

# SOUPS

<b>LOU'S HOUSEMADE CLAM CHOWDER</b>	CUP	7.75
or	BOWL	10.75
<b>DUNGENESS CRAB BISQUE</b>	SOURDOUGH BREAD BOWL	12.75

# SALADS

<b>FARM SALAD</b>	9.95
Baby kale, arugula, radish, shaved Brussels sprouts, avocado, tomato, choice bleu cheese, ranch or citrus vinaigrette dressing	
ADD MARY'S FREE RANGE GRILLED CHICKEN	+6.00
ADD GRILLED PRAWNS	+7.00
<b>CAESAR SALAD</b>	10.50
Romaine, garlic-herb croutons, Parmesan cheese, toasted pine nuts, housemade Caesar dressing	
ADD MARY'S FREE RANGE GRILLED CHICKEN	+6.00
ADD GRILLED PRAWNS	+7.00

<b>COBB SALAD</b>	17.95
Iceberg, avocado, egg, bacon, tomato, crumbled bleu cheese, Mary's Free Range chicken, citrus vinaigrette	
<b>WILD GULF PRAWN LOUIE</b>	19.95
Romaine, baby kale, arugula, avocado, tomato, radish, classic Louis dressing	

# STARTERS

<b>OYSTERS ON THE HALF SHELL</b>	EACH	2.75
West coast oysters, horseradish, cocktail sauce		
<b>CEVICHE</b>	SERVES 1-2	12.95
Local rock cod, lime, jalapeño, cilantro, avocado, mango	SHARING PLATE SERVES 3-4	19.95
<b>WILD PRAWN COCKTAIL</b>	13.95	
Cocktail sauce, dollop of horseradish		
<b>BUFFALO CHICKEN WINGS</b>	13.95	
Lou's hot sauce, bleu cheese dressing, celery		
<b>POPCORN SHRIMP</b>	14.95	
Spicy batter, cocktail sauce, lemon		
<b>FRIED CALAMARI</b>	14.50	
Cocktail sauce, lemon		
<b>AHI POKE</b>	15.50	
Sesame marinade, chili flake, avocado, wonton crisp		

# SANDWICHES

All sandwiches served with French fries. Substitute a bowl of field greens (+1.00) for the bun on any sandwich.

<b>CHEESEBURGER</b>	14.95
Niman Ranch Angus chuck, choice of aged cheddar, Swiss, or Monterey jack cheese	
ADD APPLEWOOD SMOKED BACON	+1.25
ADD SAUTÉED ONIONS	+1.25
ADD AVOCADO	+1.25
<b>FRIED CHICKEN BREAST</b>	14.95
Mary's Free Range chicken, cabbage slaw, pickled Fresno chiles, pickle	
<b>BLACKENED ROCK COD</b>	15.95
Lettuce, tomato, housemade tartar	
<b>DUNGENESS CRAB ROLL</b>	19.95
Brioche bun, brown butter	

# PASTAS

<b>LINGUINE</b>	16.95
Sun-dried tomato, pine nuts, garlic, pesto, arugula, Parmesan cheese	
ADD MARY'S FREE RANGE GRILLED CHICKEN	+6.00
ADD GRILLED PRAWNS	+7.00
ADD FRESH SALMON	+9.00
<b>SEAFOOD FETTUCINE</b>	23.95
Wild Gulf prawns, bay scallops, PEI mussels, fresh fish, tomato sauce, garlic toast	

# STEAK

<b>NEW YORK AGED STRIP 16oz.</b>	MARKET
Seasonal vegetables, roasted potatoes or French fries	

# SIDES

<b>FRIED BRUSSELS SPROUTS</b>	5.95
<b>FRENCH FRIES</b>	5.95
<b>GARLIC PARMESAN FRIES</b>	6.95
<b>TRUFFLE FRIES</b>	7.95
<b>GARLIC TOAST</b>	5.95

# SEAFOOD

## STREET STYLE FISH TACOS

<b>CRISPY LOCAL PACIFIC SNAPPER</b>	18.95
Pico de gallo, cabbage slaw, chipotle aioli, organic flour tortillas, black beans	
<b>PACIFIC MAHI MAHI</b>	20.95
Mango salsa, cabbage slaw, spicy cilantro aioli, organic flour tortillas, black beans	

## FRESH MARKET FISH

<b>FISH AND CHIPS</b>	20.95
Local Pacific snapper, beer batter, French fries, housemade tartar	
<b>GRILLED SALMON</b>	25.95
Salmon fillet, roasted potatoes, seasonal vegetables, housemade tartar	
<b>PAN SEARED LOCAL ROCK COD</b>	21.95
Coleslaw, French fries, housemade tartar	
<b>GRILLED MAHI MAHI</b>	25.95
Mango salsa, roasted potatoes, seasonal vegetables	
<b>WHOLE ROASTED FISH</b>	24.95
Branzino, mint-caper sauce, roasted potatoes	

## DUNGENESS CRAB

<b>GRIDDLED CRAB CAKES</b>	27.95
Garden salad, citrus vinaigrette, lemon	
<b>DUNGENESS CRAB LOUIE</b>	28.95
Romaine, baby kale, arugula, avocado, tomato, radish, classic Louie dressing	
<b>LAZY MAN'S CRAB CIOPPINO</b>	32.95
Dungeness crab, wild Gulf prawns, calamari, mussels, Bay scallops, fresh market fish, tomato broth, garlic toast	
<b>CRACKED DUNGENESS CRAB</b>	MARKET
Hot or cold. Half or whole crab. Drawn butter, lemon	

## SHELLFISH

<b>GRILLED WILD GULF PRAWNS</b>	23.95
Soy glaze, roasted potatoes, coleslaw, lemon	

A 4% surcharge will be added to your bill to comply with San Francisco employer mandates.



# BEER

## CRAFT BEER ON TAP

12oz. 7.00 18oz. 8.50

**ANCHOR STEAM CALIFORNIA LAGER** (ABV 4.9%)

**LAGUNITAS IPA** (ABV 6.2%)

**DRAKES 1500 PALE ALE** (ABV 5.5%)

**HANGAR 24 ORANGE WHEAT** (ABV 4.6%)

**ANCHOR STEAM ORIGINAL STEAM BEER** (ABV 4.9%)

## BOTTLED BEER

12oz. BOTTLE

**CORONA** (ABV 4.5%)

**STONE IPA** (ABV 6.9%)

**BUD LIGHT** (ABV 4.2%)

**ACE CIDER** (ABV 5.0%)

7.00

7.50

6.50

7.00

**BUCKET | 28.00**

**CORONA** (5 BOTTLES)

# WINE

## SPARKLING

**DOMAINE CHANDON**, Brut, California NV

10.00/40.00

## ROSÉ

**LAPORTE**, Rose of Pinot Noir, Val de Loire, '15

9.00/36.00

## WHITE

**HOUSE WHITE**

7.00

**ANSELM**, Pinot Grigio, Friuli, '15

9.00/36.00

**H. MARIONNET**, Sauvignon Blanc, Loire Valley, '15

10.00/40.00

**LULI**, Chardonnay, Santa Lucia Highlands, '14

12.00/48.00

## RED

**HOUSE RED**

7.00

**FOSSIL POINT**, Pinot Noir, Edna Valley, '14

10.00/40.00

**ESPELT**, Garnacha, "Old Vines", Emporda, '15

8.00/32.00

**BELLA**, Zinfandel, Sonoma County, '13

12.00/48.00

**MON PLAISIR**, Cabernet/Merlot, Bordeaux Superieur

11.00/44.00

# CLASSIC COCKTAILS

16oz. 11.00

45oz. 22.00

60oz. 26.00

## HURRICANE

Dark rum, passion fruit syrup, fresh lemon

## MAI TAI

Amber rum, light rum, orgeat, fresh lime, Cointreau

## RASPBERRY THYME SMASH

Vodka, raspberry liqueur, yellow chartreuse, fresh lemon, simple syrup, plum bitters, sparkling wine top, raspberry and thyme garnish

# CRAFT COCKTAILS 12.50 EACH

## JALAPEÑO MARGARITA

Fresh muddled jalapeños and lime, Peligroso Silver tequila, Triple sec, housemade sour mix, and a Grand Marnier float

## TOP SHELF MARGARITA

Casa Noble Reposado tequila, fresh lime juice, Cointreau, Grand Marnier, and housemade sour mix

## BLOODY MARY

Absolut vodka, housemade Bloody Mary mix, bacon, and Gulf prawn

## MOSCOW MULE

Russian Standard vodka, lime juice, and ginger beer on tap

## MOJITO

Rum, fresh mint, fresh lime, and a splash of Sprite

## FRISCO SOUR

Rye whiskey, fresh lime, Benedictine

## WATERMELON SPRITZ

Fresh watermelon juice, Aperol, sparkling wine

*Lou's*  
FISH SHACK