342 Pinot Grigio      Candoni, Veneto, Italy
- 322 Sauvignon Blanc      Honig, Napa
- 336 Riesling      St. Michelle, Washington
- 326 Chardonnay      Franciscan, Private Label
- 337 Rosé      Whispering Angel, France
- 275 Pinot Noir      Meiomi, California
- 223 Merlot      Franciscan, Private Label
- 234 Cabernet      Hess Select, North Coast
- 289 Malbec      Chento, Argentina
- 210 Zinfandel      Kenwood, Sonoma

**Bottle**

- 331 Pinot Grigio      Santa Margherita, Italy ..... 49.99
- 344 Sauvignon Blanc      Groth, Napa ..... 49.99
- 347 Chardonnay      Patz & Hall, Sonoma Coast ..... 49.99
- 350 Chardonnay      Jordan, Alexander Valley ..... 59.99
- 348 Chardonnay      Flowers, Sonoma Coast ..... 79.99
- 278 Merlot      Markham, Napa ..... 49.99
- 251 Pinot Noir      Gary Farrell, Russian River ..... 59.99
- 262 Pinot Noir      Belle Glos, Santa Maria Valley ..... 79.99
- 215 Cabernet      Kenwood, Jack London, Sonoma ..... 49.99
- 277 Cabernet      Mt. Veeder, Napa ..... 79.99
- 264 Cabernet      Jordan, Alexander Valley ..... 99.99
- 284 Cabernet      Joseph Phelps, Napa ..... 99.99

**Corkage 19.99**

**DRAFT BEER      SMALL 8.99      LARGE 9.99**

**Anchor Steam      Stella Artois**  
**Blue Moon      Lagunitas IPA**

**BOTTLED BEER      7.99**

**Corona      Bud Light**

We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood and shellfish.

GF - Free of gluten ingredients; however, our kitchen is not gluten free.  
 \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



**Seating from 12:00 to 8:00**

**We Accept Visa, MasterCard, American Express, Diner's Club, Carte Blanche, JCB, Discover & UnionPay**

**Pier 43 ½ San Francisco, CA 94133      415.362.7733**

**f @thefranciscanrestaurant      t @franciscanwharf**

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