



House Specialties are indicated by this fish symbol.

These are our Most Popular Items.

STARTERS

SOURDOUGH GARLIC BREAD – Fresh Sourdough bread, brushed with garlic butter.	4.95
GARLIC FRIES – Crispy fries tossed with fresh garlic, herbs and topped with parmesan cheese.	5.95
POPCORN SHRIMP – Lightly battered and fried 'til golden and served with a house-made cocktail sauce.	9.95
FRIED CALAMARI – House breaded and served with cocktail sauce.	9.50
SWEET & SOUR CALAMARI – Fried calamari coated with sweet & sour sauce.	9.95
HONEY BBQ SHRIMP – Shrimp sautéed with garlic & onions and simmered in our honey BBQ sauce.	9.95
BUFFALO WINGS – Tossed with your choice of Teriyaki, BBQ or Spicy wing sauce.	7.95
CRAB CAKES – House specialty, served with a Cajun remoulade.	10.95
STEAMED CLAMS – Steamed in garlic, butter and white wine.	1/2 8.95 Full 11.95
STEAMED MUSSELS – Onions & peppers in a red curry coconut broth.	1/2 7.95 Full 10.95
1/2 OVEN ROASTED GARLIC CRAB – Tossed with herbs and spices.	12.95

SEAFOOD COCKTAIL & SHELLFISH

BAY SHRIMP COCKTAIL – Bay shrimp served with cocktail sauce.	8.95
CRAB COCKTAIL – Dungeness Crab meat served with cocktail sauce.	13.50
SHRIMP AND CRAB COCKTAIL – A combo of the two served with cocktail sauce.	11.95
1/2 DOZEN OYSTERS – 6 freshly shucked oysters served on the half shell.	10.95
JUMBO SHRIMP COCKTAIL – 6 large shrimp with cocktail sauce.	10.95
1/2 DUNGENESS CRAB – Served steamed or chilled.	12.95

CHOWDER AND SALADS

NEW ENGLAND CLAM CHOWDER – VOTED BEST ON FISHERMAN'S WHARF

CUP 4.75 BOWL 6.50 SOURDOUGH BOWL 8.50

(Now you can take home our clam chowder – we sell it in cans – ask your server for details)

CLAM CHOWDER IN A SOURDOUGH BOWL & SALAD COMBO – Clam chowder served in a sourdough bowl with a mixed green salad or a Caesar salad.	11.95
BREAD BOWL REFILL – After you finish your chowder, why not fill it up again?	4.50
MIXED GREEN SALAD – Fresh baby greens topped with our sourdough croutons.	6.50
BLUE CHEESE SALAD – Mixed greens tossed with vinaigrette, apples, walnuts, topped with blue cheese. Add seared Tuna for 5.50	7.75
CAESAR SALAD – Fresh chopped romaine lettuce, tossed with parmesan and our creamy dressing.	6.95

ADD CHICKEN OR BAY SHRIMP TO ANY OF THE ABOVE SALADS FOR 2.95

ADD DUNGENESS CRAB MEAT TO ANY OF THE ABOVE SALADS FOR 5.95

LARGE CAESAR SALAD – A large portion of our Caesar with choice of grilled shrimp or chicken.	11.95
SHRIMP LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms topped with bay shrimp.	14.95
CRAB LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, topped with crab.	19.95
COMBO LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, crab and bay shrimp.	18.75
SALMON SALAD – Mixed greens, tomatoes and onions tossed with our house vinaigrette, topped with a piece of fresh grilled salmon and a drizzle of creamy herb dressing.	15.95

Eating raw or undercooked foods may increase the risk of foodborne illness.

We use a Frying Oil
that has ZERO grams
Trans Fat Per Serving



MESQUITE GRILLED SEAFOOD

WE ONLY SERVE THE FRESHEST & HIGHEST QUALITY SEAFOOD AVAILABLE DELIVERED DAILY

Served with cole slaw and choice of rice or garlic buttered new potatoes

Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25

HOUSE SPECIALTY FRESH SALMON

SALMON – Moderately firm in texture and flavor, served with an herb butter sauce.	18.95
* TERIYAKI SALMON – Filet of salmon grilled and glazed with a teriyaki sauce.	18.95
MANGO BBQ GLAZED SALMON – Filet of salmon grilled and glazed with mango BBQ sauce.	18.95
CAJUN BLACKENED SALMON – Filet of salmon grilled and served with a Cajun remoulade.	18.95

SNAPPER – A flakey, white filet, served with tartar sauce. 15.95

TROUT – A mild fish from Idaho farms with a delicate flavor, served with tartar sauce. 15.95

MAHI-MAHI – A sweet mildly pronounced flavor served with mango BBQ sauce. 17.95

SWORDFISH – A firm steak, served with a grilled pineapple sauce. 19.95

AHI TUNA – Mild, meaty flavored fish served “rare” with soy sauce, wasabi & ginger. 19.95

* PIER MARKET MIXED GRILL – Fresh salmon, fresh swordfish and shrimp skewer. 19.95

CRAB & SOURDOUGH STUFFED TROUT – Whole trout stuffed with a mixture of crab, sourdough crumbs, onions, peppers and herbs. 18.95

LOBSTER TAILS – Two Canadian cold water tails served with drawn butter. 29.95

ANY OF THE ABOVE CAN BE PREPARED CAJUN STYLE, TERIYAKI OR BBQ GLAZED FOR 1.00 MORE

MESQUITE GRILLED MEATS

Served with cole slaw and choice of rice or garlic buttered new potatoes

Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25

CHICKEN BREAST – Marinated 10 oz. breast grilled & brushed with olive oil. 14.95

BBO PORK RIBS – Smoked pork ribs then finished on our mesquite grill.
1/2 rack 15.95 Full rack 21.95

N.Y. STEAK – A 10 oz. Creekstone Angus steak lightly marinated in garlic and herbs. 22.95

N.Y. STEAK & SHRIMP – A 10 oz. Creekstone Angus steak and a skewer of shrimp served with drawn butter. 25.95

N.Y. STEAK & LOBSTER – A 10 oz. Creekstone Angus steak and a 4-5 oz. lobster tail served with drawn butter. 34.95

PASTAS

LINGUINI & CLAMS – Lots of garlic, fresh clams, mushrooms, clam juice and butter with linguini, topped with parmesan cheese. 16.95

SEAFOOD PENNE – Shrimp, mussels, clams, fish and vegetables simmered in a tomato cream sauce. 17.95

SHRIMP PRIMAVERA – Shrimp sautéed with fresh vegetables in a light wine butter sauce with penne pasta. 16.95


SHRIMP CARBONARA – Shrimp sautéed with vegetables in a bacon cream sauce, tossed with linguini. 16.95

An 18% gratuity will be added to parties of 6 or more.

A 3.5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.


Eating raw or undercooked foods may increase the risk of foodborne illness.

PIER MARKET SPECIALTIES

CRAB CAKE DINNER – A larger portion of our fabulous crab cakes served with Cajun remoulade.	17.95
SHRIMP SCAMPI – 1/2 pound of shrimp sautéed in garlic butter sauce.	16.95
SHRIMP COMBO FEST – A combo of grilled shrimp, shrimp scampi and fried shrimp. Above served with cole slaw and choice of garlic buttered new potatoes or rice. Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25	18.95
WHOLE DUNGENESS CRAB – Steamed and served with drawn butter.	27.95
JAMBALAYA – Smoked pork, clams, mussels, shrimp, and chicken simmered in a Creole sauce and served over Cajun rice.	16.95
 CIOPPINO – A classic San Francisco dish. A tomato based seafood stew with fresh fish, mussels, clams, shrimp and crab served over pasta. (LAZY MAN'S CIOPPINO – Substitute picked crab meat for crab in the shell. Add 3.95)	21.95


DEEP FRIED SEAFOOD

Served with french fries and cole slaw

FRIED CALAMARI – House breaded and served with cocktail sauce.	12.95
 FISH & CHIPS – Anchor Steam® beer battered Pacific cod.	12.95
FRIED SHRIMP – House breaded shrimp, fried 'til golden, served with cocktail sauce.	14.95
FISHERMAN'S PLATTER – A large platter of shrimp, calamari and fish & chips.	16.95

SANDWICHES

All sandwiches served with lettuce, tomato, onion and french fries

BBQ PORK SANDWICH – Shredded smoked pork, simmered in BBQ sauce and served on a toasted egg bun.	10.95
GRILLED SALMON BURGER – A house made patty of fresh salmon, onions and spices.	10.95
GRILLED CHICKEN BREAST – A garlic & herb marinated breast, grilled and served on a bun.	10.95
HAMBURGER – 1/2 lb. Golden Gate natural chuck patty served on a toasted egg bun.	10.95
 GRILLED SALMON ON BANNOCK BREAD – Fresh grilled salmon served on our homemade bannock bread (A fried Native American style bread.)	11.95
CRAB MELT – Mixture of crab, sautéed onions, mayonnaise, parmesan cheese, served opened-faced on sliced sourdough .	12.95
CRAB CAKE SANDWICH – One crab cake served on a toasted egg bun.	11.50

ADD ANY OF THE FOLLOWING EXTRAS TO YOUR SANDWICH FOR 95¢ EACH:

SAUTEED MUSHROOMS	BACON	JACK OR CHEDDAR CHEESE	GARLIC FRIES
SIDES AND EXTRAS			
FRENCH FRIES			2.25
SAUTEED VEGETABLES			2.25

Eating raw or undercooked foods may increase the risk of foodborne illness.

SOUVENIRS

Pier Market Clam Chowder	3.00 per can – 4 for 10.00
Pier Market logo Hurricane Glass	– 3.95
Pier Market Logo Pilsner Glass	– 3.95
Pier Market Logo Apron	– 14.95
Pier Market Hat	– 10.95
Pier Market Logo T-Shirt	– 12.95

WHITE WINES

GLASS 1.5 GLASS BOTTLE

CHARDONNAY

Vista Point, California	6.75	9.75	26.00
Napa Landing, Napa County, California '09	7.75	11.75	32.00
Hess, Monterey, California '09			34.00
Kendall-Jackson, "Avant", California '09	9.00	12.75	36.00
Sonoma-Cutrer, Russian River, California '09			39.00
Rombauer, Napa Valley, California '10			49.00

OTHER WHITES

White Zinfandel, Vista Point, California	6.50	9.00	25.00
Gewurztraminer, Hogue, Columbia Valley, Washington '10	6.75	9.75	26.00
Riesling, BV Coastal, California '09	6.75	9.75	26.00
Sauvignon Blanc, Robledo, Lake County, California '08	6.75	9.75	26.00
Pinot Grigio, Vista Point, California	6.75	9.75	26.00
Sauvignon Blanc, Sterling, Napa Valley, California '10	7.75	11.75	32.00
Pinot Gris, Chateau Ste Michelle, Columbia Valley, Wa '09	7.75	11.75	32.00

RED WINES

MERLOT

Vista Point, California	6.75	9.75	26.00
Napa Landing, Napa County, California '07	7.75	11.75	32.00
Murphy-Goode, California '09			35.00
Hill Family Vineyards, Napa Valley, California '08			39.00

CABERNET SAUVIGNON

Bouchon, California '08	7.75	11.75	32.00
Hess, Mendocino/Napa County, California '09	9.25	13.25	35.00
Franciscan, Napa Valley, California '08			36.00
Stag's Leap Wine Cellars, Artemis, Napa Valley, California '07			75.00
Silver Oak, Alexander Valley, California '04			130.00

OTHER RED

Zinfandel, Sebastiani, Sonoma County, California '08	6.75	9.75	27.00
Syrah, Sterling, California '08	6.75	9.75	28.00
Pinot Noir, Seaglass, Santa Barbara County, California '10	7.25	10.50	30.00
Pinot Noir, La Crema, Sonoma Coast, California '09			43.00
Syrah, Meyer Family, Mendocino County, California '06			48.00
Port Wine, Fonseca Porto, Reserve, Bin No. 27	7.50		N/A

Wine vintages may vary due to supplier availability

BEERS

ON DRAFT

ANCHOR STEAM- San Francisco, CA
BLUE MOON, Belgian White- Golden, CO
BUD LIGHT- St. Louis, MO
BUDWEISER- St Louis, MO
LAGUNITAS IPA- Petaluma, CA
SAMUEL ADAMS- Boston, MA
STELLA ARTOIS- Leuven, Belgium

BOTTLED

ASAHI SUPER DRY- Japan
COORS LIGHT- Golden, CO
CORONA- Mexico
GUINNESS- Ireland
HEINEKEN- Holland
MILLER LITE- Milwaukee, WI
O'Doul's (non-alcoholic)

PIER MARKET DRINK LIST

THE ORIGINAL SPECIALTY DRINKS

All drinks are 10.95 and served in our 23 oz. glass unless specified
23 oz. Logo Glass available for purchase

"SHRIMP WRECKED" MARY - Our famous Bloody Mary garnished with a large shrimp.

ALCATRAZ SLAMMER - Coconut rum, orange and pineapple juices, grenadine, shaken and topped with dark rum.

CALIFORNIA DREAMIN' - Vodka, peach schnapps, orange and cranberry juices, shaken.

RASPBERRY MOJITO - Rum, mint, simple syrup, raspberry and a splash of soda water.

GOLDEN GATE COOLER - Coconut rum, banana liqueur, orange and pineapple juice with a splash of grenadine, shaken.

SAN FRANCISCO BAY BREEZE - Coconut rum, pineapple and cranberry juices, shaken.

RASPBERRY LEMONADE - Citrus vodka, raspberry, sweet 'n sour and sprite.

FISHERMAN'S FOG - Rum, coconut, pineapple juice and blue curacao, blended.

MISTY MELON COLADA - Melon liqueur, rum, coconut and pineapple juice, blended.

REAL FRUIT DAIQUIRI - Strawberry, mango or peach blended together with rum.

NON-ALCOHOLIC BEVERAGES

SHAKEN FRUIT SODA'S - Fruit puree and juices shaken with soda water and ice. 3.95
(choose from: mango-strawberry, blood orange, pomegranate, strawberry or raspberry)

BLENDED FRUIT DAIQUIRI'S - Fruit puree and juices blended together. 4.95
(choose from: orange cream, mango-berry, strawberry pina colada or strawberry)

STRAWBERRY LEMONADE - Strawberry puree shaken together with lemonade. 3.95

RASPBERRY ICE TEA - Fresh brewed iced tea flavored with raspberry. 3.95

RASPBERRY MOJITO - Raspberry, fresh mint, lime and sweet 'n sour, shaken. 4.95

BLOODY MARY - Our famous Bloody Mary mix garnished with all the fixings. 4.95

SCOOTER'S LIME SODA - Fresh squeezed lime and soda water. 2.95

REFRESHING MARGARITAS

(Served in a 23 oz. glass unless otherwise noted)

MISSION MARGARITA - Tequila, triple sec, lime juice, sweet 'n sour and a splash of orange juice, shaken. 10.95

REAL FRUIT MARGARITA - Strawberry, mango or peach, blended together with tequila. 10.95

POMEGRANATE MARGARITA - Tequila, pomegranate, lime and sweet 'n sour, shaken. 10.95

BLOOD ORANGE MARGARITA - Tequila, blood orange, lime and sweet 'n sour, shaken. 10.95

TOP SHELF MARGARITA - Premium 100% agave tequila, Cointreau, 14oz.- 10.95
a splash of orange and lime juices, shaken. 23oz.- 14.95

(ask about today's featured premium tequila)

MARKET MARTINIS

POMEGRANATE MARTINI - Vodka, pomegranate syrup and fresh lime. 8.75

MARKET MANHATTAN - Bourbon, sweet vermouth and blood orange bitters. 8.75

BLOOD ORANGE COSMO - Vodka, triple sec, lime and blood orange. 8.75

BLACKBERRY LEMON DROP - Blackberry liqueur, citrus vodka, triple sec, 8.75
and a squeeze of lemon, shaken and served in a sugar rimmed glass.

KEY LIME PIE - Vanilla vodka, lime and pineapple juices, sweetened cream, 8.75
frothed up and served chilled.

PIER MARKET DRINK LIST

23 oz. Logo Glass available for purchase

All drinks \$10.95 unless specified

THE ORIGINAL SPECIALITY DRINKS

***"SHRIMP WRECKED" MARY** - Our famous Bloody Mary garnished with a large shrimp.

***ALCATRAZ SLAMMER** - Coconut rum, orange and pineapple juices, grenadine, shaken and topped with dark rum.

CALIFORNIA DREAMIN' - Vodka, peach schnapps, shaken with orange and cranberry juice. Very refreshing.

***RASPBERRY MOJITO** - Rum, mint, simple syrup, raspberry and a splash of soda water.

CABLE CAR JULIP - Bourbon, mint, simple syrup, fresh lime and sweet 'n sour.

GOLDEN GATE COOLER - Coconut rum, banana liqueur, orange and pineapple juice with a splash of grenadine, shaken.

SAN FRANCISCO BAY BREEZE - Coconut rum, pineapple and cranberry juices, shaken

RASPBERRY LEMONADE - Citrus vodka, raspberry, sweet 'n sour and Sprite.

REFRESHING MARGARITAS

***MISSION MARGARITA** - Tequila, triple sec, lime juice, sweet 'n sour and a splash of orange juice, shaken.

POMEGRANATE MARGARITA - Tequila, pomegranate, lime and sweet 'n sour

BLUE MARGARITA - Tequila, blue curacao, lime, orange juice and sweet 'n sour.

BLOOD ORANGE MARGARITA - Tequila, blood orange, lime and sweet 'n sour.

STRAWBERRY MARGARITA - Tequila, strawberry, lime juice and ice, blended.

MANGO MARGARITA - Tequila, mango and ice, blended.

RASPBERRY MARGARITA - Tequila, raspberry and ice, blended.

***TOP SHELF MARGARITA** - Premium 100% agave tequila, orange liqueur, 14oz. - \$11.95
a splash of orange and lime juices, shaken and topped with Grand Marnier. 23oz. - \$15.95
(ask about today's featured premium tequila)

MOUTH WATERING COLADAS

***FISHERMAN'S FOG** - Rum, coconut, pineapple juice, blue curacao, blended.

POM-MANGO COLADA - Rum, mango, lime, blended and poured over pomegranate

BANANA-STRAWBERRY COLADA - Rum, banana liqueur, strawberry, coconut, pineapple juice, blended.

MELON COLADA - Melon liqueur, rum, coconut, pineapple juice, blended.

STRAWBERRY DAQUIRI - Rum, strawberry, lime, blended.

50-50 COLADA - Our regular pina colada blended and layered with strawberry sauce.

MARKET MARTINIS

***POMEGRANATE MARTINI** - Vodka, pomegranate syrup and fresh lime. \$8.50

MARKET MANHATTAN - Bourbon, sweet vermouth and blood orange bitters \$8.50

BLOOD ORANGE COSMO - Vodka, triple sec, lime and blood orange \$8.50

***BLACKBERRY LEMON DROP** - Blackberry liqueur, citrus vodka, triple sec, and a squeeze of lemon, shaken and served in a sugar rimmed glass. \$8.50

KEY LIME PIE - Vanilla vodka, lime and pineapple juices, sweetened cream, frothed up and served chilled. \$8.50

THIN MINT 'TINI - Vanilla vodka, crème de menthe, crème de cacao and cream, shaken and strained into a chocolate lined martini glass. \$8.50

* represents our most popular items

PIER MARKET DRINK LIST

23 oz. Logo Glass available for purchase

THE ORIGINAL SPECIALTY DRINKS

	23oz.
MISSION MARGARITA - Tequila, triple sec, lime juice, sweet & sour and a splash of orange juice, shaken.	\$10.95
"SHRIMP WRECKED" MARY - Our famous Bloody Mary garnished with a large shrimp.	\$10.95
ALCATRAZ SLAMMER - Coconut rum, orange and pineapple juices, grenadine and Meyers rum, shaken.	\$10.95
CALIFORNIA DREAMIN' - Vodka, peach schnapps, shaken with orange and cranberry juice. Very refreshing.	\$10.95
GOLDEN GATE COOLER (Bahama Mama) - Coconut rum, banana liqueur, orange and pineapple juice with a splash of grenadine, shaken.	\$10.95
BLUE MARLIN - White rum, blue curacao, pineapple juice and a splash of sweet & sour, shaken.	\$10.95
SAN FRANCISCO BAY BREEZE - Coconut rum, pineapple and cranberry juices, shaken.	\$10.95
TOP SHELF MARGARITA - Premium 100% Agave tequila, orange liqueur, a splash of orange and lime juices, shaken and topped with Grand Marnier. (ask about today's featured premium tequila)	14oz. - \$11.95

PIER MARKET BLENDED SPECIALTIES

	23oz.
CASTRO COLADA - House Specialty! Rum, tequila rose liqueur, strawberries, pineapple and coconut, blended.	\$10.95
ORANGE CREAMSICLE - Vodka, triple sec, Daily's Orange Dream, Daily's Vanilla Cream and orange juice, blended.	\$10.95
FISHERMAN'S FOG (blue pina colada)- White rum, coconut, pineapple juice, blue curacao, blended.	\$10.95
MELON COLADA - Melon liqueur, white rum, coconut, a splash of pineapple juice, blended.	\$10.95
STRAWBERRY DAQUIRI - White rum, strawberry and ice, blended.	\$10.95
MANGO MARGARITA - Tequila, mango and ice, blended.	\$10.95
STRAWBERRY MARGARITA - Tequila, strawberry, lime juice and ice, blended.	\$10.95

MARTINIS

POMEGRANITE MARTINI - Vodka, pomegranite syrup, fresh lime juice.	\$8.50
SAN FRANCISCO COSMO - Premium 100% Agave tequila, triple sec, lime and cranberry juices, shaken and served chilled. (ask about today's featured premium tequila)	\$8.50
BLACKBERRY LEMON DROP - Chambord blackberry liqueur, citrus vodka, triple sec and a squeeze of lemon, shaken and served in a sugar rimmed glass.	\$8.50
KEY LIME PIE - Vanilla vodka, lime and pineapple juices, sweetened cream, frothed up and served chilled.	\$7.95
BASIL AND LEMON - Citrus vodka, triple sec, fresh basil and a squeeze of lemon, shaken and served chilled.	\$7.95