

Sam's Cocktails

*Martini, Belvedere vodka or Tanqueray gin, Cinzano extra dry vermouth 16

*Uncle Dino's Old Fashioned, Michter's Small Batch

Bourbon, St George Spiced Pear, Muddled Orange and Cherry, Orange bitters 15

*Manhattan, High West Double Rye, Carpano Antica 15

*Sam's Negroni, Tanqueray gin, Carpano Antica Vermouth, Campari 14 Up 16

*Downtown Reviver, Campari, Carpano Antica Vermouth, soda, Brandy float 15

Today's Appetizer Specials

Cold Smoked Steelhead, grilled sourdough dill and shallot crème fraiche, crispy capers 17

Sam's crudo, ahi tuna, dayboat scallops, king salmon fried capers, Maldon salt, Calabrian chili oil 23

Appetizers

Miyagi oysters on the half shell, Champagne mignonette

1/2 Dozen 21 Dozen 42

Poached jumbo prawns, cocktail sauce

1/2 Dozen 21 Dozen 42

Littleneck clams on the half shell 2.50 ea

Sam's shellfish cocktail, iceberg, classic cocktail sauce

Oysters 17 Bay shrimp 12 Prawns 19 Crab 25

Grilled octopus, lemon anchovy aioli, salsa verde

white cap beans, mixed greens salad 21

Pan-fried Dungeness crab cakes, spicy remoulade 32

Crispy-fried Monterey calamari, lemon chipotle sauce 21

Fried zucchini, warm marinara sauce 12

Deep Fried Artichokes, marinara sauce, spicy lemon aioli, remoulade sauce 12.50

Smoked trout crostini, cucumber, radish, dill cream 16

Soup and Starter Salads

Sam's Clam chowder, white or original Sam's 10 / 13

Baked French onion soup (allow 10 minutes) 14

Sam's wedge salad, toybox tomatoes, crisp bacon 14

house, ranch, or bleu cheese dressing

Half Shellfish salad

Romaine, shrimp, prawn, Dungeness crab, avocado 29

Sam's Caesar salad, Parmesan, white anchovies 14

Mixed greens salad, house vinaigrette, heirloom tomatoes, cucumbers 12

Jane the Bakery sourdough bread, quarter loaf 3.50

Today's Entrée Specials

Local Dungeness Crab, chilled with cocktail sauce and lemon aioli OR Pan-roasted with garlic, butter and lemon 39

* Fiano di Avellino Vadiaperti, Campania Italy Gls \$15 Btl \$56

Grilled Halibut with lemon butter sauce, mashed potatoes, deep fried artichokes 43

* Champagne Lanson, Black Label Brut, NV Chmpn France Gls \$19 Btl \$72

Pan-seared Day-boat Scallops, mushroom risotto, basil, Parmesan cheese 44

* Mencia, Ultraia, St Jacques, Bierzo Spain Gls \$14 Btl \$52

Braised Bone in Lamb Shank and vegetables, on a bed of mashed potatoes 38

* Syrah, Saint Cosme, Cotes Du Rhone, Rhone Valley France Gls \$15 Btl \$56

Fresh Fish

Mesquite grilled with drawn butter, doré with caper butter, pan-fried with lemon butter, or deep-fried with tartar sauce

Petrале sole 34

Ora king salmon 39

Swordfish 37

Halibut 41

Day-boat Sea scallops 41

Gulf prawns 32

Yellowfin (ahi) tuna steak 38

Whole branzino 34

Mixed shellfish (scallops, prawns) 40

Today's Sides

Roasted Red Potatoes – Roasted Romanesco Broccoli

Sautéed Swiss Chard

Meat & Poultry

Grilled New York steak, 14 oz. Flannery Beef dry-aged prime

With marrow bone, baked potato and sautéed vegetables 75

Grilled Veal T-Bone, with Acorn squash and sautéed mushrooms 52

Pastas

Linguini with white clam sauce, red pepper flakes 28

Penne with pesto cream sauce 18

Fried

Fried Pacific oysters & chips 22

Fish & chips, crispy Alaskan cod 21

Sides

Creamed spinach with bacon and Parmesan 8.50

Sautéed spinach 7.50

Golden dome hash brown potatoes 7.50

Shoestring French fries 7

Long branch potatoes 7.50

A 5% surcharge will be added to your bill for San Francisco employer mandates. 1.08.2025

Sam's Classic San Francisco Dishes

Appetizers

Celery Victor, chilled poached celery, garlic chili marinade

White anchovies or bay shrimp 15

Oysters Rockefeller, creamed spinach, Parmesan crust 24

Baked Clams Elizabeth sherry butter, Parmesan crust 14

Clams Casino, crisp bacon, red bell pepper, shallot, butter 14

Shrimp Scampi, spicy lemon herb butter 18

Entrees

Green Goddess salad, grilled Ora king salmon, butter lettuce tomato, avocado 33

Grilled octopus, lemon anchovy aioli, salsa verde

white cap beans, red potatoes and cherry tomatoes 37

Cobb salad, grilled chicken, tomato, bacon, avocado, bleu

cheese, hard-boiled eggs 30

Sam's classic cioppino clams, mussels, calamari, shrimp, Dungeness crab, spicy tomato broth, garlic bread 43

Calamari Steak lemon garlic butter or doré with capers 29

Stuffed Petrале Sole "Marguery"

Dungeness crab, shrimp, shrimp cream sauce, potato puree 34

Hangtown Fry fried local oysters, bacon and cheese omelet 22

Sautéed Veal piccata or Milanese, buttered spaghetti 32

Rex sole a la Sam's (when available) 25

Sand Dabs a la Sam's (when available) 28

Seafood Salads

House, house blue, Caesar, creamy bleu cheese, ranch, or Louie

Lettuce choice: mixed greens, iceberg or hearts of romaine

with Sam's house-smoked salmon with fried capers 25.50

with 3oz Dungeness crab & 3oz Bay shrimp, prawn and avocado 46.50

with (3oz) Bay shrimp 21 (5oz) 25

with prawns 29

with (3oz) Dungeness crab 34 (5oz) 49

add grilled king salmon 31

Louie salad, iceberg, tomatoes, egg, cucumber, avocado

with (3oz) Bay shrimp 24 (5oz) 28

with Dungeness crab (3oz) 37 (5oz) 51

with 1½ oz. Dungeness crab & 1½ oz. bay shrimp 39

with 3 oz. Dungeness crab & 3 oz. bay shrimp 44

To Our Friends and Patrons

We are Happy to present to you an Old-Fashioned Eating House with Old Fashioned Waiter Service and Private Booths together with a professionally equipped kitchen for better and faster service. We want to continue to serve you as we have done over the past 75 years and keep our reputation as one of the GOOD EATING PLACES of "Old San Francisco." We are proud of it and hope you will be, too.

Thank You! (taken from the Sam's menu from 1946)

Parties of 8 or more will have a 20% gratuity added to the check.