



"TOPS IN VIEW AND SEAFOOD TOO"

SUMMER MENU

Alioto's Seafood

Tower for Two \$84

Half Maine lobster, prawns (4), Pacific oysters (4), Little Neck clams (4), marinated mussels, bay shrimp cocktail, and ½ cracked Dungeness crab served with an assortment of house made sauces

APPETIZERS

Bay Shrimp Cocktail \$13

Prawn Cocktail \$15

Dungeness Crab Cocktail \$16

Combo Cocktail \$17

Dungeness crab, bay shrimp, large prawn

Dungeness Crab Cake \$21

served with mixed greens, in lemon butter sauce topped with fresh diced roma tomato

Shrimp Pots \$14

6 individually baked in garlic butter, parsley and sea salt

Manila Clams \$18

Steamed with garlic and butter

San Francisco's Finest Calamari

Fried \$14

lightly fried with cocktail and tartar sauces

Sicilian \$15

tossed with our spicy tomato sauce

Half & Half Calamari \$16

both our lightly fried and Sicilian style, plated together with cocktail and tartar sauces

Fresh Pacific

Oysters on the Half Shell \$3.50 (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

baked with creamed fresh spinach, hollandaise

SOUPS

Housemade Crab Bisque

Cup \$9

Bowl \$11

Nonna's Famous New England

Clam Chowder

Cup \$8

Bowl \$10

SIDES

Garlic Mashed Potatoes 6, Truffle Fries 8,

French Fries 6, Sautéed Seasonal Vegetables 8

SALADS

Choice of Housemade Dressing

Creamy Italian | Vinaigrette | Louie | Blue Cheese

Dinner Salad \$9

mixed seasonal greens, julienned carrots, tomatoes

add Bay Shrimp +\$4

add Dungeness Crab 2oz +\$11

add Bay Shrimp and Crab +\$7

Bay Shrimp Louie \$25

Dungeness Crab Louie (4oz) \$36

Dungeness Crab & Prawn Louie \$37

Sliced Avocado Salad \$13

whole avocado, hearts of palm, kalamata olives,

egg and tomatoes on a bed of greens

add Bay Shrimp +\$4

add Bay Shrimp and Crab +\$7

Caprese Salad \$12

vine ripened tomatoes, buffalo mozzarella,

basil and balsamic vinaigrette

Traditional Caesar Salad \$13

add Chicken Breast +\$7

add Salmon +\$10

PASTA & RISOTTO

Risotto Alioto \$29

prawns, scallops, mushrooms, roma tomatoes, white wine reduction

Asparagus Risotto \$24

seasonal asparagus, shallots, white wine reduction

Tortellini Carbonara \$23

beef, pork and veal tortellini, pancetta, peas and

an asiago, pecorino and romano cream sauce

Seafood Spaghetti \$25

clams, bay shrimp, calamari, house made marinara sauce

Lobster & Bay Shrimp Ravioli \$26

lobster, bay shrimp and mushrooms,

house made creamy marinara

Linguini Vongole e Cozze \$24

mussels and clams with marinara or white wine sauce

Rigatoni Bolognese \$19

served with Nonna's hearty meat sauce

Baked Manicotti* \$19

stuffed shells with ricotta cheese, spinach and served with marinara sauce *Vegetarian

FROM THE GRILL

Prime New York Steak (14 oz) \$53

served with truffle fries and creamed spinach

Prime Filet Mignon

served with truffle fries and creamed spinach

6oz \$43 9oz \$51

Surf and Turf

pair our USDA prime steaks with seafood:

served with truffle fries and creamed spinach

+Add Half Maine Lobster \$28

+Add 3 prawns \$14

SAUTEED / FRIED

Sautéed items are sautéed with mushrooms, garlic butter, fresh roma tomatoes and white wine and served with saffron rice

Fried items are served with truffle fries.

	Sautéed	Fried
Prawns	\$28	\$27
Scallops	\$33	\$31
Calamari	\$26	\$23
Scallops & Prawns	\$30	\$29
Oysters, Prawns, Scallops & Calamari	-	\$30
Fish and Chips	-	\$23
Oysters	-	\$28

DUNGENESS CRAB SPECIALTIES

Market Price

Nonna Rose's Famous Crab Cioppino

half crab, mussels, prawns and clams

Our Signature Whole Roasted Crab

sautéed 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 \$57

1/2 roasted dungeness crab and 1/2 roasted Maine lobster

sautéed with garlic, fresh lemon, Italian parsley and green onion then oven roasted, served with saffron rice and sautéed seasonal vegetable

SIMPLY FISH

grilled, served with seasonal vegetable

Halibut \$34

Salmon \$29

Swordfish \$33

HOUSE SPECIALTIES

Chef John's Petrale Sole \$31

pan seared, topped with bay shrimp sauce served with garlic mashed potatoes and seasonal vegetables

Pan Seared Halibut \$35

sautéed with caper lemon butter sauce, served with rigatoni marinara and seasonal vegetables

Filet of Rock Cod Saute \$26

sautéed in white wine, mushrooms and fresh roma tomato served over mashed potatoes

Pan Seared Fresh Fish Trio \$31

petrale sole, rock cod and salmon pan fried with caper lemon butter sauce, served with garlic mashed potatoes and seasonal vegetables

Swordfish Involtini \$33

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 \$57

sautéed whole lobster in our signature creamy three cheese (asiago, parmesan, pecorino) mushroom sauce, served with saffron rice

Whole Maine Lobster \$55

steamed, served with saffron rice and seasonal vegetables

Salmon Sicilian \$29

baked with Nonna's marinara sauce with tomato and onion served with saffron rice

Sicilian Seafood Stew (Bouillabaisse) \$33

an Alioto family favorite: mussels, clams, prawns, calamari, scallops, local fish in seafood broth with carrots, fennel, saffron, celery, roma tomatoes and garlic crostini

Chicken Milanese \$28

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 sautéed 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.

In response to San Francisco employee mandate, a 4% surcharge will be added to all food & beverage sales 7.1.17

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.