



HAVE YOU HAD YOUR CLAM JUICE TODAY?

TRY - MARY'S **HOT CLAM SHOOTER** vodka, **hot** clam broth, mary spices 4.99

Uniquely San Francisco, The Old Clam House is the city's oldest restaurant serving quality seafood and spirits. 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, 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.

It has survived many city transformations, including the earthquake and fire of 1906 that 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 welcome you to a unique San Francisco tradition

The Old Clam House

Since 1861

Open Every Day 11:30-9:30

299 Bayshore Boulevard, San Francisco 94124 theoldclamhousesf.com 415.826.4880

We Accept Visa, Mastercard, American Express, Diners Club, Carte Blanche, Unionpay & Discover

The Old Clam House Since 1861

SIZZLING IRON SKILLET-ROASTED

mussels*	small 9.99	medium 19.99	large 29.99
shrimp	small 9.99	medium 19.99	large 29.99
mussels* & shrimp		medium 19.99	large 29.99
combo	mussels*, shrimp & ½ crab		39.99
super combo	dbl mussels*, dbl shrimp & whole crab		79.99
dbl mussels* or dbl shrimp & ½ crab			49.99
dbl mussels* or dbl shrimp & whole crab			59.99
crab feast			99.99

GREAT STARTERS

house-made crispy kettle bread	1.49
roasted garlic bread	5.99
skillet-roasted sun-dried tomato cheese bread	6.99
fried stuffed olives	5.99
oysters*	mignonette sauce 2.99 each GF

TASTY APPETIZERS

original golden gate clam chowder*	- bread bowl 12.99 - cup 9.99
clam house whole clam chowder*	bacon, onions, potatoes, celery in a cream broth 12.99
clam's escargot*	garlic parsley butter sauce 14.99
crab cakes	(all dungeness) chive butter 19.99
tuna carpaccio*	jalapeño, extra virgin olive oil ponzu 14.99
calamari fritti*	sweet cherry peppers, onions - small 16.99 - large 19.99
italian pot stickers	beef, caramelized onions 12.99

NICE SALADS

simple salad	tomatoes, green onions, croutons, italian vinaigrette 9.99
caesar*	lettuce trio, pine nuts, garlic croutons, pesto base, aged parmigiana 12.99
iceberg wedge	pt. reyes blue cheese dressing, bacon bits 12.99 GF
foggy wharf crab salad	lettuce trio, wonton crisps, soy sesame seed oil rice wine vinaigrette 19.99
golden & striped organic beets	avocado, almonds, red onions, crumbled pt. reyes blue cheese 13.99 GF
crab louie	tomatoes, beets, avocado, onions, olives, egg 22.99 GF
shrimp louie	19.99
louie louie	crab & shrimp 29.98

add to any salad: crab 9.99 – shrimp 6.99 – chicken 5.99

WICKED WICHES on martin potato bun - served with choice of: – clam chowder* – salad – or – french fries

crabwich	dungeness crab, avocado, red onion, melted white cheddar 19.99
fishwich*	buttermilk panko-encrusted, extra virgin olive oil vinaigrette shredded lettuce 14.99
chickenwich	buttermilk panko-encrusted, extra virgin olive oil vinaigrette shredded lettuce 14.99
burgerwich*	angus beef, grilled onions, lettuce, tomato, white cheddar cheese, ketchup 14.99

GRATUITY IS NOT INCLUDED

NO S.F. healthcare charges

HOT KILLER CRAB (dungeness) in our secret garlic sauce

- whole crab** 2 plus lbs. 39.99
- crab ½ order** 1 plus lb. 24.99
- lotsa crab** (two share) 59.99
- too two crab** (for three) 79.99
- crab feast** (four sharing) 99.99

THE “ORIGINAL” OLD CLAM HOUSE CLAM BAKE CIOPPINO *

- clams, mussels, shrimp, calamari, white fish fillet, potatoes, yams, corn, onions, olives, garlic
- single 29.99
 - large (two share) 49.99
 - family size (four sharing) 89.99

SURF

- kettle of steamed clams*** potatoes, yams, onions, olives, corn, garlic 29.99 - large 39.99 - family size 59.99
- crab enchilada** (dungeness) Ortega peppers, green onion, tomatillo sauce, cheddar 19.99 - single enchilada 14.99
- fish & chips*** 19.99
- fritto misto*** buttermilk panko-encrusted shrimp, calamari, white fish, crispy potatoes & vegetables 19.99
- skillet crab omelet** white cheddar, avocado & red onions 19.99 GF

FISHERMAN’S CATCH served with acini pasta, sun-dried tomatoes, snap peas / potatoes, yams, onions, olives, corn

- sand dabs doré*** capers, fresh lemon 19.99
- basa fra diavolo*** spicy tomato black olive sauce 19.99
- branzino*** mediterranean sea bass fillet, fresh thyme, extra virgin lemon olive oil, Maldon finishing sea salt 29.99
- salmon*** white wine lemon butter caper sauce 29.99

TURF

- served with crispy potatoes, yams, onions, olives, garlic, corn
- kettle baked crispy chicken** garlic, parsley, sage, rosemary & thyme 19.99 - large 29.99 - family size 39.99
 - buttermilk fried chicken breast filet*** 19.99
 - black angus aged petite filet mignon*** seared in its natural juices with rosemary & garlic (7oz) 29.99

PASTAS

- crab alfredo** parmigiana garlic cream 23.98
- chicken alfredo** 19.98
- shrimp alfredo** 20.98
- clam’s black linguini*** (white sauce) garlic, parsley, white wine butter 19.99
- clam’s linguini*** (red sauce) in a zesty tomato black olive wine sauce 19.99
- seafood black linguini*** clams, mussels, shrimp, calamari, fish fillet in a spicy cioppino sauce 29.99
- linguini** spicy tomato olive cream sauce 18.99
- garlic noodles** parsley, garlic, paprika butter 18.99 - add- crab 9.99 - shrimp 6.99 - chicken 5.99

LITTLE RASCALS MENU (12 and under)

- alfredo** parmigiana cream sauce 9.99
- pasta & butter sauce** 9.99

- fish & chips*** 9.99
- chicken & chips** 9.99

SIDES

- crispy potatoes & vegetables** 7.99
- acini pasta** sun-dried tomatoes & snap peas 7.99

- french fries** 7.99
- steamed vegetables** 7.99





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vodka, **hot** clam broth, mary spices 4.99

DRINK LIKE A FISH COCKTAILS 9.99

hot to trout aperol spritz prosecco gold sparkling wine

bloody shark chili mary chili rim

red herring blood orange mimosa

hook line & sinker gin, vodka, tequila, rum, lemon, coke

nemo's nitto mojito rum, fresh mint, lime, soda

big tuna old fashion bourbon, touch of aperol

aunt chovie's moscow mule vodka, lime, ginger beer

smelly fish mint cooler bourbon, fresh mint, lime

crabby mood aperol margarita

clam up sangria red wine, lemon, lime, peach

clamhattan bourbon, sweet vermouth, dash of fernet

WINES

	bottle	½ bottle decanted	glass
	29.99	18.99	9.99
321	white zinfandel	woodbridge	
336	riesling	st. michelle, washington	
320	prosecco	avissi, italy	
356	pinot grigio	antinori st. cristina, sicily	
322	sauvignon blanc	honig, napa	
326	chardonnay	bargetto, monterey	
275	pinot noir	meiomi, california	
223	merlot	bargetto, santa cruz mountains	
234	cabernet	hess select, north coast	
276	malbec	trapiche oak cask, argentina	
236	zinfandel	coppola director's cut, dry creek	

39.99

360	sparkling wine	mumms brut, napa
342	sauvignon blanc	cloudy bay, new zealand
347	chardonnay	patz & hall, sonoma coast
215	cabernet	kenwood jack london, sonoma

corkage 4.99

LIQUOR

well	call	premium
6.99	8.99	9.99

DESSERTS 9.99

tiramisu espresso sponge cake, mascarpone cream

salted caramel vanilla crunch cake

chocolate dome decadent chocolate mousse

crème brûlée cheesecake

DRAFT BEER small 6.99 - large 8.99 – liter 9.99

old clam house milwaukee steam beer

anchor steam

modelo especial

blue moon

lagunitas ipa

stella artois belgium

BOTTLED BEER 5.99

bud light

corona extra

peroni

big daddy ipa

o'doul's non-alcoholic

guinness stout

COFFEE BAR 3.99

espresso dbl

macchiato dbl

cappuccino dbl

latté dbl

mocha dbl

coffee americano

hot or iced tea

arnold palmer

BEVERAGES 3.99

coke

diet coke

sprite

lemonade

apple juice

cranberry juice

pineapple juice

cock'n bull ginger beer

blood orange juice

milk

still water 6.99

sparkling water 6.99

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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.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF item is prepared free of gluten ingredients; however, our kitchen is not gluten free.