



WOODHOUSE FISH CO.

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



open daily
sun-thu 11:30-10pm
fri-sat 11:30-11pm
walk-ins only



LUNCH MENU

11:30AM - 5:30PM



STARTERS & SALADS

- CLAM CHOWDER CUP \$4.95 / BOWL \$6.95
CREAMY NEW ENGLAND OR TOMATO MANHATTAN
- OYSTERS EACH \$2 / 1/2 DOZEN \$12
- OYSTER PO' BOY SLIDERS. \$7.95
- MIXED GREENS SALAD OR CAESAR. \$4.95
ADD MIXED CHILLED SEAFOOD FOR \$6
- PRAWN & BREAD SALAD. \$9.95
ARUGLA & LEMON BUTTER VINAIGRETTE
- DUNGENESS CRAB LOUIE SALAD \$13.95
- CRISPY CALAMARI \$10.50
- FRIED WHOLE-BELLY IPSWICH CLAMS. \$15.50
- STEAMED SHELLFISH. MUSSELS \$9.95 / LITTLENECKS \$12.95
SERVED WITH FRITES OR GARLIC BREAD

SANDWICHES

SERVED WITH FRIES AND SLAW

- TOASTED TILLAMOOK CHEESE & CRAB. \$8.95
- FRIED WHOLE-BELLY IPSWICH CLAMS. \$11.95
- SPLIT-TOP MAINE LOBSTER ROLL \$15.95
- A BURGER \$8.95

MAIN COURSE

- FISH & CHIPS 2 PIECE \$9.50 / 3 PIECE 12.50
WILD ALASKAN COD SERVED WITH SHOESTRING FRIES
- CRAB CAKES. 2 PIECE \$9.50 / 3 PIECE 12.50
CRAB MEAT CAKES TOPPED WITH A SPICY CHIPOTLE SAUCE
- STUFFED ARTICHOKE \$15.95
SPLIT, GRILLED & STUFFED WITH DUNGENESS CRAB AND BAY SHRIMP
- CIOPPINO \$16.95
THE GRAND SAN FRANCISCO SEAFOOD DISH, SERVED WITH GARLIC BREAD
- STEAMED DUNGENESS CRAB HALF \$11.95 / WHOLE \$22.95
STEAMED IN WHITE WINE & GARLIC BUTTER
- PARCHMENT POACHED LOCAL HALIBUT. \$15.95
WITH BASIL BUTTER, LEEKS, OVEN DRIED TOMATOES & FINGERLING POTATOES

SIDES

\$3.95 EACH

- FRENCH FRIES / GARLIC BREAD / ONION RINGS
- STEAMED VEGGIES / ROASTED POTATOES
- SAUTÉED SPINACH / BAKED GRATIN
- COLE SLAW / CORN OFF THE COB

DRINKS

- SOFT DRINKS \$2.50
COKE / DIET COKE / SPRITE / ICED TEA
CALISTOGA / COFFEE / HOT TEA
- DO-IT-YOURSELF \$3.50
LEMONADE / ARNOLD PALMER
- DRAUGHT BEERS \$5.50
ANCHOR STEAM / SIERRA NEVADA / SCRIMSHAW
- BOTTLED BEERS. \$4.50
GREAT WHITE / CORONA / AMSTEL LIGHT
- WHITE WINES BY THE GLASS OR BOTTLE
HOUSE PINOT GRIGIO \$5/19
BERINGER NAPA CHARDONNAY. \$6/23
CHATEAU ST JEAN FUME BLANC. \$6/23
OYSTER BAY SAUVIGNON BLANC \$6/23
COPPOLA DIRECTOR'S CUT CHARD \$7/27
J WINERY PINOT GRIS \$7/27
LA PUCELLE SANCERRE \$8/31
SUMMERLAND VIOGNIER \$9/35
- RED WINES BY THE GLASS OR BOTTLE
HOUSE SHIRAZ \$5/19
PARDUCCI PINOT NOIR \$6/23
JACUZZI SANGIOVESE \$7/27
- SPARKLING/ROSE
GLORIA FERRER. \$7/27
COPPOLA ROSE \$7/27
- CORKAGE \$12



HOUSEMADE DESSERTS

\$5.50 EACH
STRAWBERRY SHORTCAKE / BREAD PUDDING



Service Charge for 5 or more is 18% - CA Sales Tax not included - We use local and sustainable ingredients as much as possible



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DINNER MENU

5:30PM - CLOSE



STARTERS & SALADS

- CLAM CHOWDER Cup \$5 / BOWL \$7
CREAMY NEW ENGLAND OR TOMATO MANHATTAN
- OYSTERS EACH \$2 / 1/2 DOZEN \$12
- OYSTER PO' BOY SLIDERS. \$8
- MIXED GREENS SALAD OR CAESAR. \$5
ADD MIXED CHILLED SEAFOOD FOR \$6
- PRAWN & BREAD SALAD. \$10
ARUGULA LEAF & LEMON BUTTER VINAIGRETTE
- DUNGENESS CRAB LOUIE SALAD \$14
- CRISPY CALAMARI \$10.50
- FRIED WHOLE-BELLY IPSWICH CLAMS. \$15.50
- STEAMED SHELLFISH. MUSSELS \$10 / LITTLENECKS \$13
SERVED WITH FRITES OR GARLIC BREAD

MAIN COURSE

- FISH & CHIPS \$12.50
3 PIECES OF WILD ALASKAN COD SERVED WITH SHOESTRING FRIES
- CRAB CAKES. \$12.50
3 CRAB MEAT CAKES TOPPED WITH A SPICY CHIPOTLE SAUCE
- SPLIT-TOP MAINE LOBSTER ROLL. \$16
CHILLED LOBSTER TOSSED WITH CELERY & MAYO IN A NEW ENGLAND BUN
- STUFFED ARTICHOKE \$16
SPLIT, GRILLED & STUFFED WITH DUNGENESS CRAB AND BAY SHRIMP
- CIOPPINO \$17
THE GRAND SAN FRANCISCO SEAFOOD DISH, SERVED WITH GARLIC BREAD
- STEAMED DUNGENESS CRAB HALF \$12 / WHOLE \$23
STEAMED IN WHITE WINE & GARLIC BUTTER
- PARCHMENT POACHED LOCAL HALIBUT. \$16
WITH BASIL BUTTER, LEEKS, OVEN-DRIED TOMATOES & FINGERLING POTATOES
- BAKED CORVINA SEA BASS \$16
ON A 'RISOTTO' OF ACINI DI PEPE WITH NETTLE WALNUT PESTO
- PETRALE SOLE \$15
LIGHTLY BREADED, SERVED WITH HOUSEMADE TARTAR, BROCCOLI & MASH
- NIMAN HANGER STEAK. \$17
GRILLED WITH FRITES & RED WINE SHALLOT BUTTER

SIDES

\$4 EACH

- FRENCH FRIES / GARLIC BREAD / ONION RINGS
- STEAMED VEGGIES / ROASTED POTATOES
- SAUTÉED SPINACH / BAKED GRATIN
- COLE SLAW / CORN OFF THE COB

DRINKS

- SOFT DRINKS \$2.50
COKE / DIET COKE / SPRITE / ICED TEA
CALISTOGA / COFFEE / HOT TEA
- DO-IT-YOURSELF \$3.50
LEMONADE / ARNOLD PALMER
- DRAUGHT BEERS \$5.50
ANCHOR STEAM / SIERRA NEVADA / SCRIMSHAW
- BOTTLED BEERS. \$4.50
GREAT WHITE / CORONA / AMSTEL LIGHT
- WHITE WINES BY THE GLASS OR BOTTLE
- HOUSE PINOT GRIGIO \$5/19
- BERINGER NAPA CHARDONNAY. \$6/23
- CHATEAU ST JEAN FUME BLANC. \$6/23
- OYSTER BAY SAUVIGNON BLANC \$6/23
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