



"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 1/2 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 natural pork casing, 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

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

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

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

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

*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 \$25

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

SAUTEED / FRIED

Sauteed served with saffron rice, 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. 3-13-17

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.

WELCOME

Welcome to Alioto's Restaurant - a San Francisco culinary landmark on Fisherman's Wharf - serving its famous fresh Seafood and Sicilian family recipes for over 90 years. Alioto's is San Francisco's oldest family owned and run restaurant.

ALIOTO'S HISTORY

In the beginning: In 1898, young Nunzio Alioto left his family's small town of Sant'Elia in Sicily for the booming economy and richer fishing waters of San Francisco. By 1925 Nunzio began his fresh fish stall. Stall #8 sold lunchtime provisions to Italian laborers. Far from the tourist attraction the wharf is today, it was then surrounded by an enormous lumber yard, train tracks, a union hall and bustling wholesale fisheries.

1930s: Business grew steadily and by 1932, Nunzio Alioto constructed the first building on Fisherman's Wharf by combining the fish stand with a seafood bar specializing in crab and shrimp cocktails, and fresh cracked crab.

Nunzio Alioto's plans came to an abrupt halt in 1933 when he passed away. He was survived by his wife Rose and three children: Mario, Antoinette and Frank. Left with no other means of support, Rose took over the business, becoming the first woman to work on the Wharf. By 1938, she installed a kitchen and officially opened Alioto's Restaurant. It was here that Rose was one of the first to create a shell-fish stew called Cioppino which became a San Francisco culinary legend and is still on Alioto's menu today.

A number of historical events contributed to Alioto's phenomenal growth and the transformation of Fisherman's Wharf into San Francisco's most popular tourist destination. With the completion of both the Golden Gate and Bay Bridge, San Francisco was quickly becoming the urban center of Northern California. In 1939, The SF Exposition and World's Fair brought tourists from around the world to the City.

World War II: The restaurant flourished, yet it was not until the onset of WWII that its reputation became firmly established. Fisherman's Wharf became one of the Ports of Embarkation for sailors. Alioto's kept busy serving fresh seafood and hearty clam chowder to servicemen and women - and word about Alioto's delicious food quickly spread.

The 50's: The restaurant continued to expand as public demand grew for Alioto's seafood dishes. By 1950, Rose enlarged her restaurant by purchasing her neighbor's stall. On the joint property, she built a one-story building. Alioto's Restaurant underwent a second major facelift in 1957, when a second story was added, making it the tallest building on the Wharf.

A disastrous fire gutted Alioto's Restaurant that same year. Undeterred, the family, led by Rose, rebuilt the restaurant from scratch on the same site. Fortunately, rescued from the devastating fire were two walls composed entirely of thousands of clam shells, saved through the decades and they still stand today.

Menu: Alioto's unique menu offers distinctive Sicilian recipes handed down through the Alioto family. Also you'll find traditional seafood specialties of the Wharf, standards such as Dungeness crab prepared many ways and clam chowder.

Freshest Seafood in San Francisco: Alioto's has a full time seafood buyer who purchases only the freshest and choicest cuts of fish. We feature petrale sole, halibut, barramundi, salmon, swordfish, and sand dabs when available.

Cioppino: Alioto's is widely recognized for our cioppino. Our matriarch Rose Alioto "crowd-sourced" the recipe from fellow fishermen's wives. Cioppino's heritage is in its efficiency, its components taken from the day's catch. That usually included calamari and other seafood mixed with staples of the southern Italian pantry - garlic, parsley, and tomatoes. The butter, or tomalley, of the crab was always added. Tomatoes have always been a part of cioppino with the modern version using fresh Roma tomatoes and just enough garlic added to the aromatics to remind the diner of the dish's Italian-American roots. Today, mussels, along with clams, shrimp, and Dungeness crab are featured. And the tomalley adds creaminess now just as it did then. Nonna Rose helped turn cioppino from workingman's food into fine dining.

See the Family History: The Alioto family's contribution to San Francisco's Fisherman's Wharf is commemorated with historical photos and news articles along the interior stairway and the Calamari Room - enjoy!

~ The Alioto Family

