



# 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 11:30-10:30pm  
walk-ins only

### SIDES

7 EACH

FRENCH FRIES / GARLIC BREAD  
ONION RINGS / COLE SLAW  
SEASONAL VEGETABLES (8)

### DRINKS

**SOFT DRINKS** ..... 4  
COKE / DIET COKE / SPRITE / ICED TEA  
COFFEE / HOT TEA

**DO-IT-YOURSELF** ..... 5  
LEMONADE / ARNOLD PALMER

**DRAUGHT BEERS** ..... 7  
ANCHOR STEAM / FATHOM IPA  
SCRIMSHAW PILSNER

**BEERS** ..... 7  
DRAKES HEFEWEIZEN / SHACKSBURY CIDER  
HOUSE LAGER / CLAUSTHALER

**WHITE WINES**  
HOUSE CHARDONNAY ..... 9/36  
OYSTER BAY SAUVIGNON BLANC ..... 11/44  
WILD HORSE VIOGNIER ..... 11/44  
RAVINES RIESLING ..... 12/48  
ERATH PINOT GRIS ..... 13/52  
CLARENDELLE WHITE BORDEAUX ..... 14/56  
MARKHAM CHARDONNAY ..... 14/56

**RED WINES**  
CLINE PINOT NOIR ..... 10/40  
SOBON ESTATE SYRAH ..... 12/48  
HERITAGE CABERNET ..... 12/48  
RUSACK VINEYARDS PINOT NOIR ..... 15/60

**SPARKLING**  
ROEDERER ESTATE BRUT ..... 13/52

**ROSE**  
SCRIBE ..... 13/52

**CORKAGE** ..... 15

WATER SERVED ON REQUEST

## STARTERS & SALADS

- CLAM CHOWDER** ..... CUP 7 / BOWL 11  
*CREAMY NEW ENGLAND, TOMATO MANHATTAN OR 'HARTFORD'*
- RAW OYSTERS\*** ..... EACH 3.50 / PREMIUM EACH 4.50
- BBQ OYSTERS** ..... FOUR 14 / HALF DOZEN 21
- COCKTAIL** ..... PRAWNS 15 / DUNGENESS CRAB 18
- MIXED GREENS SALAD** ..... 9
- WEDGE SALAD WITH MAYTAG BLUE CHEESE** ..... 12
- ICEBERG LOUIE SALAD** ..... SHRIMP 16 / DUNGENESS CRAB 24
- CRISPY CALAMARI** ..... 15
- FRIED WHOLE-BELLY IPSWICH CLAMS** ..... 24
- STEAMED SHELLFISH** ..... MUSSELS 16 / LITTLENECK CLAMS 18  
*SERVED WITH GARLIC BREAD OR SHOESTRING FRIES*

## SANDWICHES

*SERVED WITH FRIES & SLAW*

- CHEDDAR CHEESE CRAB MELT** ..... 15
- BAY SHRIMP & AVOCADO ROLL** ..... 17
- FRIED IPSWICH CLAM ROLL** ..... 20
- TOASTED-BUTTERED DUNGENESS ROLL** ..... 24 / 38
- SPLIT-TOP MAINE LOBSTER ROLL** ..... 24 / 38

## MAIN COURSE

- FISH & CHIPS** ..... TWO PIECE 15 / THREE PIECE 19  
*ANCHOR STEAM BEER-BATTERED WILD ALASKAN COD WITH SHOESTRING FRIES*
- CRAB CAKES** ..... TWO CAKES 14 / THREE CAKES 18  
*CRAB MEAT CAKES TOPPED WITH SPICY CHIPOTLE SAUCE & A SIDE SALAD*
- BAJA-STYLE FISH TACOS** ..... 18  
*CRISPY BATTERED COD WITH CABBAGE, CHIPOTLE AIOLI, PICO DE GALLO & AVOCADO*
- STUFFED ARTICHOKE** ..... 23  
*SPLIT, GRILLED AND STUFFED WITH DUNGENESS CRAB & BAY SHRIMP*
- DUNGENESS CRAB FETTUCCINE** ..... 23  
*SEA URCHIN BUTTER, APPLEWOOD SMOKED BACON, SHALLOT & WHITE WINE*
- WHOLE ROASTED IDAHO TROUT** ..... 26  
*SEASONAL VEGETABLE ACCOMPANIMENTS*
- CIOPPINO** ..... 33  
*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 / CHOCOLATE MOUSSE



CA Sales Tax, 3.5% 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