



39 Pier Space 204, San Francisco, CA 94133  
415. 421.2913

## DINNER MENU

### APPETIZERS

<b>Deep Fried Calamari</b>	<b>10.75</b>
Deep Fried Calamari Served with Lemon, Cocktail and Tartar Sauce	
<b>Steamed Clams or Mussels</b>	<b>10.75</b>
Clams or Mussels Steamed in Clam Juice, Garlic & Butter Both Clams and Mussels Add \$1.50	
<b>Fresh Oysters on the Half Shell</b>	<b>10.75</b>
Six Fresh Oysters Served with Lemon and Cocktail Sauce	
<b>Escargot Bourguignone</b>	<b>10.95</b>
Baked in Red Wine and Garlic Butter Sauce	
<b>Bay Shrimp Cocktail</b>	<b>10.75</b>
Chilled Bay Shrimp Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goblet	
<b>Dungeness Crab Cocktail</b>	<b>12.75</b>
Chilled Dungeness Crab Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goble	
<b>Prawn Cocktail</b>	<b>12.95</b>
Chilled Jumbo Prawns Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goblet	
<b>Half Cracked Crab</b>	<b>12.75</b>
Chilled Half Dungeness Crab Served with Lemon and Cocktail Sauce Hot Roasted in a Fresh Garlic Butter Sauce Add 1.75	
<b>Shrimp Casserole</b>	<b>12.95</b>
Shrimps Baked in a Butter Lemon & White Wine Sauce	
<b>Crab Cakes</b>	<b>12.75</b>
Mildly Spicy Cakes of Local Crab Meat Grilled and Served with a Lemon Butter Sauce	
<b>Bowl of Soup &amp; Mixed Green Salad</b>	<b>10.95</b>
Minestrone Soup Served with a Mixed Green Salad New England Clam Chowder Add 1.00	
<b>Cold Seafood Platter</b>	<b>13.25</b>
Prawns, Oysters, and Marinated Calamari	

\* Denotes Vegetarian Dish



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## SALADS

- \*Mixed Green Salad** **5.75**  
A combination of Fresh California Head Lettuce and Spring Mix  
With Bay Shrimp 7.75 • With Dungeness Crab Meat 9.95
- Calamari Salad** **9.95**  
Marinated Calamari in Olive Oil and Vinaigrette Dressing  
Served over a Mixed Green Salad
- Shrimp Louis** **19.25**  
Bay Shrimp Served on a Bed of Shredded Lettuce with  
Olives and Artichokes, Topped with a Louis Dressing
- Caesar Salad** **8.95**  
Fresh Croutons, Parmigiana Cheese and Caesar Dressing Served Over  
Fresh Romaine Lettuce  
With Chicken Add 3.25
- Crab Louis** **20.95**  
Dungeness Crab Meat Served on a Bed of Shredded Lettuce with  
Olives and Artichokes, Topped with a Louis Dressing
- Caprese Salad** **10.25**  
Slices of Tomatoes with Mozzarella Cheese, Fresh Basil Drizzled  
with a Vinaigrette Dressing

## SOUPS

- Italian Minestrone**  
Cup 5.25 • Bowl 7.75 • Bread Bowl 9.95
- New England Clam Chowder**  
Cup 5.75 • Bowl 8.75 • Bread Bowl 10.75
- \*Macaroni and Cheese**  
Cup 5.25 • Bowl 7.75 • Bread Bowl 9.95
- Chili and Cheese**  
Cup 5.25 • Bowl 7.75 • Bread Bowl 9.95

## PIZZA

*Individual 9" Pizzas*

- \*Pizza Margarita** **13.75**  
Fresh Basil, Diced Tomatoes and Mozzarella Cheese
- Pepperoni Pizza** **13.75**  
Pepperoni and Mozzarella Cheese

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<b>Louis Pizza</b>	<b>13.75</b>
Sausage, Mushrooms, Olives and Mozzarella Cheese	
<b>*Cheese Pizza</b>	<b>13.75</b>
Cheddar and Mozzarella Cheese	
<b>Pizza al Pollo</b>	<b>13.75</b>
Diced Chicken, Chopped Tomatoes, Green Onions, Garlic, Oregano and Mozzarella Cheese	
<b>*Vegetarian Pesto Pizza</b>	<b>13.75</b>
Pesto Covered with Sliced Tomatoes, Garlic, Black Olives, Artichokes, and Mozzarella Cheese	
<b>PASTA</b>	
<b>Baked Lasagna</b>	<b>12.75</b>
Layers of Pasta filled with Ricotta Cheese and Italian Meat Sauce	
<b>Ravioli with Meat Sauce</b>	<b>13.25</b>
Ravioli filled with Beef Served with a Meat Sauce	
<b>*Fettuccine Napoletana</b>	<b>14.95</b>
Fettuccine Pasta with Diced Tomatoes, Garlic and Onions With Chicken Add 3.50 • With Prawns Add 6.00	
<b>Cannelloni</b>	<b>14.95</b>
Crepes filled with Beef , Oven Baked in a Tomato Cream Sauce	
<b>*Fettuccine Alfredo</b>	<b>16.95</b>
Fettuccine Pasta in a White Cream Sauce With chicken Add 3.50 • With Prawns Add 6.00	
<b>Spaghetti con Gamberi</b>	<b>22.95</b>
Spaghetti Pasta topped with Sautéed Prawns in a light Tomato Sauce	
<b>Spaghetti with Meat Sauce</b>	<b>12.95</b>
<b>*Linguine al Pesto</b>	<b>16.75</b>
Basil, Parsley, Pine Nuts, Olive Oil and Garlic With Chicken Add 3.50 • With Prawns Add 6.00	
<b>Spaghetti Pescatore</b>	<b>22.75</b>
Fresh Clams, Mussels, and Prawns sautéed in a Light Garlic Tomato Sauce	
<b>Linguine with Fresh Clams or Mussels</b>	<b>20.95</b>
Fresh Clams or Mussels Sautéed in White Wine, Garlic and Butter over Linguine Both Clams and Mussels Add \$1.50	
<b>*Gnocchi</b>	<b>15.00</b>
Potato Dumplings served in a Light Tomato Sauce With a pesto sauce Add 1.50	

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## CHICKEN

*Chicken Entrées Prepared with Potatoes & Vegetables*

<b>Chicken Piccata</b>	<b>15.95</b>
Boneless Chicken Breast Sautéed with Lemon, Butter, White Wine and Capers	
<b>Chicken Marsala</b>	<b>15.95</b>
Boneless Chicken Breast Sautéed in White Wine, Green Onions and Fresh Mushrooms	
<b>Chicken Cacciatora</b>	<b>15.95</b>
Boneless Chicken Breast with Green Peppers, Onions, Mushrooms, Olives and Mushrooms	
<b>Chicken Parmigiana</b>	<b>15.95</b>
Breaded Chicken Cutlet, grilled with Melted Mozzarella Cheese and Marinara Sauce	

## SIDES

<b>Spaghetti</b>	<b>5.75</b>
<b>Meat Ravioli</b>	<b>6.25</b>
<b>*Fresh Vegetables</b>	<b>5.75</b>
<b>*Mushroom Sauté</b>	<b>6.75</b>
<b>Italian Sausage</b>	<b>6.25</b>

## SEAFOOD

*Seafood Entrées Prepared with Potatoes & Vegetables*

<b>Deep Fried Calamari</b>	<b>15.75</b>
Deep Fried Calamari Served with Lemon, Cocktail and Tartar Sauce	
<b>Sautéed Calamari</b>	<b>15.95</b>
Calamari Sautéed with Fresh Tomatoes, White Wine and Garlic Sauce	
<b>Sole Dore</b>	<b>17.75</b>
Breaded White Fish dipped in Egg, Grilled with Butter, Lemon, and White Wine	
<b>Swiss Louis Seafood Platter</b>	<b>24.95</b>
Deep Fried Calamari, Prawns, Rock Cod, served with Lemon, Cocktail and Tartar Sauce	
<b>Fish and Chips</b>	<b>15.95</b>
Breaded White Fish Served with French Fries, Cocktail & Tartar Sauce	
<b>Cioppino</b>	<b>25.25</b>
A Fisherman's Stew of Crab, Clams, Prawns, Mussels and Rock Cod in a light Cioppino Sauce	

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<b>Prawn Sicilian</b>	<b>22.25</b>
Prawns Sautéed in White Wine, Garlic & Fresh Tomatoes	
<b>Fried Prawns</b>	<b>22.25</b>
Jumbo Prawns Breaded and Deep Fried, Served with Lemon, Tartar and Cocktail Sauce	
<b>Prawn Sauté</b>	<b>22.25</b>
Jumbo Prawns Sautéed in Lemon, Butter and White Wine	
<b>Steamed Clams or Mussels</b>	<b>19.95</b>
Steamed Clams or Mussels in Clam Juice, Garlic & Butter Both Clams and Mussels Add \$1.50	
<b>Whole Dungeness Cracked Crab</b>	<b>26.50</b>
Dungeness Whole Crab Chilled and Served with Cocktail Sauce	
<b>Red Snapper Sauté</b>	<b>16.95</b>
A Fresh Fillet Grilled with Mango Chutney Sauce, topped with Caramelized Onions	
<b>BROILER</b>	
<i>Broiler Entrées Prepared with Potatoes &amp; Vegetables</i>	
<b>New York Steak</b>	<b>27.75</b>
Broiled 14 oz. New York Steak	
<b>Steak and Lobster</b>	<b>38.95</b>
Broiled 12 oz. New York Steak and 6oz. Lobster Tail	
<b>Hot Roasted Whole Dungeness Crab</b>	<b>29.50</b>
Hot Roasted in a Fresh Garlic Butter Sauce	
<b>Broiled Lobster</b>	<b>38.95</b>
Two 6 oz. Lobster Tails Served with Drawn Butter	
<b>Steak and Shrimp</b>	<b>28.95</b>
Broiled 12 oz. New York Steak and Deep Fried Shrimp Served with Lemon, Tartar and Cocktail Sauce	
<b>Broiled Salmon</b>	<b>19.25</b>
Broiled Salmon Topped with Lemon and a Fresh Garlic Butter Sauce	

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## SPECIALS

### APPETIZERS

<b>Fried Mozzarella</b>	<b>6.25</b>
Breaded and Fried Mozzarella Sticks Served with Marinara Sauce	
<b>San Francisco Garlic Fries</b>	<b>6.25</b>
French Fries with Fresh Garlic	
<b>*Garlic Bread</b>	<b>Half Order 4.50 • Full Order 7.00</b>
Oven Baked San Francisco Sourdough Bread	
<b>Crab Legs and Tomatoes</b>	<b>12.75</b>
Fresh Tomato Slices Topped with Dungeness Crab Legs and a Vinaigrette Dressing	

### ENTRÉES

<b>Seafood Salad</b>	<b>15.95</b>
Dungeness Crab Meat, Bay Shrimps and Prawns, Mixed Greens & Topped with Louis Dressing	
<b>Linguine Vongole</b>	<b>16.25</b>
Chopped Clams in a Garlic Cream Sauce over Linguine	
<b>Chicken Saltimbocca</b>	<b>15.50</b>
Boneless Chicken Breast Sautéed and Topped with Cheese, Proscuitto and a Fresh Mushroom Sauce	

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