

APPETIZERS

San Francisco Sourdough Bread - 2.50 per basket
Garlic Bread - Oven baked San Francisco Sourdough Bread
1/2 order - 5.00 Full order - 8.00
Seafood Platter to Share - 26.95
Prawns, mussels picante, oysters on the half shell and fried calamari served with cocktail and tartar sauce
Deep Fried Calamari - Served with cocktail and tartar sauce - 17.75
Steamed Clams Bordeaux - 18.75 GF
Steam clams in clam juice, garlic and butter
Mussels alla Tarantino - 18.75 GF
Mussels sauteed in tomatoes, garlic, red chili flakes and wine sauce
Fresh Oysters on the Half Shell - 18.95 GF
Six fresh oysters served with cocktail sauce and a mignonette sauce
Prawn Cocktail - Served with cocktail sauce & horseradish - 18.95 GF
Crab Cakes - Served with a roasted pepper aioli - 20.95
Fried Mozzarella Sticks - Served with marinara sauce - 9.75

New England Clam Chowder

Cup - 6.00 Bowl - 9.00
Fresh Baked Sourdough Bread Bowl - 13.95

SALAD

Mixed Green Salad - 9.00 GF
Gourmet mixed greens, tomatoes, olives, beets, shredded carrot and artichoke hearts topped with an Italian vinaigrette
• with bay shrimp add 5.00
Caesar Salad - 12.95
Fresh croutons, parmigiana cheese and caesar dressing served over fresh romaine lettuce • with chicken add 6.00
Shrimp Louie - 25.95 GF
Baby shrimp, tomatoes, hardboiled egg, asparagus, olives, beets, shredded carrots and artichoke hearts served on shredded lettuce topped with a Louie dressing
Seafood Salad - 29.50 GF
Crab meat, baby shrimp, tomatoes, hardboiled egg, asparagus, olives, beets, shredded carrots and artichoke hearts served on shredded lettuce topped with a Louie dressing
Caprese Salad - 14.95 GF
Slices of tomatoes with mozzarella cheese and fresh basil, drizzled with pesto, extra virgin olive oil & balsamic vinegar

PIZZA & SANDWICHES

Cheese Pizza - Cheddar and mozzarella cheese - 19.75
Pepperoni Pizza - Pepperoni and mozzarella cheese - 21.75
Pizza Margherita - Fresh basil, diced tomatoes and mozzarella cheese - 19.75
Vegetarian Pesto Pizza - 19.95
Pesto covered with diced tomatoes, garlic, black olives, artichoke hearts, and mozzarella cheese
Grilled Chicken Breast Sandwich - 18.95
Grilled chicken breast and honey mustard topped with Jack cheese and an onion ring on artisan bread, served with crispy french fries
Italian Sausage Sandwich - 18.95
Italian sausage topped with cheese, marinara sauce and sautéed bell peppers and onions on a sourdough roll, served with crispy french fries
Cheeseburger - 18.95
Seasoned ground beef burger on a fresh bun with lettuce, tomato, cheddar cheese and onions, served with crispy french fries

STEAK & POULTRY

New York Steak - 39.95 GF
Broiled New York steak, topped with mader a mushroom sauce served with sautéed vegetables
Steak and Lobster - 54.75 GF
Broiled New York steak and lobster tail, served with sautéed vegetables
• steak topped with a mader a mushroom sauce add 4.00
Chicken Marsala - 28.75
Boneless chicken breast sautéed in marsala wine, green onions and fresh mushrooms, served with spaghetti in a garlic butter sauce
Chicken Parmigiana - 28.75
Breaded chicken cutlet grilled and topped with melted mozzarella cheese and marinara sauce, served with spaghetti in a garlic butter sauce
Chicken Milanese - 28.75
Breaded chicken cutlet grilled and topped with lemon, white wine, garlic sauce, served with spaghetti in a garlic butter sauce

SIDES

Spaghetti with Meat Sauce - 9.25 Sautéed Mushrooms - 7.25
Ravioli with Meat Sauce - 9.25 Sautéed Vegetables - 6.95

PASTA

Baked Lasagna - 19.95
Layers of pasta filled with Ricotta cheese and Italian meat sauce
Spaghetti Bolognese - Spaghetti in an Italian meat sauce - 19.95
Fettuccine Napoletana - Diced tomatoes, basil, garlic and green onions - 19.25
Ravioli with Meat Sauce - Beef ravioli, served in an Italian meat sauce - 23.95
Fettuccine Alfredo - Fettuccine in a white cream sauce - 22.75
Baked Penne Ragu - Oven-baked penne in a strip loin beef ragu sauce - 20.75
Linguine al Pesto - 26.25
Linguine pasta in a basil and creamy parmesan cheese sauce, garlic and pine nuts
Fettuccine Sophia-Fettuccine in an Alfredo cream sauce with ham and peas - 23.75
Pasta Primavera - 21.95
Penne pasta with seasonal vegetables in a light tomato cream sauce
Penne Salsiccia - 23.95
Light tomato cream sauce with Italian sausage and sautéed bell peppers
Add chicken to any of the dishes for 6.00 or prawns (5) for 9.00
Gluten free pasta available on request GF

SEAFOOD PASTA

Spaghetti al Salmone - 28.95
Spaghetti in a light tomato cream sauce mixed with sliced fresh salmon
Linguine with Fresh Clams - 29.95
Linguine with fresh clams sautéed in a white wine, garlic and butter sauce
Spaghetti con Frutti di Mare - 32.75
Fresh clams, mussels, calamari, prawns and spaghetti in a light garlic tomato sauce
Fettuccine alla Florentine - 27.95
Fettuccine, prawns, spinach, diced tomatoes and capers in a lemon dill cream sauce
Linguine Mussels alla Tarantino - 29.95
Linguine with mussels sauteed in tomatoes, garlic, red chili flakes and wine sauce
Gluten free pasta available on request GF

PRIX FIXE MENU 39.95

*No Menu Substitutions

Starter:

Cup of Clam Chowder or Mixed Green Salad

Choice of:

Baked Salmon, Pasta Primavera, Chicken Parmigiana, or Fillet of Basa

Dessert:

Crème Caramel

SEAFOOD

Deep Fried Calamari - 24.95
Hand-breaded calamari lightly fried, served with sautéed vegetables
Sautéed Calamari - 24.95 GF
With tomatoes, garlic and white wine sauce, served with sautéed vegetables
Fillet of Basa - 24.95 GF
A fillet of Basa grilled and topped with a mango cruda sauce served with sautéed vegetables
Shrimp Sicilian - 31.25 GF
Large shrimp sautéed in a Sicilian red sauce, garlic and tomatoes, served with sautéed vegetables
Broiled Lobster - 49.75 GF
Two lobster tails served with drawn butter, served with sautéed vegetables
Baked Salmon - 32.50
Salmon baked in a sweet chili sauce, served with sautéed vegetables
Fisherman’s Seafood Platter - 32.95
Deep fried calamari, prawns and white fish, served with sautéed vegetables
Whole Dungeness Crab - Chilled and served with cocktail sauce - 49.95 GF
• steamed add 3.00
• oven roasted in fresh garlic butter sauce add 5.00
Fish and Chips - 26.75
Hand dipped beer battered white fish, served with French fries
Crab Enchiladas - 29.95
Two flour tortillas filled with crab meat and shredded cheddar cheese then baked in red enchilada sauce and topped with shredded cheddar cheese, diced tomatoes, green onions and sour cream
Steamed Clams Bordeaux- 29.75 GF
Steamed clams in clam juice, garlic and butter
Mussels alla Tarantino - 29.75 GF
Mussels sauteed in tomatoes, garlic, red chili flakes and wine sauce
Cioppino - 39.95 GF
A fisherman’s stew of crab, clams, prawns, mussels and white fish in a light cioppino sauce
• Lazy Cioppino add 10.00
GF - Gluten Free

A 6.5% taxable surcharge is added to every check for all items served, to offset the cost of the San Francisco Employer Mandates as well as the state and federal mandates. We accept Mastercard, Visa, Amex, Discover & JCB. No Personal Checks. Sales tax will be added to the price of all items served. **Maximum 2 credit cards per table.** Smoking in the restaurant is prohibited by law. Eating raw or under-cooked foods may increase the risk of foodbourne illness. We are not responsible for lost or stolen articles. We reserve the right to refuse service to anyone.