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, Angostura bitters 15

*Manhattan, Redemption 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

Jane the Bakery sourdough bread, quarter loaf 3.50

Soup and Starter Salads

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

Baked French onion soup 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

Grilled Ahi Tuna (4oz) Fennel, asparagus, Spring Peas Salad, Frisée, and a lemon vinaigrette 28

Today's Entrée Specials

Grilled Halibut with lemon butter sauce, mashed potatoes, deep fried artichokes 43
* Chardonnay, Flowers, Sonoma Coast Gls $21 Btl $79

Pan-seared Day-boat Scallops, spring pea risotto, Parmesan cheese 44
* Sauvignon Blanc, Reverdy La Villaudiere, Sancerre France Gls $18 Btl $72

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

Whole Grilled Branzino with grilled lemon, fennel, asparagus and spring pea salad 36
* Gruner Veltliner, Domaine Wachau, Smaragd Austria Gls $15 Btl $56

Steamed Salt Spring Mussels, garlic, white wine, crème fraiche, garlic bread 31
* Champagne Lallier, Reflexion R.019, Brut NV Chmpn FR Gls $19 Btl $72

Fresh Fish

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

Petrale 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 – Sautéed Sugar Snap Peas – Sautéed Asparagus

Meat & Poultry

Bone-In Ribeye Steak,
With mushroom sauce, mashed potatoes and sautéed spinach 70
Grilled New York steak, 12 oz. Flannery Beef dry-aged prime
With mushroom sauce, mashed potatoes and sautéed spinach 80
Pan Roasted Chicken Supreme, pan sauce, mashed potatoes and vegetables 24

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. 5.01.2025

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 Petrale 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.