

Soups, Salads & Starters

- Classic New England Clam Chowder** bacon, dill drop biscuit 6.50 / 10.00
Cauliflower Soup curry butter, currants 6.50 / 10.00 (v)
Yankee Salad romaine, radicchio, fuji apple, spicy walnuts, lemon vinaigrette & Point Reyes blue cheese 9.00 (v)
Whole Leaf Caesar Salad parmesan cheese & garlic croutons 9.00
Wedge of Iceberg Lettuce Point Reyes blue cheese dressing, scallions 8.50 (v)
Add to any Salad market fish of the day 11.50; Petaluma chicken breast 9.00; chilled prawns 2.50 ea; chopped bacon 1.50
Fried Ipswich Whole Belly Clams 3oz appetizer 14.00
Beer Battered Jumbo Asparagus preserved lemon aioli 9.00 (v)
Monterey Bay Fried Calamari cocktail & tartar sauce 10.00
Steamed Manila Clams white wine, onions & garlic thyme butter 14.00
Chile Lime Ceviche lime juice, jalapeno, bell pepper, red onion & avocado 10.00

Yankee Pier Weeknight Favorites

Your choice of cup of **Clam Chowder** or **small Yankee** or **Caesar Salad** followed by a choice of **Oregon Bay Shrimp Louie**, **Two-Piece Fish and Chips** or **Blackened Fish Tacos** 19.00
add our famous **Butterscotch Pudding** 4.50

Entrees

- Beer Battered Gulf Shrimp & Chips** cocktail sauce, hand-cut Kennebec fries & coleslaw 19.00
Oregon Bay Shrimp Louis Salad butter lettuce, avocado, sieved egg 17.50
Dungeness Crab Louis Salad butter lettuce, avocado, sieved egg 20.50
Linguini & Clams Tomales Bay Manila clams, white wine, onions & garlic thyme butter 17.00
Fried Ipswich Clam Platter 6oz. full belly clams, coleslaw & hand cut Kennebec fries 24.50
Grilled Marin Sun Farms Flat Iron Steak braised kale, smoked new potatoes, red wine gastrique 24.00
Beer Battered Fish & Chips hook and line rock cod, Kennebec fries, tartar sauce and coleslaw 16.50

Sandwiches and Lighter Fare

- Grilled Steelhead Sandwich** griddled bun, caper dill sauce & kettle chips 13.50
Seafood Tacos cumin-lime sour cream, tomatillo salsa, black beans & cilantro lime rice blackened **rock cod** or chili lime **ceviche** 13.50
Grilled Hawaiian Tombo Tuna Sandwich griddled bun, fire roasted pepper aioli, and kettle chips 14.50
Seafood Rolls griddled bun & kettle chips, served chilled or hot
live Maine **lobster** 22.50
Oregon Bay **shrimp** 17.00
Dungeness **Crab** 20.50
Marin Sun Farms Organic Grass Fed Burger half pound burger on a brioche bun, hand-cut Kennebec fries 12.50
add cheddar, blue cheese or avocado 1.00
applewood smoked bacon 1.50

Market Sides

- Rainbow Carrots** extra virgin olive oil (vg)
Braised Kale (v) - Pea Tendrils green garlic, breadcrumbs (v)
Applewood Smoked New Potatoes
Grilled Asparagus smoked jalapeno creme fraiche (v)
Creamy Coleslaw (v) - Mixed Salad Greens (vg)
Kennebec Fries (vg) - Kettle Chips (vg) - Mashed Potatoes (v)
4.75 each, Any Three 13.50 Substitute for Kennebec Fries or Kettle Chips \$1.50
(v) vegetarian. (vg) vegan. Other items can be prepared vegetarian, vegan or in a gluten sensitive fashion upon request.

Raw Bar

Select Oysters

1/2 Dozen 15.00
Dozen 28.00

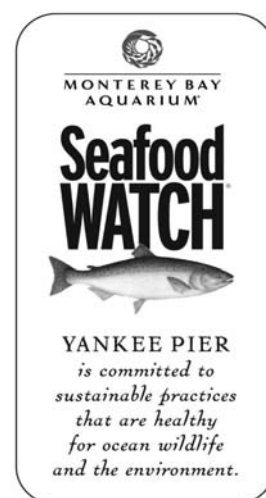
Premium Oysters

1/2 Dozen 19.50
Dozen 37.00

1/2 Doz BBQ Oysters 17.00

1/2 Doz Garlic Butter Baked Oysters 17.00

6 Chilled Gulf Shrimp Cocktail 15.00



Chowder To Go

Pint 9.50 / Quart 18.00

To Go Food and Party Platters Available
(415) 924-7676



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Chef August Schuchman

General Manager
Laura Cole