



# THE WATERFRONT RESTAURANT

## LUNCH MENU

### OYSTERS ON THE HALF SHELL

Marin Miyagi, California  
 Hama Hama, Washington  
 Kumamoto, California  
 Baked Oyster

2.50 ea.  
 2.50 ea.  
 3.00 ea.  
 4.00 ea.

### CHILLED SEAFOOD

Fresh Seafood Platter a.q.  
 Crab & Wild Gulf Prawn Cocktail a.q.  
 Whole Cracked Crab a.q.  
 Whole Cracked Lobster a.q.

### APPETIZERS

Maine Lobster Risotto Lemon Nage & Chives 18/36  
 Grilled Pancetta Wrapped Wild Gulf Prawns Serrano Chili Aioli 18  
 Buttermilk Fried Calamari, Rock Shrimp, and Fennel Spicy Aioli 15  
 Dungeness Crab Cakes Upland Cress, Radish & Meyer Lemon Aioli 18  
 Ahi Tuna Tartar Soy Ploy Marinade, Wonton 14  
 Clams or Mussels White Wine, Garlic, Lemon & Butter 18  
 Waterfront Clam Chowder Hobbs Bacon, Point Reyes Manila Clams 11

### SALADS • SANDWICHES • WOOD OVEN PIZZA

Baby Lettuce Shaved Celery, Radish, Carrots, White Balsamic Vinaigrette 9  
 Seafood Cobb Salad with Wild Gulf Prawns, Dungeness Crab, Meyer Lemon Dressing 22  
 Classic Caesar Salad with Romaine, Garlic, Croutons, Parmesan Cheese 10  
 Heirloom Beet Salad Goat Cheese, Candied Walnuts, White Vinaigrette, Upland Cress 14  
 Waterfront Louie Salad, Choice of Dungeness Crab or Wild Gulf Prawns 22  
 Dungeness Crab Sandwich 22  
 Maine Lobster Salad Sandwich, Bacon, Avocado, on a Torpedo Roll 22  
 Waterfront Kobe Beef Cheeseburger with French Fries 18  
 Wood Oven Pizza of the Day 15  
 Add to any Salad Chicken 6, Shrimp 10, Salmon 12

### ENTRÉES

Waterfront Cioppino Dungenous Crab, Clams, Mussels, Prawns, White Fish & Tomato Broth 18/35  
 Seafood Pasta with Lobster, Rock Shrimp, Mussels, Clams, Dungeness Crab 16/32  
 Penne Pasta with Garlic, Winter Vegetable, Olive Oil, Parmesan 11/22  
 Petrale Sole Meuniere Mashed Potatoes & Sautéed Spinach 28  
 Rock Cod Fish and Chips with Tartar Sauce, Spiced Malt Vinegar 17  
 Mary's Chicken Breast Herbed Polenta, Spinach & Truffle Rosemary Pan Sauce 24  
 Grilled Local White Sea Bass with Crushed Fingerlings, Asparagus, Orange Tomato Vinaigrette 30  
 Grilled New York Strip Steak (5 oz.), with Arugula, Cherry Tomatoes, Grilled Red Onions 22  
 Mixed Grill Salmon, Prawns, Scallops & Lobster Tail 38  
 Skuna Bay Pacific King Salmon, Mashed Potatoes, Oven Dried Tomatoes, Chive Butter 28  
 Oven Roasted Day Boat Scallops 28

## Executive Weekly Lunch

11:30-3:30pm

\$22

Soup or Salad

Blackened Cod with Sweet Potato Fries & Lemon Aioli

Mini Crème Brulee

House Wine \$6.00 glass

No Substitutions

All items Subject to Change due to Availability.

This is a sample item.

An 18% gratuity will be added to groups of six or more.

Corkage \$20 per 750 ml. One corkage waived per bottle purchase.

In response to San Francisco employer mandates, a 5% surcharge will be added to all food and beverage sales.



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## Sides

Crab Mashed Potatoes	9		
Brussels Sprouts Citru Gremolata	9	Spinach and Napa Cabbage	9
French Fries with Parmesan	7	Lobster Mac and Cheese	12

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