



WOODHOUSE FISH CO.

1914 FILLMORE ST. SF, CA 94115
MAIN 415.437.CRAB (2722) MENU AT WOODHOUSEFISH.COM



SIDES

6 EACH

FRENCH FRIES / GARLIC BREAD
ONION RINGS / COLE SLAW
SEASONAL VEGETABLES (7)

DRINKS

SOFT DRINKS 3
COKE / DIET COKE / SPRITE / ICED TEA
COFFEE / HOT TEA

DO-IT-YOURSELF 5
LEMONADE / ARNOLD PALMER

DRAUGHT BEERS 7
ANCHOR STEAM / BIG EYE IPA /
SCRIMSHAW PILSNER

BEERS 6
DRAKES HEFEWEIZEN / BOONT AMBER ALE
TROUT SLAYER IN A CAN

WHITE WINES

COSTAL VINES CHARDONNAY 9/36
OYSTER BAY SAUVIGNON BLANC 10/40
RAVINES RIESLING 11/44
ERATH PINOT GRIS 11/44
CLARENDELLE WHITE BORDEAUX 12/48
ABRENTE ALBARINO 12/48
CARACCIOLI CHARDONNAY 13/52

RED WINES

CLINE PINOT NOIR 9/36
ADELAIDA END POST CABERNET 11/44
QUPE SYRAH 11/44
SOBON ESTATE SYRAH 12/48
RUSACK VINEYARDS PINOT NOIR 14/58

SPARKLING

ROEDERER ESTATE BRUT 12/48

ROSE

BELLE GLOS ROSE 11/44

CORKAGE 15

STARTERS & SALADS

- CLAM CHOWDER** CUP 7 / BOWL 10
CREAMY NEW ENGLAND, TOMATO MANHATTAN OR 'HARTFORD'
- RAW OYSTERS*** EACH 3 / PREMIUM EACH 4
- BBQ OYSTERS** FOUR 13 / HALF DOZEN 18
- COCKTAIL** PRAWNS 14 / DUNGENESS CRAB 17
- MIXED GREENS SALAD** 8
- WEDGE SALAD WITH MAYTAG BLUE CHEESE** 10
- ICEBERG LOUIE SALAD** SHRIMP 15 / DUNGENESS CRAB 22
- CRISPY CALAMARI** 14
- FRIED WHOLE-BELLY IPSWICH CLAMS** A.Q.
- STEAMED SHELLFISH** MUSSELS 15 / LITTLENECK CLAMS 17
SERVED WITH GARLIC BREAD OR SHOESTRING FRIES

SANDWICHES

SERVED WITH FRIES & SLAW

- CHEDDAR CHEESE CRAB MELT** 15
- BAY SHRIMP & AVOCADO ROLL** 16
- FRIED IPSWICH CLAM ROLL** 19
- TOASTED-BUTTERED DUNGENESS ROLL** 21 / 35
- SPLIT-TOP MAINE LOBSTER ROLL** 22 / 36

MAIN COURSE

- FISH & CHIPS** TWO PIECE 13 / THREE PIECE 17
ANCHOR STEAM BEER-BATTERED WILD ALASKAN COD WITH SHOESTRING FRIES
- CRAB CAKES** TWO CAKES 13 / THREE CAKES 17
CRAB MEAT CAKES TOPPED WITH SPICY CHIPOTLE SAUCE & A SIDE SALAD
- BAJA-STYLE FISH TACOS** 16
CRISPY BATTERED COD WITH CABBAGE, CHIPOTLE AIOLI, PICO DE GALLO & AVOCADO
- STUFFED ARTICHOKE** 20
SPLIT, GRILLED AND STUFFED WITH DUNGENESS CRAB & BAY SHRIMP
- SMOKED TROUT LINGUINI** 19
HAZELNUT ROMESCO, FRIED SAGE, GARLIC & WHITE WINE
- ROASTED IDAHO TROUT** 26
SEASONAL VEGETABLE ACCOMPANIMENTS
- CIOPPINO** 31
THE GRAND SAN FRANCISCO SEAFOOD DISH, SERVED WITH GARLIC BREAD
- DUNGENESS CRAB** SEASONAL
*CHILLED OR HOT, PLAIN CRACKED CRAB WITH MELTED BUTTER OR
CRACKED & STEAMED IN WHITE WINE, LEMON & GARLIC BUTTER*



HOUSEMADE DESSERTS

8 EACH

STRAWBERRY SHORTCAKE / SOURDOUGH BREAD PUDDING



CA Sales Tax, 3% SF Mandates will be added - All items are subject to seasonal availability
*Consuming raw or undercooked foods may increase your risk of foodborne illness
Executive Chef: August Schuchman