



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 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 7
DRAKES HEFEWEIZEN / SHACKSBURY CIDER
HOUSE LAGER / CLAUSTHALER

WHITE WINES

HOUSE CHARDONNAY 9/36
OYSTER BAY SAUVIGNON BLANC 10/40
WILD HORSE VIOGNIER 10/40
RAVINES RIESLING 11/44
ERATH PINOT GRIS 12/48
CLARENDELLE WHITE BORDEAUX 13/52
HANDS OF TIME CHARDONNAY 14/58

RED WINES

CLINE PINOT NOIR 9/36
SOBON ESTATE SYRAH 11/44
HERITAGE CABERNET 11/44
RUSACK VINEYARDS PINOT NOIR 14/58

SPARKLING

ROEDERER ESTATE BRUT 12/48

ROSE

THE PINOT PROJECT 10/40

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 / PREMIUM EACH 4
- BBQ OYSTERS** FOUR 14 / HALF DOZEN 20
- COCKTAIL** PRAWNS 15 / DUNGENESS CRAB 18
- MIXED GREENS SALAD** 9
- WEDGE SALAD WITH MAYTAG BLUE CHEESE** 11
- ICEBERG LOUIE SALAD** SHRIMP 16 / DUNGENESS CRAB 23
- CRISPY CALAMARI** 15
- FRIED WHOLE-BELLY IPSWICH CLAMS** A.Q.
- 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** 22 / 36
- SPLIT-TOP MAINE LOBSTER ROLL** 23 / 37

MAIN COURSE

- FISH & CHIPS** TWO PIECE 14 / THREE PIECE 18
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** 17
CRISPY BATTERED COD WITH CABBAGE, CHIPOTLE AIOLI, PICO DE GALLO & AVOCADO
- STUFFED ARTICHOKE** 21
SPLIT, GRILLED AND STUFFED WITH DUNGENESS CRAB & BAY SHRIMP
- SQUID INK LINGUINI & SMOKED TROUT** 19
MARCONA ALMOND ROMESCO, CREAM, GARLIC & WHITE WINE
- WHOLE ROASTED IDAHO TROUT** 26
SEASONAL VEGETABLE ACCOMPANIMENTS
- CIOPPINO** 32
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% 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