

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 22

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 ea

Sam’s shellfish cocktail, iceberg, classic cocktail sauce Oysters 15 Bay shrimp 12 Prawns 19 Crab 25

Grilled octopus, lemon anchovy aioli, salsa verde white cap beans, arugula salad 21

Pan-fried Dungeness crab cakes, spicy remoulade 30

Crispy-fried Monterey calamari, lemon chipotle sauce 21

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 9.50 / 12.50

Baked French onion soup (allow 10 minutes) 13

Sam's wedge salad, toybox tomatoes, crisp bacon 14 house, ranch, or bleu cheese dressing

Half Shellfish salad

Romaine, shrimp, prawn, Dungeness crab, avocado 28

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

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. 5.14.2024

Today’s Entrée Specials

Whole Grilled Branzino with grilled lemon, fava beans succotash, Calabrian chili oil 36

* Chenin Blanc, Leduc-Frouin, La Seigneurie, Loire France Gl’s \$14 Btl \$52

Pan-seared Day-boat Scallops, Spring fava beans and snap peas risotto, grilled asparagus, Parmesan cheese 44

* Sauvignon Blanc, Reverdy La Villaudiere, Sancerre FR Gl’s \$17 Btl \$68

Grilled Alaskan Halibut with lemon butter sauce, mashed potatoes and grilled asparagus 45

* Chardonnay, Flowers, Sonoma Coast Gl’s \$21 Btl \$79

Steamed Salt Spring Mussels, garlic, white wine, crème fraiche, garlic bread 29

* Fiano di Avellino Vadiaperti, Campania Italy Gl’s \$15 Btl \$56

Crab Ravioli with Lobster sauce 43

* Vajra, Rosa Bella (Nebbiolo), Barolo Italy Gl’s \$14 Btl \$49

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 37

Swordfish 36

Alaskan Halibut Steak 42.50

Day-boat Sea scallops 39

Gulf prawns 32

Yellowfin (ahi) tuna steak 36

Whole branzino 34

Mixed shellfish (scallops, prawns) 39

Today’s Sides

Roasted red potatoes – Traditional Ratatouille

Steamed broccoli

Meat & Poultry

New York steak, 14 oz. dry-aged prime Flannery Beef, baked potato and sautéed vegetables 70

Bone-In Ribeye, 16 oz. baked potato and sautéed vegetables 65

Grilled Mary’s Cornish chicken 28

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

Sautéed spinach 7

Golden dome hash brown potatoes 7

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 14

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

Toasted Angels, fried oysters wrapped in bacon 10 (2 pc.) 20 (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 29

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 21

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 3oz Dungeness crab & 3oz Bay shrimp, prawn and avocado 46

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

with prawns 29

with (3oz) Dungeness crab 33 (5oz) 47

add grilled king salmon 31

Louie salad, iceberg, tomatoes, egg, cucumber, avocado with (3oz) Bay shrimp 22 (5oz) 26

with Dungeness crab (3oz) 35 (5oz) 50

with 1½ oz. Dungeness crab & 1½ oz. bay shrimp 38

with 3 oz. Dungeness crab & 3 oz. 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)