



"TOPS IN VIEW AND SEAFOOD TOO"

LUNCH MENU

ALIOTO'S LUNCH SPECIALS

\$18.50

lunch specials come with a choice of lunch salad or cup of chowder

Fish and Chips

Bay Shrimp Creole
with saffron rice

Bay Scallop Creole
with saffron rice

Bay Shrimp Louie Salad

Filet of Rex Sole Doré

Penne Pasta Bolognese

Penne a la Nonna
eggplant, salted ricotta, basil

**Chef John's Spinach Fettuccine
with Mussels, Marinara sauce**

Pan Fried Trout
with lemon butter, served with fries

Spaghetti Bay Scallops
tomato cream sauce

Sicilian Fish Stew
fish, potatoes, carrots and celery
in a tomato seafood broth

Rock Fish Pan Fried with fries
Sicilian breading, pan fried, lemon butter sauce

SANDWICHES

served on brioche roll with fries
(sourdough upon request)

Tuna Salad Sandwich \$16

Fried Fish Sandwich \$15

Lobster Salad Sandwich \$25.50

Shrimp Salad Sandwich \$16

Crab Salad Sandwich \$20.50

Grilled Chicken Sandwich \$16.50
roasted peppers, caramelized onions, lettuce, tomato
monterey jack and basil aioli on sourdough
add Bacon \$2

Alioto Burger \$16.50
add cheese \$1, Bacon \$2

Grilled Vegetarian Sandwich \$12.25
mushrooms, tomato, roasted peppers, caramelized onions

Nonna's Famous New England Clam Chowder In a Bread Bowl \$13

SHRIMP PLATES \$18.25

Fried Shrimp with fries

Sautéed Shrimp with saffron rice

Shrimp Creole with saffron rice

Shrimp Louie Salad

Penne Pasta with Shrimp, Marinara sauce

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

No checks accepted. Corkage fee \$20.00 per bottle. We are not responsible for lost or stolen items. Minimum purchase \$15. State sales tax will be added to all food and beverage. 7-1-17
In response to San Francisco employee mandate, a 4% surcharge will be added to all food & beverage sales

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 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 and his wife Rose Marie opened a small fish stall, #8, and sold lunchtime provisions to Italian laborers.

Far from the tourist attraction the wharf is today, 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.

Alioto's unique menu offers distinctive Sicilian recipes handed down four generations. You'll find traditional seafood specialties such as Dungeness crab prepared many ways and clam chowder inside SF's favorite local sourdough bread bowl.

~ The Alioto Family

