

STARTERS

SOURDOUGH GARLIC BREAD	5.95
Fresh sourdough bread, brushed with garlic butter.	
GARLIC FRIES	7.50
Crispy fries tossed with fresh garlic, herbs and topped with parmesan cheese.	
GRILLED SALMON QUESADILLA	12.95
Roasted peppers, cilantro lime cream.	
FRIED CALAMARI	11.95
House-breaded and served with cocktail sauce.	
SWEET & SOUR CALAMARI	12.95
Fried calamari coated with sweet & sour sauce.	
HONEY BBQ SHRIMP	13.95
Shrimp sautéed with garlic & onions and simmered in our honey BBQ sauce.	
CRAB CAKES	14.95
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 DUNGENESS CRAB GF	19.95
Served steamed or chilled.	
½ OVEN ROASTED GARLIC CRAB GF	20.95
Tossed with herbs and spices.	
BUFFALO WINGS	10.50
Tossed with your choice of teriyaki, BBQ or spicy buffalo sauce.	



NEW ENGLAND CLAM CHOWDER

CLAM CHOWDER CUP	5.75
CLAM CHOWDER BOWL	6.95
CLAM CHOWDER SOURDOUGH BOWL	8.95
CLAM CHOWDER SOURDOUGH BOWL & SALAD COMBO	13.95
Clam chowder served in a sourdough bowl with a mixed green salad or a Caesar salad.	
ADD CRAB TO ANY OF THE ABOVE	5.95
<i>(Chowder contains bacon)</i>	

SALADS

CAESAR SALAD GF	9.95
Fresh chopped romaine lettuce, tossed with parmesan and our creamy dressing.	
Add chicken	4.95
Add grilled shrimp	5.95
Add Dungeness Crab meat	7.95
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	9.95
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	14.95
6 freshly shucked oysters served on the half shell.	
JUMBO SHRIMP COCKTAIL GF	12.95
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.	
AHI TUNA*GF	26.95
A meaty flavored fish served "rare" with soy sauce, wasabi & ginger.	
GRILLED SHRIMP SKEWERS GF	21.95
Served with drawn butter.	
PIER MARKET MIXED GRILL GF	26.95
Fresh salmon, fresh Pacific cod 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 OR TERIYAKI 1.00

DEEP-FRIED SEAFOOD

Served with french fries and cole slaw.

FRIED CALAMARI	17.95
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.	

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	17.95
SHRIMP SKEWER	8.95
1 LOBSTER TAIL (4 OZ.)	17.95

PIER MARKET SPECIALTIES

CRAB CAKE DINNER	23.95
Three crab cakes served with Cajun rémoulade.	
SHRIMP COMBO FEST	23.95
A combo of grilled shrimp, shrimp scampi and fried shrimp.	
WHOLE DUNGENESS CRAB GF	39.95
Steamed and served with drawn butter.	
GARLIC-ROASTED WHOLE DUNGENESS CRAB	40.95
Served with rice or garlic buttered potatoes.	
JAMBALAYA	22.95
Smoked pork, clams, mussels, shrimp, and chicken simmered in a Creole sauce and served over Cajun rice.	
CIOPPINO GF	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 4.95

PASTAS

LINGUINI & CLAMS	20.95
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	21.95
Sautéed shrimp, fresh vegetables, light wine butter sauce with penne pasta.	

SANDWICHES

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

BBQ PORK SANDWICH	14.95
House-smoked pork, simmered in BBQ sauce and served on a toasted egg bun.	
GRILLED SALMON BURGER	14.95
A house-made patty of fresh salmon, onions & spices.	
BBQ SALMON SANDWICH	13.95
Fresh-grilled salmon served on brioche roll	
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	12.95
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.	
THE BEYOND MEAT BURGER GF	14.95
"Beyond Meat" patty made from plant based ingredients, melted cheddar cheese, on a egg bun	

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 Seafood Restaurant is proud to be an Ocean Friendly restaurant. We are 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 Smart Catch.



*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.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant