

Sam’s Cocktails

- *Martini, Belvedere vodka or Tanqueray gin, Cinzano extra dry vermouth 15
- *Uncle Dino’s Old Fashioned, High West American Prairie, 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

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 20

Appetizers

- Miyagi oysters on the half shell, Champagne mignonette 1/2 Dozen 20 Dozen 40
- Poached jumbo prawns, cocktail sauce 1/2 Dozen 21 Dozen 42
- Littleneck clams on the half shell 2 ea
- Sam’s shellfish cocktail, iceberg, classic cocktail sauce Oysters 15 Bay shrimp 11 Prawns 19 Crab 25
- Grilled octopus, lemon anchovy aioli, salsa verde white cap beans, arugula salad 20
- Pan-fried Dungeness crab cakes, spicy remoulade 29
- Crispy-fried Monterey calamari, lemon chipotle sauce 20
- Fried zucchini, warm marinara sauce 12
- Smoked trout crostini, cucumber, radish, dill cream 13

Soup and Starter Salads

- Sam’s Clam chowder, white or original Sam’s 9 / 12
- Baked French onion soup (allow 10 minutes) 12
- Sam's wedge salad, toybox tomatoes, crisp bacon 12 house, ranch, or bleu cheese dressing
- Half Shellfish salad Romaine, shrimp, prawn, Dungeness crab, avocado 26
- Sam’s Caesar salad, Parmesan, white anchovies 13
- Mixed greens salad, house vinaigrette, heirloom tomatoes, cucumbers 12

Jane the Bakery sourdough bread, quarter loaf 3

One check per table – all cards evenly divided limit four cards

A 5.0% surcharge will be added to your bill for San Francisco employer mandates. 3.05.2024

Today’s Entrée Specials

- Whole Grilled Branzino with grilled lemon, grilled artichokes, spicy aioli lemon sauce 36
- * Gruner Veltliner, Domaine Wachau, Terrassen Smaragd AUS G \$15 B \$54
- Pan-seared Day-boat Scallops, sugar snap peas risotto, basil, Parmesan cheese 44
- * Sauvignon Blanc, Reverdy La Villaudiere, Sancerre FR G \$16 B \$64
- Grilled Norwegian Halibut with Puttanesca sauce, celery root mashed potatoes 45
- * Nebbiolo, Paitin Starda, Langhe Piedmont Italy G \$16 B \$59
- Pan-fried Garlic Dungeness Crab 38
- * Chardonnay, Far Niente, Napa Valley G \$24 B \$91
- Grilled Lamb Loin Noisettes with a black olive sauce, potato gratin, vegetable 37
- * Syrah, Saint Cosme, Cotes Du Rhone, Rhone Valley France G \$15 B \$56

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 35
- Swordfish 35
- Norwegian Halibut Steak 40
- Day-boat Sea scallops 38
- Gulf prawns 31
- Yellowfin (ahi) tuna steak 33
- Whole branzino 34
- Mixed shellfish (scallops, prawns) 39

Today’s Sides

Roasted red potatoes – Sautéed Sugar Snap Peas
Roasted Cauliflower

Meat & Poultry

- New York steak, 14 oz. dry-aged prime Flannery Beef, baked potato and sautéed vegetables 65
- Bone-In Ribeye, 16 oz. baked potato and sautéed vegetables 70
- Grilled half Mary’s chicken, blanched garlic and parsley 28

Pastas

- Linguini with white clam sauce, red pepper flakes 28
- Penne with pesto cream sauce 18

Fried

- Fried Pacific oysters & chips 25
- Fish & chips, crispy Alaskan cod 20

Sides

- Creamed spinach with bacon and Parmesan 7
- Sautéed spinach 6
- Golden dome hash brown potatoes 6
- Shoestring French fries 7
- Long branch potatoes 7

Sam’s Classic San Francisco Dishes

Appetizers

- Celery Victor, chilled poached celery, garlic chili marinade White anchovies or bay shrimp 13
- Oysters Rockefeller, creamed spinach, Parmesan crust 24
- Baked Clams Elizabeth sherry butter, Parmesan crust 13
- Clams Casino, crisp bacon, red bell pepper, shallot, butter 13
- Shrimp Scampi, spicy lemon herb butter 18
- Toasted Angels, fried oysters wrapped in bacon 10 (2 pc.) 19 (4 pc.)

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 38
- Nicoise Salad, grilled Ahi tuna, cherry tomatoes, green beans, potatoes, hard-boiled eggs 28
- Sam’s classic cioppino clams, mussels, calamari, shrimp, Dungeness crab, spicy tomato broth, garlic bread 42
- Calamari Steak lemon garlic butter or doré with capers 29
- Stuffed Petrale Sole “Marguery” Dungeness crab, shrimp, shrimp cream sauce, potato puree 33
- Hangtown Fry fried local oysters, bacon and cheese omelet 20
- 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
- with Dungeness crab, shellfish and avocado 48
- with (3oz) Bay shrimp 21 (5oz) 25
- with prawns 29
- with (3oz) Dungeness crab 32 (5oz) 52
- add grilled king salmon 31
- Louie salad, iceberg, tomatoes, egg, cucumber, avocado with (3oz) Bay shrimp 22 (5oz) 26
- with Dungeness crab (3oz) 33 (5oz) 53
- with 1½ oz. Dungeness crab & 1½ bay shrimp 42

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)