



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

LUNCH MENU

APPETIZERS

Deep Fried Calamari	9.25
Deep Fried Calamari Served with Lemon, Cocktail & Tartar Sauce	
Steamed Clams or Mussels	10.75
Clams or Mussels Steamed in Clam Juice, Garlic & Butter Both Clams and Mussels Add \$1.50	
Fresh Oysters on the Half Shell	10.75
Six Fresh Oysters Served with Lemon and Cocktail Sauce	
Escargot Bourguignone	10.50
Baked in Red Wine and Garlic Butter Sauce	
Bay Shrimp Cocktail	9.75
Chilled Bay Shrimp Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goblet	
Dungeness Crab Cocktail	12.45
Chilled Dungeness Crab Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goblet	
Prawn Cocktail	12.95
Chilled Jumbo Prawns Prepared with Cocktail Sauce Accented with Horseradish. Served in an Iced Glass Goblet Chilled Half Dungeness Crab Served with Lemon and Cocktail Sauce Hot Roasted in a Fresh Garlic Butter Sauce. Add 1.75	
Shrimp Casserole	12.95
Shrimps Baked in a Butter Lemon & White Wine Sauce	
Crab Cakes	11.75
Mildly Spicy Cakes of Local Crab Meat Grilled and Served with a Lemon Butter Sauce	
Bowl of Soup & Mixed Green Salad	10.75
Minestrone Soup Served with a Mixed Green Salad New England Clam Chowder. Add 1.00	
Cold Seafood Platter	13.25
Prawns, Oysters, and Marinated Calamari	

* Denotes Vegetarian Dish



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

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 9.25

Marinated Calamari in Olive Oil and
Vinaigrette Dressing Served over a Mixed Green Salad

Shrimp Louis 18.75

Bay Shrimp Served on a Bed of Shredded Lettuce with Olives and Artichokes,
Topped with a Louis Dressing

Caesar Salad 8.25

Fresh Croutons, Parmigiana Cheese and Caesar Dressing Served Over Fresh Romaine Lettuce
With Chicken Add 3.25

Crab Louis 20.75

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 Served Drizzled with a Vinaigrette Dressing

PIZZA

9" INDIVIDUAL PIZZAS

***Pizza Margarita 12.95**

Fresh Basil, Diced Tomatoes and Mozzarella Cheese

Pepperoni Pizza 12.95

Pepperoni and Mozzarella Cheese

Louis Pizza 12.95

Sausage, Mushrooms, Olives and Mozzarella Cheese

***Cheese Pizza 12.95**

Cheddar and Mozzarella Cheese

Pizza al Pollo 12.95

Diced Chicken, Chopped Tomatoes, Green Onions, Garlic, Oregano and Mozzarella Cheese

***Vegetarian Pesto Pizza 12.95**

Pesto Covered with Sliced Tomatoes, Garlic, Black Olives,
Artichokes and Mozzarella Cheese

* Denotes Vegetarian Dish



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

SOUPS

Italian Minestrone

Cup 4.95 • Bowl 6.75 • Bread Bowl 9.75

New England Clam Chowder

Cup 5.75 • Bowl 8.75 • Bread Bowl 10.25

*Macaroni and Cheese

Cup 4.95 • Bowl 6.75 • Bread Bowl 9.75

Chili and Cheese

Cup 4.95 • Bowl 6.75 • Bread Bowl 9.75

PASTA

Baked Lasagna

12.25

Layers of Pasta filled with Ricotta Cheese and Italian Meat Sauce

Ravioli with Meat Sauce

12.95

Ravioli filled with Beef Served with a Meat Sauce

*Fettuccine Napoletana

13.95

Fettuccine Pasta with Diced Tomatoes, Garlic and Onions
With Chicken Add 3.50 • With Prawns Add 6.00

Cannelloni

14.95

Crepes filled with Beef, Oven Baked in a Tomato Cream Sauce

*Fettuccine Alfredo

14.95

Fettuccine Pasta in a Cream Sauce
With chicken Add 3.50 • With Prawns Add 6.00

Spaghetti con Gamberi

20.95

Spaghetti topped with Sautéed Prawns in a Light Tomato Sauce

Spaghetti with Meat Sauce

12.75

*Linguine al Pesto

15.75

Basil, Parsley, Pine Nuts, Olive Oil and Garlic
With Chicken Add 3.50 • With Prawns Add 6.00

Spaghetti Pescatore

21.75

Fresh Clams, Mussels, and Prawns Sautéed in a Light Garlic Tomato Sauce

Linguine with Fresh Clams or Mussels

18.95

Fresh Clams or Mussels Sautéed in White Wine, Garlic and Butter over Linguine
Both Clams and Mussels Add \$1.50

* Denotes Vegetarian Dish



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

Gnocchi 14.95
Potato Dumplings Served in a Light Tomato Sauce
With a pesto sauce Add 1.50

CHICKEN

Chicken Entrées Served with Rice and Vegetables

Chicken Piccata 14.75

Boneless Chicken Breast Sautéed with Lemon, Butter, White Wine, and Capers

Chicken Marsala 14.75

Boneless Chicken Breast Sautéed in White Wine, Green Onions and Fresh Mushrooms

Chicken Parmigiana 14.75

Breaded Chicken Cutlet Grilled with Melted Mozzarella Cheese and Marinara Sauce

Chicken Cacciatora 14.75

Boneless Chicken Breast with Green Peppers, Onions, Mushrooms,
Olives, Garlic and Tomato Sauce

SIDES

Spaghetti 5.75

Meat Ravioli 6.25

***Rice** 5.75

***Fresh Vegetables** 5.75

***Mushroom Sauté** 6.75

Italian Sausage 6.25

SEAFOOD

Seafood Entrées Served with Rice and Vegetables

Deep Fried Calamari 14.95

Deep Fried Calamari Served with Lemon, Cocktail & Tartar Sauce

Sautéed Calamari 14.95

Calamari Sautéed with Fresh Tomatoes, White Wine & Fresh Garlic

Sole Dore 16.95

Breaded White Fish dipped in Egg, Grilled with Butter, Lemon, and White Wine

Swiss Louis Seafood Platter 22.95

Deep Fried Calamari, Prawns, Rock Cod, Served with Lemon, Cocktail and Tartar Sauce

Fish and Chips 15.95

Breaded White Fish Served with French Fries, Lemon, Cocktail and Tartar Sauce

Cioppino 22.75

A Fisherman's Stew of Crab, Clams, Prawns, Mussels and Rock Cod in a Light Cioppino Sauce

* Denotes Vegetarian Dish



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

Broiled Lobster	38.95
Two 6 oz. tails served with Drawn Butter	
Fried Prawns	19.95
Jumbo Prawns Breaded and Deep Fried, Served with Lemon, Tartar and Cocktail sauce	
Prawn Sauté	19.95
Jumbo Prawns Sautéed in Lemon, Butter and White Wine	
Broiled Salmon	18.75
Broiled Salmon topped with a Fresh Lemon Garlic Butter Sauce	
Steamed Clams or Mussels	18.50
Steamed Clams or Mussels in Clam Juice, Garlic & Butter Both Clams and Mussels Add \$1.50	
Whole Dungeness Cracked Crab	25.75
Dungeness Crab Chilled & Served with Cocktail Sauce Hot Roasted in a Fresh Garlic Butter Sauce Add 3.00	
Broiled Lobster	38.95
Two 6 oz. tails served with Drawn Butter	
Red Snapper Sauté	15.50
A Fresh Fillet Grilled with Mango Chutney Sauce, Topped with Caramelized Onions	
Prawn Sicilian	19.95
Prawns Sautéed in White Wine, Garlic & Fresh Tomatoes	
SANDWICHES	
<i>Sandwiches Served with French Fries</i>	
Swiss Louis Burger	9.75
Served on a Sesame Bun With cheese add 1.00	
Italian Sausage Sandwich	11.75
Italian Sausage grilled with Onions and Peppers on a Roll With Cheese Add 1.00	
Grilled Chicken Breast Sandwich	10.75
Marinated Chicken Breast, served with Lettuce, Sliced Tomato and our Special House Dressing on a Roll	
Dungeness Crab Panini	14.75
Dungeness Crab Panini pressed with Mozzarella and Cheddar Cheese on Sliced Sourdough Bread	
Tuna Melt Panini	9.75
Tuna Panini pressed with Celery, Mayonnaise, Mozzarella & Cheddar Cheese on Sliced Sourdough Bread	

* Denotes Vegetarian Dish



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

Ham and Cheese Panini **9.75**
Black Forest Ham Panini with Mozzarella and Cheddar Cheese
on Sliced Sourdough Bread

SPECIALS

APPETIZERS

Fried Mozzarella **6.25**
Breaded and Fried Mozzarella Sticks Served with
Marinara Sauce

San Francisco Garlic Fries **6.25**
French Fries with Fresh Garlic

***Garlic Bread** **Half Order 4.50 • Full Order 7.00**
Oven Baked San Francisco Sourdough Bread

Crab Legs and Tomatoes **12.75**
Fresh Tomato Slices Topped with Dungeness Crab Legs and a Vinaigrette Dressing

ENTREES

Seafood Salad **15.95**
Dungeness Crab Meat, Bay Shrimps and Prawns, Mixed Greens
& Topped with Louis Dressing

Linguine Vongole **15.25**
Chopped Clams in a Garlic Cream Sauce over Linguine

Chicken Saltimbocca **14.25**
Boneless Chicken Breast Sautéed and Topped with Cheese, Proscuitto and a Fresh Mushroom Sauce

* Denotes Vegetarian Dish