

STARTERS

SOURDOUGH GARLIC BREAD	5.50
Fresh sourdough bread, brushed with garlic butter.	
GARLIC FRIES GF	7.50
Crispy fries tossed with fresh garlic, herbs and topped with parmesan cheese.	
CRISPY SCALLOPS	11.95
House-breaded and served with roasted jalapeño aioli.	
FRIED CALAMARI	10.95
House-breaded and served with cocktail sauce.	
SWEET & SOUR CALAMARI	12.95
Fried calamari coated with sweet & sour sauce.	
HONEY BBQ SHRIMP	12.95
8 shrimp sautéed with garlic & onions and simmered in our honey BBQ sauce.	
CRAB CAKES	13.95
House specialty, served with a Cajun rémoulade.	
STEAMED CLAMS GF	½ Order 10.95 Full Order 13.95
Steamed in garlic, butter and white wine.	
STEAMED MUSSELS GF	½ Order 10.95 Full Order 13.95
Onions & peppers in a red curry coconut broth.	
½ OVEN ROASTED GARLIC CRAB GF	20.95
Tossed with herbs and spices.	
½ DUNGENESS CRAB GF	19.95
Served steamed or chilled.	
BUFFALO WINGS	9.50
Tossed with your choice of teriyaki, BBQ or spicy buffalo sauce.	



NEW ENGLAND CLAM CHOWDER

CLAM CHOWDER CUP	5.50
CLAM CHOWDER BOWL	6.95
CLAM CHOWDER SOURDOUGH BOWL	8.95
CLAM CHOWDER SOURDOUGH BOWL & SALAD COMBO	12.95
Clam chowder served in a sourdough bowl with a mixed green salad or a Caesar salad.	

SALADS

CAESAR SALAD GF	9.95
Fresh chopped romaine lettuce, tossed with parmesan and our creamy dressing. Add chicken or grilled shrimp 4.95 Add Dungeness Crab meat 5.95	
MIXED GREEN SALAD GF	7.95
Fresh baby greens topped with our sourdough croutons.	
BLUE CHEESE SALAD GF	9.95
Mixed greens tossed with vinaigrette, apples, walnuts, topped with blue cheese. Add seared tuna 5.95	
CRAB LOUIE GF	21.95
Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, topped with crab.	
SALMON SALAD GF	18.95
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.	

SEAFOOD COCKTAILS

CRAB COCKTAIL GF	13.95
Dungeness Crab meat served with cocktail sauce.	
½ DOZEN OYSTERS GF	13.95
6 freshly shucked oysters served on the half shell.	
JUMBO SHRIMP COCKTAIL GF	11.95
6 large shrimp with cocktail sauce.	

MESQUITE GRILLED SEAFOOD

Served with mesquite-roasted vegetables and choice of rice or garlic-buttered potatoes.

SALMON GF	23.95
Moderately firm texture and full-flavored filet served with herb butter.	
TERIYAKI SALMON	23.95
Moderately firm texture and full-flavored filet glazed with teriyaki sauce.	
PACIFIC SOLE	22.95
Pan-seared with garlic and caper butter sauce.	
BLACKENED PACIFIC ROCK COD GF	20.95
A flakey white filet, blackened, with Cajun rémoulade.	
TROUT GF	19.95
A mild fish from Idaho farms with a delicate flavor, served with tartar sauce.	
SWORDFISH GF	25.95
A firm steak, served with a pesto aioli.	
AHI TUNA GF	25.95
A meaty flavored fish served "rare" with soy sauce, wasabi & ginger.	
MAHI-MAHI GF	24.95
A sweet, mildly-pronounced flavor served with mango salsa.	
GRILLED SHRIMP SKEWERS GF	20.95
Served with drawn butter.	
PIER MARKET MIXED GRILL GF	26.95
Fresh salmon, fresh swordfish and shrimp skewer.	
LOBSTER TAILS GF	36.95
Two 4-5 oz. Maine lobster tails served with drawn butter.	

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

MESQUITE GRILLED MEATS

Served with mesquite-roasted vegetables and choice of rice or garlic-buttered potatoes.

CHICKEN BREAST GF	17.95
Marinated 10 oz. breast grilled & brushed with olive oil.	
BBQ PORK RIBS GF	½ Rack 19.95 Full Rack 25.95
House-smoked baby back pork ribs finished on our mesquite grill.	
FLAT IRON STEAK GF	26.95
A 10 oz. Greater Omaha Angus steak grilled over mesquite.	
N.Y. STEAK GF	32.95
A 10 oz. Greater Omaha Angus steak grilled over mesquite.	
ADD ANY OF THE FOLLOWING TO YOUR ENTREE	
½ CRAB	14.00
SHRIMP SKEWER	5.00
1 LOBSTER TAIL (4 OZ.)	14.00

DEEP-FRIED SEAFOOD

Served with french fries and cole slaw.

FRIED CALAMARI	16.95
House-breaded and served with cocktail sauce.	
FISH & CHIPS	18.95
Anchor Steam® beer battered Pacific cod.	
FRIED SHRIMP	18.95
House-breaded shrimp, fried 'til golden, served with cocktail sauce.	
FISHERMAN'S PLATTER	20.95
A large platter of shrimp, calamari and fish & chips.	

PIER MARKET SPECIALTIES

CRAB CAKE DINNER	21.95
A larger portion of our fabulous crab cakes served with Cajun rémoulade.	
SHRIMP COMBO FEST	22.95
A combo of grilled shrimp, shrimp scampi and fried shrimp.	
WHOLE DUNGENESS CRAB	39.95
Steamed and served with drawn butter.	
GARLIC-ROASTED WHOLE DUNGENESS CRAB	40.95
Served with rice or garlic buttered potatoes.	
JAMBALAYA	21.95
Smoked pork, clams, mussels, shrimp, and chicken simmered in a Creole sauce and served over Cajun rice.	
CIOPPINO	28.95
Classic San Francisco dish. A tomato-based seafood stew with fresh fish, mussels, clams, shrimp and crab served over pasta.	
LAZY MAN'S CIOPPINO	add 3.95

PASTAS

LINGUINI & CLAMS	19.95
Lots of garlic, fresh clams, mushrooms, clam juice and butter with linguini, topped with parmesan cheese.	
SEAFOOD PENNE	21.95
Shrimp, mussels, clams, fish and vegetables simmered in a tomato cream sauce.	
SHRIMP PRIMAVERA	20.95
Sautéed shrimp, fresh vegetables, light wine butter sauce with penne pasta.	

SANDWICHES

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

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

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

SAUTEED MUSHROOMS	BACON
JACK OR CHEDDAR CHEESE	GARLIC FRIES



SUSTAINABILITY PLEDGE
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.

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

A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

GF Represents items that are or can be prepared Gluten Free. Please communicate all food allergies to your server.