"Have You Had Your Clam Juice Today?"

Uniquely San Francisco, The Old Clam House is the city’s oldest restaurant serving quality seafood and spirits. In 1861 Abraham Lincoln was inaugurated as President of the United States, the dust from the gold rush was just beginning to settle and San Francisco was blossoming as a city. The approximate city population that year was sixty thousand. When it opened in this atmosphere of young America, The Old Clam House was constructed on what was then the waterfront, south of Islais creek, just below Bernal Heights.

First named the Oakdale Bar & Clam House, the restaurant at one time was connected to downtown San Francisco by an estimated two miles of plank road. It quickly became a gathering place for the waterfront workers and neighbors settling in the area, during an era when the bay area contained a thriving fishing industry.

It has survived many city transformations, including the earthquake and fire of 1906 that swept toward the mission district from South Beach, but was contained at 20th street, sparing The Old Clam House. In fact, much of the Islais creek marshy estuary was filled by debris from this earthquake and fire. Although the area surrounding The Old Clam house has changed over time, the restaurant remains in its original location. Today, the bar area consists of the original structure making it San Francisco’s oldest restaurant in the same location since 1861. A fact we cherish.

We welcome you to a unique San Francisco tradition

The Old Clam House
Since 1861

Open Every Day 11:30-10
299 Bayshore Boulevard, San Francisco 94124 theoldclamhousesf.com 415.826.4880
We Accept Visa, Mastercard, American Express, Diners Club, Carte Blanche, Unionpay & Discover
SIZZLING IRON SKILLET-ROASTED

shrimp small 15.99 medium 21.99 large 39.99 super combo dbl mussels,* dbl shrimp & whole crab 89.99
mussels* & shrimp medium 21.99 large 39.99 dbl mussels* or dbl shrimp & ½ crab 49.99

CRAB FEAST 124.99
dbl mussels* or dbl shrimp & whole crab 64.99

STARTERS

house-made crispy kettle bread 1.29
roasted garlic bread 6.99
skillet-roasted sun-dried tomato cheese bread 7.99
fried stuffed olives 6.99

TASTY APPETIZERS

original golden gate clam chowder - bread bowl 12.99 - cup 9.99
clam house whole clam* chowder bacon, onions, potatoes, celery in a cream broth 12.99
clams* escargot garlic parsley butter sauce 15.99
clam* toast nduja bacon butter 16.99

CRAB COCKTAIL BRUSCETTA Avocado 17.99
Crab Cakes (all dungeness) chive butter 18.99
Crab Crostini* with thin sliced tuna crudo, avocado arbequina extra virgin olive oil, maldon finishing sea salt 19.99

tuna* carpaccio jalapeño, arbequina extra virgin olive oil ponzu 17.99

Calamari* fritti sweet cherry peppers - large 21.99 – small 16.99

NICE SALADS

tender baby kale bacon bits, onions, bleu cheese, almonds, kalamata olives, dijon vinaigrette 12.99
cesar* lettuce trio, pine nuts, garlic croutons, pesto base, shaved spanish manchego cheese 12.99

Iceberg wedge pt. reyes bleu cheese dressing, bacon bits 12.99
golden & striped organic beet avocado, almonds, red onions, pt. reyes bleu cheese 13.99

Crab Louie tomatoes, beets, avocado, onions, olives, egg 26.99

Shrimp Louie 24.99

Crab & Shrimp Louie Louie 35.98


WICKED WICHES on our fresh house-made kettle bread

Fishwich* buttermilk panko-encrusted, extra virgin olive oil vinaigrette slaw 16.99

Crabwich dungeness crab, avocado, onion, melted white cheddar 18.99

Chickenwich grilled onions, sweet cherry peppers, cheddar cheese 14.99

Burgerwich* angus beef, grilled onions, raw milk white cheddar cheese, catsup 16.99

Choice of crispy potato vegetables - clam chowder, salad or french fries - add 5.99

GRATUITY IS NOT INCLUDED

plus sales tax and NO sf healthcare charges
HOT KILLER CRAB (dungeness) in our secret garlic sauce

whole crab 2 plus lbs. 46.99
crab ½ order 1 plus lb. 31.99
crab feast (four sharing) 124.99

lotsa crab (two share) 69.99
too two crab (for three) 89.99

SURF

The “Original” Old Clam House CLAM BAKE CIOPPINO* 32.99  large 49.99  family size 89.99
clams, mussels, shrimp, calamari, white fish fillet, potatoes, yams, onions, olives, garlic, corn

kettle of steamed clams* potatoes, yams, onions, olives, corn, garlic, parsley 29.99 - large 49.99 - family size 69.99
crab enchiladas (dungeness) ortega peppers, green onions, tomatillo sauce, cheddar 22.99 - single enchilada 15.99
fish & chips* 22.99
fritto misto* buttermilk panko-encrusted shrimp, calamari, white fish, crispy potatoes & vegetables 23.99
skillet crab omelet raw milk white cheddar, avocado & red onions 22.99

FISHERMAN’S CATCH acini pasta, sun-dried tomatoes, snap peas, potatoes, yams, onions, olives, corn
branzino* Mediterranean sea bass fillet, fresh thyme extra virgin lemon olive oil, maldon finishing sea salt 31.99
sand dabs doré* capers, fresh lemon 26.99
basa fra diavolo* spicy tomato black olive sauce 24.99
salmon* white wine lemon butter caper sauce 29.99

TURF crispy potatoes, yams, onions, olives, garlic, corn
kettle baked crispy chicken garlic, parsley, sage, rosemary & thyme 22.99 - large 39.99 - family size 49.99
baby back ribs garlic-encrusted 22.99
pork chop* garlic reduction sauce 29.99
petite filet mignon* (8oz) in its natural juices with rosemary & garlic 39.99

PASTAS

garlic chicken pasta in a cacciatore black olive tomato sauce 24.99
crab sun-dried tomato alfredo parmigiana garlic cream 27.99  substitute chicken 24.99
clams* black linguini garlic, parsley, white wine butter 26.99
clams* acini (buckshot pasta) in a zesty tomato olive wine sauce 26.99
seafood* black linguini clams, mussels, shrimp, calamari, fish fillet in a spicy cioppino sauce 32.99
linguini spicy tomato cream sauce 19.99

LITTLE RASCALS MENU (12 and under)

SIDES

DRINK LIKE A FISH COCKTAILS 10.99
hot to trout aperol spriz prosecco gold sparkling
bloody shark chili mary chili rim
red herring blood orange mimosa hook line & sinker gin, vodka, teq, rum, lemon, coke
nemo’s nitto mojito rum, fresh mint, lime, soda
big tuna blood orange margarita
crabby mood aperol margarita
aunt chovie’s moscow mule vdk, lime, ginger beer
smelly fish mint cooler bourbon, fresh mint, lime
clam up sangria red wine, lemon, lime, peach
fish breath basil martini vodka, basil, dry vermouth
cold fish cucumber martini cucumber vodka, lime
clamhattan bourbon, sweet vermouth, dash of fernet

old clam house milwaukee steam beer
anchor steam modelo especial
blue moon lagunitas ipa
stella artois belgium

BOTTLED BEER 7.99
bud light corona extra
peroni big daddy ipa
o’doul’s non-alcoholic guinness stout

BEVERAGES 4.79
coke
diet coke
sprite
lemonade
apple juice
cranberry juice
pineapple juice
cock’n bull ginger beer
blood orange juice
straus milk
still or sparkling water 6.99

WINES
bottle ½ bottle decanted glass
321 white zinfandel woodbridge
336 riesling, st. michelle, washington

bottle ½ bottle decanted glass
320 sparkling prosecco avissi, italy
356 pinot grigio antinori st. cristina, sicily
322 sauvignon blanc honig, napa
326 chardonnay bargetto, monterey
275 pinot noir meioni, california
223 merlot bargetto, santa cruz mountins
234 cabernet hess select, north coast
276 malbec trapiche oak cask, argentina
236 zinfandel coppola director’s cut, dry creek

59.99
342 sauvignon blanc cloudy bay, new zealand
347 chardonnay patz & hall, sonoma coast
215 cabernet kenwood jack london, sonoma

99.99
360 champagne veuve clicquot, france
264 cabernet jordan, alexander valley

corkage no charge

COFFEE BAR 4.79
espresso dbl macchiato dbl
cappuccino dbl latté dbl
mocha dbl coffee americano
hot or iced tea arnold palmer

DESSERTS 10.99
tiramisu
salted caramel vanilla crunch cake
chocolate bomb mint cream
crème brûlée cheesecake

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we cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood and shellfish.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.