

SUSTAINABILITY PLEDGE

The Pier Market is committed to the preservation of the ocean and its fisheries, therefore we only purchase sustainable seafood following the guidelines of the Monterey Bay Aquarium's Seafood Watch® program and Aquarium of the Bay.



STARTERS

- SOURDOUGH GARLIC BREAD – Fresh Sourdough bread, brushed with garlic butter. 5.50
- G GARLIC FRIES – Crispy fries tossed with fresh garlic, herbs and topped with parmesan cheese. 6.95
- CRISPY SCALLOPS – House breaded and served with roasted jalapeño aioli. 10.95
- FRIED CALAMARI – House breaded and served with cocktail sauce. 10.95
-  SWEET & SOUR CALAMARI – Fried calamari coated with sweet & sour sauce. 11.95
-  HONEY BBQ SHRIMP – 8 shrimp sautéed with garlic & onions and simmered in our honey BBQ sauce. 11.95
- BUFFALO WINGS – Tossed with your choice of teriyaki, BBQ or spicy buffalo sauce. 8.95
-  CRAB CAKES – House specialty, served with a Cajun remoulade. 13.95
- G STEAMED CLAMS – Steamed in garlic, butter and white wine. 1/2 10.95 Full 13.95
- G STEAMED MUSSELS – Onions & peppers in a red curry coconut broth. 1/2 10.95 Full 13.95
- G 1/2 OVEN ROASTED GARLIC CRAB – Tossed with herbs and spices. 17.95

SEAFOOD COCKTAIL & SHELLFISH

- G BAY SHRIMP COCKTAIL – Bay shrimp served with cocktail sauce. 9.75
- G CRAB COCKTAIL – Dungeness Crab meat served with cocktail sauce. 13.95
- G SHRIMP AND CRAB COCKTAIL – A combo of the two served with cocktail sauce. 12.95
- G 1/2 DOZEN OYSTERS – 6 freshly shucked oysters served on the half shell. 12.95
- G JUMBO SHRIMP COCKTAIL – 6 large shrimp with cocktail sauce. 10.95
- G 1/2 DUNGENESS CRAB – Served steamed or chilled. 16.95


CHOWDER AND SALADS

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

CUP 5.50


BOWL 6.95

SOURDOUGH BOWL 8.95

-  CLAM CHOWDER IN A SOURDOUGH BOWL & SALAD COMBO – 12.95
Clam chowder served in a sourdough bowl with a mixed green salad or a Caesar salad.
- BREAD BOWL REFILL – After you finish your chowder, why not fill it up again? 4.95
- G MIXED GREEN SALAD – Fresh baby greens topped with our sourdough croutons. 6.95
- G BLUE CHEESE SALAD – Mixed greens tossed with vinaigrette, apples, walnuts, topped with blue cheese. *Add seared tuna for 5.95* 8.95
- G CAESAR SALAD – Fresh chopped romaine lettuce, tossed with parmesan and our creamy dressing. 8.95

ADD CHICKEN OR BAY SHRIMP TO ANY OF THE ABOVE SALADS FOR 3.95

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

- G LARGE CAESAR WITH GRILLED SHRIMP OR CHICKEN 14.95
- G SHRIMP LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms topped with bay shrimp. 18.95
- G CRAB LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, topped with crab. 20.95
- G COMBO LOUIE – Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, crab and bay shrimp. 19.95
- G  SALMON SALAD – Mixed greens, tomatoes and onions tossed with our house vinaigrette, topped with a filet of fresh grilled salmon and a drizzle of creamy herb dressing. 18.95
Try your salmon blackened for an additional 1.00.

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

G=represents items that are or can be prepared Gluten Free. Please communicate all food allergies to your server.

 House Specialties are indicated by this fish symbol. These are our Most Popular Items.



MESQUITE GRILLED SEAFOOD

OUR FRESH SUSTAINABLE SEAFOOD IS DELIVERED DAILY
AND HAND CUT BY OUR CHEFS

Below served with cole slaw and choice of rice or garlic buttered potatoes
Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25

G SALMON – Moderately firm texture and full flavored filet served with herb butter	20.95
K TERIYAKI SALMON – Moderately firm texture and full flavored filet glazed with teriyaki sauce	21.95
G BLACKENED PACIFIC ROCK COD – A flakey white filet, blackened, served with Cajun remoulade.	18.95
PACIFIC SOLE – Pan seared with garlic and caper butter sauce.	19.95
G TROUT – A mild fish from Idaho farms with a delicate flavor, served with tartar sauce.	17.95
G AHI TUNA – A meaty flavored fish served “rare” with soy sauce, wasabi & ginger.	23.95
G MAHI-MAHI – A sweet mildly pronounced flavor served with mango BBQ sauce.	22.95
G SWORDFISH – A firm steak, served with a grilled pineapple salsa.	23.95
G GRILLED SHRIMP SKEWERS – Served with drawn butter.	19.95
G K PIER MARKET MIXED GRILL – Fresh salmon, fresh swordfish and shrimp skewer.	24.95
CRAB & SOURDOUGH STUFFED TROUT – Whole trout stuffed with a mixture of crab, sourdough crumbs, onions, peppers and herbs.	20.95
G LOBSTER TAILS – Two 4-5 oz. Maine lobster tails served with drawn butter.	35.95

TRY ANY OF THE ABOVE ITEMS CAJUN STYLE, TERIYAKI OR MANGO BBQ GLAZED FOR 1.00 MORE

MESQUITE GRILLED MEATS

Served with cole slaw and choice of rice or garlic buttered potatoes
Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25

G CHICKEN BREAST – Marinated 10 oz. breast grilled & brushed with olive oil.	15.95
G K BBQ PORK RIBS – House smoked baby back pork ribs then finished on our mesquite grill.	1/2 rack 18.95 Full rack 23.95
G FLAT IRON STEAK – A 10 oz. Greater Omaha Angus steak grilled over mesquite.	24.95
G N.Y. STEAK – A 10 oz. Greater Omaha Angus steak grilled over mesquite.	29.95

ADD ANY OF THE FOLLOWING TO YOUR ENTREE:

SHRIMP SKEWER 5.00	1 LOBSTER TAIL (4 oz.) 14.00
1/2 CRAB 14.00	

PASTAS


LINGUINI & CLAMS – Lots of garlic, fresh clams, mushrooms, clam juice and butter with linguini, topped with parmesan cheese.	18.95
SEAFOOD PENNE – Shrimp, mussels, clams, fish and vegetables simmered in a tomato cream sauce.	19.95
SHRIMP PRIMAVERA – Shrimp sautéed with fresh vegetables in a light wine butter sauce with penne pasta.	19.95

A 4.75% 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.


G=represents items that are or can be prepared Gluten Free. Please communicate all food allergies to your server.

PIER MARKET SPECIALTIES

- CRAB CAKE DINNER – A larger portion of our fabulous crab cakes served with Cajun remoulade. 19.95
- G SHRIMP SCAMPI – Sautéed shrimp in a garlic butter sauce. 18.95
- SHRIMP COMBO FEST – A combo of grilled shrimp, shrimp scampi and fried shrimp. 20.95
Above served with cole slaw and choice of rice or garlic buttered potatoes.
Substitute sautéed vegetables for cole slaw on any entrée for an additional 1.25
- G WHOLE DUNGENESS CRAB – Steamed and served with drawn butter. 34.95
- G GARLIC ROASTED WHOLE DUNGENESS CRAB – Served with rice or garlic buttered potatoes 36.95
- G JAMBALAYA – Smoked pork, clams, mussels, shrimp, and chicken simmered in a Creole sauce and served over Cajun rice. 19.95
- G  CIOPPINO – A classic San Francisco dish. A tomato based seafood stew with fresh fish, mussels, clams, shrimp and crab served over pasta. 26.95
(LAZY MAN'S CIOPPINO – Substitute picked crab meat for crab in the shell. Add 3.95)


DEEP FRIED SEAFOOD

Served with french fries and cole slaw

- FRIED CALAMARI – House breaded and served with cocktail sauce. 14.95
-  FISH & CHIPS – Anchor Steam® beer battered Pacific cod. 15.95
- FRIED SHRIMP – House breaded shrimp, fried 'til golden, served with cocktail sauce. 16.95
- FISHERMAN'S PLATTER – A large platter of shrimp, calamari and fish & chips. 18.95

SANDWICHES

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

- BBQ PORK SANDWICH – House smoked pork, simmered in BBQ sauce and served on a toasted egg bun. 12.95
- GRILLED SALMON BURGER – A house made patty of fresh salmon, onions and spices. 12.95
- GRILLED CHICKEN BREAST – A garlic & herb marinated breast, grilled and served on a bun. 11.95
- HAMBURGER – A fresh Angus chuck patty served on a toasted egg bun. 11.95
-  GRILLED SALMON ON BANNOCK BREAD – Fresh grilled salmon served on our homemade bannock bread (A fried Native American style bread.) 13.95
- CRAB & SHRIMP SANDWICH – Mixture of crab meat, Oregon pink shrimp, red onions, cucumber, celery, dill, mayonnaise, served on a soft buttered roll. 13.95

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 2.50
SAUTEED VEGETABLES 2.50

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

G=represents items that are or can be prepared Gluten Free. Please communicate all food allergies to your server.

SOUVENIRS

Pier Market Logo Hurricane Glass – 4.95
Pier Market Logo Pilsner Glass – 4.95
Pier Market Logo Apron – 14.95
Pier Market Hat – 10.95
Pier Market Logo T-Shirt – 12.95