



## *"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](http://theoldclamhousesf.com) 415.826.4880

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

## IRON SKILLET-ROASTED\*

<b>Mussels</b>	Small 15.99	Medium 20.99	Large 39.99
<b>Shrimp</b>	Small 15.99	Medium 20.99	Large 39.99
<b>Mussels &amp; Shrimp</b>	Medium 20.99	Large 39.99	
<b>Combo</b>	Mussels, Shrimp & Crab		49.99
<b>Super Combo</b>			84.99
<b>Dbl Mussels Or Dbl Shrimp, Crab</b>			49.99
<b>Dbl Mussels Or Dbl Shrimp, Dbl Crab</b>			64.99

## TASTY APPETIZERS

<b>House-Made Crispy Kettle Bread</b>	1.25
<b>Skillet Roasted Garlic Bread</b>	6.99
<b>Roasted Chorizo Cheese Bread</b>	7.99
<b>Original Golden Gate Clam Chowder</b>	9.99
Bread Bowl 11.99	cup
<b>Clam House Whole Clam Chowder</b>	12.99
Bacon, Onions, Potatoes, Celery In A Cream Broth	
<b>Oysters* - Each</b>	3.25
Mignonette Sauce	
<b>Clams Escargot</b>	15.99
Garlic Parsley Butter Sauce	
<b>Crab Cocktail Bruschetta</b>	17.99
<b>Crispy Crab Cakes</b>	18.99
(All Dungeness) Chive Butter	
<b>Fried Calamari</b>	16.99
Sweet Cherry Peppers - Large 21.99	
<b>Cup Of Clam Chowder &amp; Salad</b>	18.99

## NICE SALADS

Add: - Crab 10.99 - Shrimp 8.99 - Chicken 6.99

<b>Caesar</b>	12.99
Garlic Croutons, Shaved Spanish Manchego Cheese Side Caesar 9.99	
<b>Spinach</b>	12.99
Gorgonzola Dolce, Bacon Bits, Onions, Toasted Almonds, Kalamata Olives - Dijon Vinaigrette	
<b>Romaine</b>	12.99
Tomatoes, Avocado, Red Onions, EVOO Vinaigrette	
<b>Golden &amp; Striped Organic Beet</b>	13.99
Avocado, Slivered Almonds, Red Onions, Gorgonzola Dolce	
<b>Louie</b>	15.99
Tomatoes, Beets, Avocado, Onions, Olives, Egg	
<b>WICKED WICHES</b>	
On Our Fresh House-Made Kettle Bread	
Choice of Crispy Potato Vegetables - Clam Chowder Caesar Salad OR French Fries - Add 5.99:	
<b>Fishwich</b>	16.99
Buttermilk Panko-Encrusted, EVOO Vinaigrette Slaw	
<b>Crabwich</b>	18.99
Dungeness Crab, Avocado, Onion, Melted White Cheddar	
<b>Chickenwich</b>	14.99
Grilled Onions, Sweet Cherry Peppers, Cheddar Cheese	
<b>Burgerwich</b>	16.99
Angus Beef, Grilled Onions, Raw Milk White Cheddar Cheese, Catsup	

### GRATUITY IS NOT INCLUDED

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.

## SURF

### The "Original" Old Clam House Clam Bake Cioppino 32.99

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

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### Steamed Clams 29.99

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

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### Fish & Chips 22.99

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### Fish Fry 22.99

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

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### Calamari Steak Doré 23.99

Acini Di Pepe Pasta, Sundried Tomatoes, Snap Peas

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### Crab Alfredo 27.99

Parmigiano Reggiano Cream Sauce

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### Clams Linguini 26.99

Garlic, Parsley, White Wine Butter Sauce

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### Seafood Linguini 32.99

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

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### Garlic Noodles 17.99

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

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### Crab Enchiladas 22.99

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

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### Skillet Crab Omelet 22.99

Raw Milk White Cheddar, Avocado & Red Onions

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## HOT DUNGENESS CRAB

In Our Secret Garlic Butter Sauce

**Whole Crab** 2 Plus Lbs. 45.99

**Crab ½ Order** 1 Plus Lb. 31.99

**Lotsa Crab** (Two Share) 69.99

**Too Two Crab** (For Three) 84.99

**Crab Feast** (Four Sharing) 124.99

## FISHERMAN'S CATCH\*

Acini Di Pepe Pasta, Sundried Tomatoes, Snap Peas

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

**Sand Dabs** 26.99

**Basa** 24.99

**Salmon** 31.99

**Sea Bass** 31.99

### 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** 22.99

Garlic, Parsley, Sage, Rosemary & Thyme

Large 34.99 /Family Size 49.99

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**Garlic-Encrusted Baby Back Ribs** 22.99

## KIDS MENU

**Pasta & Butter Sauce** 8.99

**Pasta & Cheese** 9.99

**Fish & Chips or Chicken & Chips** 9.99

## SIDES

**French Fries** 9.99

**Steamed Vegetables** 9.99

**Crispy Potatoes & Vegetables** 9.99

**Acini Pasta** Sun-Dried Tomatoes & Snap Peas 9.99

## DRINK LIKE A FISH COCKTAILS

10.99

- 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

10.99

- 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 7.99  
Large 8.99  
Liter 10.99  
Old Clam House Milwaukee Steam Beer  
Anchor Steam Modelo Especial  
Blue Moon Lagunitas IPA  
Stella Artois Belgium

## BOTTLED BEER

7.99

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

## BEVERAGES

4.79

- 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 29.99  
½ Bottle Decanted 17.99  
Glass 9.99

321 Woodbridge White Zinfandel

336 St. Michelle Riesling, Washington

- 
- Bottle 34.99  
½ Bottle Decanted 19.99  
Glass 10.99

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

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- Bottle 59.99

342 Cloudy Bay Sauvignon Blanc, New Zealand

347 Pratz & Hall Chardonnay, Sonoma Coast

215 Kenwood Jack London Cabernet, Sonoma

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- Bottle 99.99

360 Veuve Clicquot Champagne, France

264 Jordan Cabernet, Alexander Valley

Corkage No Charge

## COFFEE BAR

4.79

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

## DESSERTS

10.99

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

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