



"TOPS IN VIEW AND SEAFOOD TOO"

## WINTER MENU

### Alioto's Seafood Tower for Two \$72

half Maine lobster, prawns (4), Pacific oysters (4), Little Neck clams (4), marinated mussels, bay shrimp cocktail, and ½ cracked Dungeness crab served with cocktail sauce, tangy mayo and house made wine vinegar Mignonette sauce

### APPETIZERS

Bay Shrimp Cocktail \$12

Prawn Cocktail \$15

Dungeness Crab Cocktail (3oz) \$16

Combo Cocktail \$17  
Dungeness crab, bay shrimp, large prawn

Dungeness Crab Cake \$20  
served with mixed greens, in lemon butter sauce topped with fresh diced roma tomato

Shrimp Pots \$12  
6 individually baked in garlic butter, parsley and sea salt

House Made Seafood Sausage \$21  
our secret recipe with shrimp and scallops in lemon butter sauce garnished with diced fresh tomatoes and capers

**San Francisco's Finest Calamari**  
**Fried \$13**  
lightly fried with cocktail and tartar sauces  
**Sicilian \$14**  
tossed with our spicy tomato sauce  
**Half & Half Calamari \$15**  
both our lightly fried and Sicilian style, plated together with cocktail and tartar sauces

#### Fresh Pacific

Oysters on the Half Shell \$3 (ea)  
served with house made wine vinegar Mignonette sauce (minimum of 3)

#### Fresh Little Neck

Clams on the Half Shell \$3 (ea)  
served with cocktail sauce and lemon (minimum of 3)

Oysters Rockefeller (4) \$15  
creamed fresh spinach, golden brown glazed hollandaise

### SOUPS

Housemade Crab Bisque  
Cup \$9  
Bowl \$11

Nonna's Famous New England Clam Chowder  
Cup \$8  
Bowl \$10

### CLAMS & MUSSELS

Garlic and Butter served with garlic crostini  
Mussels \$19  
Clams \$23  
Combo \$23

### SIDES

All sides \$7, garlic mashed potatoes, truffle fries, french fries, sauteed seasonal vegetables

### SALADS

Choice of Dressing  
House Creamy Italian / Vinaigrette / Louie / Blue Cheese

Dinner Salad \$9  
mixed seasonal greens, julienned carrots, tomatoes  
add Bay Shrimp +\$4  
add Dungeness Crab (2oz) +\$10  
add Bay Shrimp and Crab +\$6

Bay Shrimp Louie \$25

Dungeness Crab Louie (4oz) \$35

Dungeness Crab & Prawn Louie \$36

Sliced Avocado Salad \$10  
whole avocado, hearts of palm, kalamata olives, egg and tomatoes on a bed of greens  
add Bay Shrimp +\$3  
add Bay Shrimp and Crab +\$6

Traditional Caesar Salad \$12  
add Chicken +\$6  
add Salmon +\$9

### PASTA & RISOTTO

Risotto Alioto \$29  
prawns, scallops, mushrooms

Mushroom Risotto\* \$23  
mushrooms, garlic, truffle oil

Tortellini Pomodoro Crema \$22  
traditional pork, beef and veal filled, served with our house made marinara

Seafood Spaghetti \$24  
clams, bay shrimp, calamari, house made marinara sauce

Lobster & Bay Shrimp Ravioli \$25  
lobster, bay shrimp and mushrooms, served with our pomodoro sauce

Linguini Vongole e Cozze \$24  
mussels and clams with marinara or cream sauce

Penne Bolognese \$18  
penne pasta served with Nonna's hearty meat sauce

Baked Manicotti\* \$19  
stuffed shells with ricotta cheese, spinach and served with marinara sauce

Penne Arrabbiata \$17  
garlic, onion, pancetta, fresh tomato and red chili

\*Vegetarian

### FROM THE GRILL

Prime New York Steak (14 oz) \$52  
served with truffle fries and creamed spinach

Prime Filet Mignon  
served with truffle fries and creamed spinach

Petite Filet Steak (6oz) \$42

Popular Filet Steak (9oz) \$50

Add a Half Maine Lobster Tail \$25

Hamburger Steak \$20  
with red wine mushroom sauce and truffle fries

### SAUTEED / FRIED

Sauteed served with sauteed mushrooms, garlic butter, fresh roma tomatoes and white wine.  
Fried served with truffle fries.

	Sauteed	Fried
Prawns	\$28	\$26
Scallops	\$33	\$30
Calamari	\$26	\$22
Scallops & Prawns	\$30	\$29
Oysters, Prawns, Scallops & Calamari	-	\$30
Fish and Chips	-	\$22

### Dungeness Crab Specialties Market Price

Nonna Rose's Famous Crab Cioppino  
half crab, mussels, prawns and clams

Our Signature Whole Roasted Crab  
sauteed with olive oil, garlic, fresh lemon, Italian parsley and green onion then oven roasted whole (2lb whole) or half (1lb).

Cracked Dungeness Crab  
hot or cold half or whole

East Meets West \$56

1/2 roasted dungeness crab and 1/2 roasted Maine lobster  
sauteed with olive, oil, garlic, fresh lemon, Italian parsley and green onion then oven roasted, served with saffron rice and sauteed seasonal vegetable

### HOUSE SPECIALTIES

Chef John's Petrale Sole \$30  
pan fried, topped with bay shrimp sauce served with garlic mashed potatoes and seasonal vegetables

Petrale Sole Doré \$28  
sauteed with caper lemon butter sauce, served with rigatoni marinara and seasonal vegetables

Pan Fried Rock Fish Filet \$25  
sauteed with white wine, mushrooms and fresh roma tomato with garlic mashed potatoes

Pan Seared Fresh Fish Trio \$30  
petrale Sole, rock cod and salmon pan fried with caper lemon butter sauce, served with rigatoni marinara and seasonal vegetables

Swordfish Involtini \$32  
baked swordfish stuffed with crabmeat served over lemon butter sauce, topped with capers, roma tomatoes and basil. Served with rigatoni marinara and seasonal vegetables

Maine Lobster Thermidor \$56  
sauteed whole lobster in our signature creamy three cheese (asiago, parmesan, pecorino) mushroom sauce, served with saffron rice

Whole Maine Lobster \$54  
steamed, served with saffron rice and seasonal vegetables

Salmon Sicilian \$28  
baked with Nonna's marinara sauce with tomato and onion served with saffron rice

Sicilian Seafood Stew (Bouillabaisse) \$32  
an Alioto family favorite: mussels, prawns, calamari, scallops, local fish in seafood broth with carrots, fennel, saffron, celery, roma tomatoes and garlic crostini

Veal Scallopini \$32  
provini veal pan fried with white wine, mushrooms, with garlic mashed potatoes and seasonal vegetables

Veal Milanese \$32  
Nonna Rose's Recipe served with rigatoni marinara and seasonal vegetables

Chicken Parmigiana \$28  
free range chicken, parmesan cheese, and Nonna's own marinara and seasonal vegetables

Chicken Piccata \$28  
free range chicken, olive oil, lemon and capers, served with linguini and sauteed seasonal vegetables

We validate parking: 2 hours free parking from 11:00am to 6:00pm with validation. 3 hours free parking from 6:00pm to 11:00pm daily with validation.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We use raw egg in our Caesar salad dressing. No checks accepted. Corkage fee \$20.00 per bottle. We are not responsible for lost or stolen items. Minimum purchase \$18 per person. State sales tax will be added to all food and beverage. 2-17

Our Chef de Cuisine is John Nunez Caravez.

Alioto's strives to serve the freshest seafood available every day. We buy locally whenever possible, from suppliers we've partnered with for generations.