



"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 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 11:30-10

299 Bayshore Boulevard, San Francisco 94124 theoldclamhousesf.com 415.826.4880

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

IRON SKILLET-ROASTED

Mussels	Small 14.99	Medium 19.99	Large 34.99
Shrimp	Small 14.99	Medium 19.99	Large 34.99
Mussels & Shrimp	Medium 19.99	Large 34.99	
Combo	Mussels, Shrimp & Crab		45.99
Super Combo			79.99
Dbl Mussels Or Dbl Shrimp, Crab			45.99
Dbl Mussels Or Dbl Shrimp, Dbl Crab			59.99

TASTY APPETIZERS

House-Made Crispy Kettle Bread .99

Skillet Roasted Garlic Bread 5.99

Roasted Chorizo Cheese Bread 6.99

Original Golden Gate Clam Chowder 8.99
Bread Bowl 11.99

Clam House Whole Clam Chowder 11.99
Bacon, Onions, Potatoes, Celery In A Cream Broth

Oysters - Each 2.99
Mignonette Sauce

Clams Escargot 14.99
Garlic Parsley Butter Sauce

Crab Cocktail Bruschetta 16.99

Crispy Crab Cakes 16.99
(All Dungeness) Chive Butter

Fried Calamari 14.99
Sweet Cherry Peppers - Large 19.99

Cup Of Clam Chowder & Salad 15.99

NICE SALADS

Add: - Crab 9.99 - Shrimp 7.99 - Chicken 5.99

Caesar 11.99

Garlic Croutons, Shaved Spanish Manchego Cheese
Side Caesar 9.99

Spinach 11.99

Gorgonzola Dolce, Bacon Bits, Onions, Toasted Almonds,
Kalamata Olives - Dijon Vinaigrette

Romaine 11.99

Tomatoes, Avocado, Red Onions, EVOO Vinaigrette

Golden & Striped Organic Beet 12.99

Avocado, Slivered Almonds, Red Onions, Gorgonzola Dolce

Louie 13.99

Tomatoes, Beets, Avocado, Onions, Olives, Egg

WICKED WICHES

On Our Fresh House-Made Kettle Bread
Choice of Crispy Potato Vegetables - Clam Chowder
Caesar Salad OR French Fries - Add 4.99:

Fishwich 14.99

Buttermilk Panko-Encrusted, EVOO Vinaigrette Slaw

Crabwich 16.99

Dungeness Crab, Avocado, Onion, Melted White Cheddar

Chickenwich 13.99

Grilled Onions, Sweet Cherry Peppers, Cheddar Cheese

Burgerwich 14.99

Angus Beef, Grilled Onions, Raw Milk White Cheddar
Cheese, Catsup

GRATUITY IS NOT INCLUDED

4.9% Is Added To All Checks, In Part To Help Offset The Cost Of
Government Mandated Expenses

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

SURF

The "Original" Old Clam House Clam Bake Cioppino 29.99

Clams, Mussels, Crab, Shrimp, Calamari, Fish Fillet
Potatoes, Yams, Onions, Olives, Garlic, Corn
Large 49.99 /Family Size 89.99

Steamed Clams 26.99

Potatoes, Yams, Onions, Olives, Corn, Garlic, Parsley
Large 44.99 /Family Size 69.99

Fish & Chips 19.99

Fish Fry 19.99

Buttermilk Panko Encrusted Shrimp, Calamari, White Fish
Crispy Potatoes & Vegetables

Calamari Steak Doré 19.99

Acini Di Pepe Pasta, Sundried Tomatoes, Snap Peas

Crab Alfredo 24.99

Parmigiano Reggiano Cream Sauce

Clams Linguini 24.99

Garlic, Parsley, White Wine Butter Sauce

Seafood Linguini 29.99

Clams, Mussels, Crab, Shrimp, Calamari, Fish Fillet
In a Zesty Cioppino Sauce

Garlic Noodles 14.99

Parsley, Garlic, Paprika Butter Sauce
Add- Crab 9.99 - Shrimp 7.99 - Chicken 5.99

Crab Enchiladas 19.99

(Dungeness) Ortega Peppers, Green Onions,
Tomatillo Sauce, Cheddar/Single Enchilada 14.99

Skillet Crab Omelet 19.99

Raw Milk White Cheddar, Avocado & Red Onions

HOT DUNGENESS CRAB

In Our Secret Garlic Butter Sauce

Whole Crab 2 Plus Lbs. 42.99

Crab ½ Order 1 Plus Lb. 29.99

Lotsa Crab (Two Share) 66.99

Too Two Crab (For Three) 79.99

Crab Feast (Four Sharing) 119.99

FISHERMAN'S CATCH

Acini Di Pepe Pasta, Sundried Tomatoes, Snap Peas
Crispy Potatoes, Yams, Onions, Olives, Garlic, Corn

Sand Dabs 24.99

Basa 22.99

Salmon 26.99

Sea Bass 29.99

PREPARED IN ONE OF THE FOLLOWING WAYS

- Garlic Lemon Butter Caper Sauce
- Spicy Gochujang, Soy, Sesame Seed Oil, Honey Glazed
- Olive Oil Poached
- Spicy Cioppino Black Olive Sauce
- Paprika Garlic Parsley Butter-Encrusted

TURF

Crispy Potatoes, Yams, Onions, Olives, Garlic, Corn

Kettle Baked Crispy Chicken 19.99

Garlic, Parsley, Sage, Rosemary & Thyme
Large 34.99 /Family Size 49.99

Garlic-Encrusted Baby Back Ribs 19.99

Pork Milanese 19.99

Panko Encrusted Medallions, Lemon Caper Sauce

KIDS MENU

Pasta & Butter Sauce 7.99

Pasta & Cheese 8.99

Fish & Chips or Chicken & Chips 9.99

SIDES

French Fries 8.99

Steamed Vegetables 8.99

Crispy Potatoes & Vegetables 8.99

Acini Pasta Sun-Dried Tomatoes & Snap Peas 8.99

DRINK LIKE A FISH COCKTAILS

9.99

- Bloody Shark Chili Mary Chili Rim
Hot To Trout Peach Bellini Prosecco Gold Sparkling
Red Herring Blood Orange Mimosa
Hook Line & Sinker Gin, Vodka, Teq, Rum, Lemon, Coke
Nemo's Nitto Mojito Rum, Fresh Mint, Lime, Soda
Big Tuna Blood Orange Margarita
Crabby Mood Raspberry Margarita
Aunt Chovie's Moscow Mule Vdk, Lime, Ginger Beer
Smelly Fish Mint Cooler Bourbon, Fresh Mint, Lime
Clam Up Sangria Red Wine, Lemon, Lime, Peach

HERE FISHY FISHY MARTINIS

9.99

- Fish Breath Basil Martini Vodka, Basil, Dry Vermouth
Cold Fish Cucumber Martini Cucumber Vodka, Lime
Clamhattan Bourbon, Sweet Vermouth, Dash Of Fernet

DRAFT BEER

- Small 6.99
Large 7.99
Liter 9.99
Old Clam House Milwaukee Steam Beer
Anchor Steam Modelo Especial
Blue Moon Lagunitas IPA
Stella Artois Belgium

BOTTLED BEER

6.99

- Bud Light Corona Extra
Peroni Big Daddy Ipa
O'Doul's Non-Alcoholic Guinness Stout

BEVERAGES

3.99

- Coke, Diet Coke, Sprite
Lemonade
Apple, Cranberry, Pineapple Juices
Cock'n Bull Ginger Beer
Blood Orange Juice
Straus Milk
Waiwera Still Or Sparkling Water

WINES

- Bottle 24.99
½ Bottle Decanted 14.99
Glass 7.99

- 319 Beringer White Zinfandel
336 St. Michelle Riesling, Washington

- Bottle 29.99
½ Bottle Decanted 17.99
Glass 9.99

- 320 Avissi Sparkling Prosecco, Italy
356 Antinori St. Cristina Pinot Grigio, Sicily
322 Honig Sauvignon Blanc, Napa
326 Bargetto Chardonnay, Monterey
275 Meiomi Pinot Noir, California
223 Bargetto Merlot, Santa Cruz Mountains
234 Hess Select Cabernet, North Coast
276 Trapiche Oak Cask Malbec, Argentina
236 Coppola Zinfandel Director's Cut Dry Creek

- Bottle 39.99
342 Cloudy Bay Sauvignon Blanc, New Zealand
346 Stuhlmuller Chardonnay, Alexander Valley
215 Kenwood Jack London Cabernet, Sonoma

- Bottle 69.99
360 Veuve Clicquot Champagne, France
264 Jordan Cabernet, Alexander Valley
Corkage No Charge

COFFEE BAR

3.99

- Espresso Dbl Macchiato Dbl
Cappuccino Dbl Latté Dbl
Mocha Dbl Coffee Americano
Hot Or Iced Tea Arnold Palmer

DESSERTS

9.99

- Tiramisu
Salted Caramel Vanilla Crunch Cake
Chocolate Bomb Mint Cream
Crème Brûlée Cheesecake

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