ST ARTERS

SOUDROUGH BREAD
Fresh sour dough bread, brushed with garlic butter.  5.95

GARLIC FRIES
Crispy fries tossed with fresh garlic, herbs and topped with parmesan cheese.  7.50

GRILLED SALMON QUESADILLA
Roasted peppers, cilantro lime cream.  12.95

FRIED CALAMARI
House breaded and served with cocktail sauce.  11.95

SWEET & SOUR CALAMARI
Fried calamari coated with sweet & sour sauce.  12.95

HONEY BBQ SHRIMP
13.95
Shrimp sauteed with garlic and onions and simmered in our honey BBQ sauce.

CRAB CAKES
14.95
House specialty, served with a Cajun remoulade.

STEAMED CLAMS
1/2 Order 10.95
Steamed in garlic, butter and white wine.

STEAMED MUSSELS
1/2 Order 10.95
Onions & peppers in a red curry coconut broth.

1/2 DUNGENESS CRAB
Crab, served steamed or chilled.

1/2 OVEN ROASTED GARLIC CRAB
21.95
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

ADD CRAB TO ANY OF THE ABOVE 5.95

(Cladhew contains bacon)

CAESAR SALAD
9.95
Fresh chopped romaine lettuce, tossed with parmesan and creamy dressing.  Add chicken  4.95  Add grilled shrimp  5.95  Add Dungeness Crab meat  7.95

MIXED GREEN SALAD
7.95
Fresh baby greens topped with our sourdough crooutons.

BLUE CHEESE SALAD
9.95
Mixed greens tossed with vinaiqette, apples, walnuts, topped with blue cheese.  Add seared tuna  9.95

CRAB LOUIE
21.95
Shredded lettuce, carrots, tomatoes, cabbage, mushrooms, topped with crab.

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.

SEASFOOD COCKTAILS

CRAB COCKTAIL
15.95
Dungeness Crab meat served with cocktail sauce.

1/2 DOZEN OYSTERS
14.95
6 freshly shucked oysters served on the half shell.

JUMBO SHRIMP COCKTAIL
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 23.95
Moderately firm texture and full-flavored filet served with herbed butter.

TERIYAKI SALMON 23.95
Moderately firm texture and full-flavored fillet glazed with teriyaki sauce.

PACIFIC SOLE
22.95
Pan-seared with garlic and caper butter sauce.

BLACKENED PACIFIC ROCK COD
20.95
A flaky white fillet, blackened, with Cajun remoulade.

TROUT
19.95
A mild fish from Idaho farms with a delicate flavor, served with tartar sauce.

ALASKAN HALIBUT
26.95
A meaty tuned fish served rume with soy sauce, wakame & ginger.

BARBECUED SHRIMP SKEWERS
21.95
Served with drawn butter.

PIER MARKET SPECIALTIES

CRAB CAKE DINNER
Three crab cakes served with Cajun remoulade.

SHRIMP COMBO FEST
23.95
A combo of grilled shrimp, shrimp scampi and fried shrimp.

WHOLE DUNGENESS CRAB
41.95
Steamed and served with drawn butter.

GARLIC-ROASTED WHOLE DUNGENESS CRAB
42.95
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.

CIPFULL
29.95
Classic San Francisco dish. A tomato-based seafood stew with fresh fish, mussels, clams, shrimp and crab served over pasta.

LAZY MAN’S CIPFULL
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, 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, garnished 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 fresh angus chuck patty served on a toasted egg bun.

BEYOND BURGER
15.95
Vegan 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 1% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinaries.

DF 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.