

Sam's Cocktails

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

*Uncle Dino’s Old ... , Michter’s Small Batch Bourbon, Mathilde XO, Muddled Orange and Cherry, Angostura bitters 15

*Manhattan, High West 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

Greek Style Tomato salad, Feta cheese, red onion, Kalamata olive, red bell pepper, and fresh herbs 14

Today's Entrée Specials

Mixed Summer Grill, Salmon, Petrale, Scallop, Prawn, with grilled vegetables brochette, corn, chimichurri 36

* Nerello Mascalese, Pietradolce Etna Rosso, Sicily Italy Gls \$16 Btl \$59

Pan-seared Day-boat Scallops, English pea risotto, Parmesan cheese 44

* Sauvignon Blanc, Reverdy La Villaudiere, Sancerre France Gls \$18 Btl \$72

Grilled Halibut with lemon butter sauce, mashed potatoes, grilled baby broccoli 43

* Chardonnay, Flowers, Sonoma Coast Gls \$21 Btl \$79

Whole Grilled Branzino with grilled lemon, corn salad and chili oil 36

* Gewurztraminer, Pinot Gris, Riesling, Hugel Gentil, Alsace FR’22 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

Petrale sole 34

Ora king salmon 39

Swordfish 37

Day-boat Sea scallops 41

Gulf prawns 32

Yellowfin (ahi) tuna steak 38

Mixed shellfish (scallops, prawns) 40

Today's Sides

Roasted Red Potatoes – Sautéed Asparagus – Mixed grilled summer vegetables

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

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

Pan Roasted Half Chicken, pan sauce, mashed potatoes and vegetables 25

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. 7.31.2025

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.