Sam's Cocktails

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

*Uncle Dino's Old…, Michter's Small Batch Bourbon, Mathilde Orange Liqueur, Muddled Orange & Cherry, Angostura bitters 15

*Manhattan, High West Rye, Carpano Antica 15

*Sam's Negroni, Tanqueray gin, Carpano Antica Vermouth, Campari 14 Up 16

*N/A Melati Spritz, Grapefruit, tonic water, orange wheel 16

Today's Appetizer Specials

Classic Tomato Caprese Salad, heirloom tomato, fresh mozzarella cheese, basil, olive oil and balsamic reduction 15

Cold Smoked Steelhead, grilled sourdough, dill and shallot crème fraiche, crispy capers 18

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 22

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 and Mushrooms, marinara sauce, spicy lemon aioli, remoulade sauce 12.50

Gingrass Smoked trout crostini, cucumber, radish, dill cream (3 pieces) 12 Each additional piece 4

Jane the Bakery sourdough bread, quarter loaf 4

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

Roasted Beet and goat cheese salad, arugula, blood orange vinaigrette, pine nuts, chives 14

Today's Entrée Specials

Steamed Salt Spring Mussels, garlic, white wine, crème fraiche, French fries 31
* Champagne Lallier, Reflexion R.021, Brut NV Chmpn FR Gls 20 Btl 76

Grilled Halibut, summer sweet corn risotto 46
* Chenin Blanc, Leduc-Frouin, La Seigneurie, Loire FR '24 Gls 16 Btl 60

Seared Hokkaido Scallops with lemon butter sauce, mushroom risotto 49
* Pinot Noir, Francois Labet, Old Vine Burgundy FR '23 Gls 21 Btl 69

Mixed Seafood Grill, Salmon, Petrale, Scallop, Prawn, with grilled vegetables brochette, corn, garden herb sauce 38
* Nerello Mascalese, Pietradolce Etna Rosso, Sicily Italy Gls 16 Btl 60

Pasta in Nero, shrimp, mussels, calamari with a fresh tomato garlic white wine sauce 30
*Tablas Creek, Patelin de Tablas, Paso Robles '24 Gls 16 Btl 57

Prefix Special

Pan Fried Ling Cod with Putanesca sauce, mashed potatoes and vegetables. Choice of soup or salad and a chocolate pudding 34

Fresh Fish

Mesquite grilled with drawn butter, doré with caper butter, pan-fried with lemon butter, or deep-fried with tartar sauce

Petrale sole 35
Ora king salmon 39
Swordfish 37
Whole Branzino 39
Hokkaido scallops 49
Gulf prawns 32
Yellowfin (ahi) tuna steak 38
Mixed shellfish (scallops, prawns) 40

Today's Sides

Roasted Red Potatoes – Seasonal Vegetables

Meat & Poultry

Bone-In Ribeye Steak,
With mushroom sauce, mashed potatoes and sautéed spinach 80
Grilled New York steak, 12 oz. Flannery Beef dry-aged prime
With mushroom sauce, mashed potatoes and sautéed spinach 80
Grilled Akaushi Hanger Steak, mashed potatoes, house vegetables 46
Pan Roasted Half Chicken, pan sauce, mashed potatoes and vegetables 25

Pastas

Linguine with white clam sauce, red pepper flakes 28
Penne with pesto cream sauce 18
Pasta Primavera, dried tomatoes, olives, artichoke, capers, basil 25

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
French Fries 7
Long branch potatoes 7.50

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 30

Stuffed Petrale Sole "Marguery" Dungeness crab, shrimp, shrimp cream sauce, potato puree 42

Hangtown Fry fried local oysters, bacon and cheese omelet 22

Sautéed Veal piccata or Milanese, buttered spaghetti 32

Rex sole or Sand Dabs a la Sam's (when available) 28

Classic Sam's Chicken Pot Pie, carrot, celery, onion, corn, potato in a light Tarragon cream sauce with a puff pastry shell 30

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.

A 5% surcharge will be added to your bill for San Francisco employer mandates. 8.31.2026