

SEAFOOD STATION

APPETIZERS

OYSTERS —
 HALF DOZEN - 18
 DOZEN - 36

**CLAM CHOWDER POT
 PIE— 23**

CARNE ASADA FRIES- 20

CRAB CAKES- 25

SHRIMP & OYSTERS — 28

FRIED SHRIMP W/ FRIES — 19

FRIED CALAMARI — 24

**CHICKEN TENDERS W/
 FRIES — 19**

GRILLED ELOTE — 8

WINGS —
*(BBQ, RED HOT, LEMON PEPPER,
 CAJUN, SWEET CHILI)*
 6 Pc - \$10
 10 Pc - \$16

CLAM CHOWDER —
 16Oz. Cup - \$10
 32oz. Bowl - \$20

ENTRÉES

consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of food borne illness.

MUSSELS, CHORIZO & LIME

heavy cream base, chicken stock, lime juice with
 mexican style chorizo (GF)..... 26

STEAMED MUSSELS..... 24

with white wine, oregano, garlic, butter, chicken stock,
 and tomatos (GF)

FRIED COD..... 25

pan seared cod with fingerling potatoes, asparagus,
 broccoli, and carrots

STEELHEAD TROUT 27

With sage butter, mashed potatoes, asparagus, broccoli,
 and carrots (GF)

CIOPPINO 45

Seafood soup with Dungeness Crab, clams, mussels,
 shrimp, cod, and garlic bread in a tomatoes onions and
 shallots base (GF)

RIB EYE STEAK..... 38

mashed potatoes with asparagus (GF)

FISH AND CHIPS 21

3pc. cod with fries, malt vinegar, aoili, and kectchup

COD TACOS (BAKED) 24

2 tacos with pickled coleslaw, pico di guallo, guacomal-
 oe, and sour cream with a side salad vinegrette (GF)

BAJA TACOS (FRIED) 24

2 tacos with pickled coleslaw, pico di guallo, guacom-
 aloe, and sour cream with a side salad vinegrette

Shrimp tacos 25

2 tacos with pickled coleslaw, pico di guallo, guacom-
 aloe, and sour cream with a side salad vinegrette (GF)

STEAK TACOS 25

2 tacos with pickled coleslaw, pico di guallo, guacom-
 aloe, and sour cream with a side salad vinegrette (GF)

CAJUN COD 25

baked cod covered in cajun garlic butter with a bed of
 mashed potatoes broccoli, assparagus, and carrots (GF)

GRILLED BRANZINO 28

with half a corn and broccoli

STEAMED CLAMS 25

with white wine, oregano, garlic, butter, chicken stock,
 and tomatos (GF)

BOILS

1 LB CLAMS — 27

1LB CRAWFISH- 25

**ADD CORN, SAUSAGE AND
 POTATOES FOR EXTRA CHARGE**
 (GF)

1 LB MUSSELS — 25

**1LB DUNGENESS CRAB
 LEGS-M.P.**

FLAVORS
 Naked , Garlic Butter, Cajun, All
 That and a Bag of Chips

1 LB SHRIMP— 27

1LB. Snow Crab-M.P.

Heat level
**Make it spicy: Mild, Medium,
 Hot**

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SALADS

CEASER SALAD- Romaine lettuce with parmesan cheese with homemade dressing and croutons10

CAESAR SALAD WITH CALAMARI (GRILLED OR FRIED)..... 25

VINAIGRETTE SALAD.....8
Mixed greens with raddish, cucumnber and homemade dressing

WEDGE SALAD.....12
Iceberg lettuce, clue cheese dressing, blue cheese crumbles bacon and cherry tomatoes.

SUPER KALE SALAD 15
Walnuts, carrorts, sunflower seeds, Dried Cranberry avocado, red onions

SCALLOPS SALAD27
Seared scallops tossed in butter, oregano, and fresh squeezed lemons served with a vinaigrette salad

ADD PROTEIN: Salmon, Trout, Calamari,Shrimp or alaskan cod. \$9

PASTAS

LINGUINE VONGOLE

white wine, garlic, butter, oregano, chilli flakes, and chicken broth..... 26

Pesto pasta with shrimp..... 28

Homemade pesto with linguine, almonds, , parmesan-cheese, topped off with pan seared shrimp.

substitute for scallops \$4 extra

CARBONARA PASTA.....27

served with cream sauce, bacon, red chilli flakes, tossed with linguinie and pan seared shrimp

SHRIMP ALFREDO PASTA.....28

A rich parmesan cream sauce tossed in linguini pasta with pan seared shrimp

SEAFOOD PASTA50

With Dungeness crab, clams, mussels, shrimp, baked cod, and parmesan cheese tossed with linguinie

SANDWICHES

PHILLY CHEESESTEAK WITH FRIES20
with onions, mushrooms, bell pepper and monterey jack cheese

SHRIMP PO BOY20
fried shrimp, pickles, lettuce, tomatoes and cajun spread

CHEESEBURGER WITH FRIES 19
with aoili, lettuce, tomatoes, onions, monterey jack cheese & pickles

SALMON SANDWICH 21
Pan seared salmon with lettuce, tomato, onions and hollandise sauce

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KIDS MENU

FISH AND CHIPS — 14

CHEESEBURGER — 14

WINGS (2PC) — 14

CHICKEN TENDERS (3PC) — 14

BUTTER PARM PASTA — 14

BAJA TACOS — 14

*All KIDS MEAL COMES WITH FRIES
except butter parm pasta

SIDES

SAUSAGE - 4PC.....5

FINGERLING POTATOES - 3PC.....5

GARLIC BREAD.....7

GARLIC FRIES.....8

SWEET POTATO FRIES.....8

LEMON PEPPER OR CAJUN FRIES.....8

CORN.....5

MASHED POTATOES.....7

MIXED VEGETABLES.....8

DRINKS

COKE..... 3.50

DIET COKE..... 3.50

7 UP..... 3.50

APPLE JUICE.....5

ORANGE JUICE.....5

LEMONADE.....5

TEA & COFFE..... 3.50

WINES

FALERIO— 14 / 45

2018, Italy Chardonnay

TRIENNES ROSE, — 15/ 46

2021 france

ROSSO PICENO — 16 / 55

2018, Italy Sangiovese

BELE CASEL EXTRA BRUT
PROSECCO — 15 / 55

MIMOSA — 16

SANCERRE, FRANCE- SAUVING-
NON BLANC — 18 / 65

BEER DRAFT

TRUMER PILSNER.....8

DRAKES IPA.....8

STELLA ARTOIS.....8

805.....8

BARE BOTTLE CANNED

BEER 16 OUNCES

SEAFOOD

STATION HOUSE WINES \$10/\$35

Chardonnay Sauvignon Blanc Pinot Grigio Rose Pinot Noir Cabernet Sauvignon

CLOSED MONDAYS (415)655-3245

803 CORTLAND AVE SF 94110

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DESSERTS

CANDY CAP CRÈME
BRÛLÉE.....12

KEY LIME PIE12

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