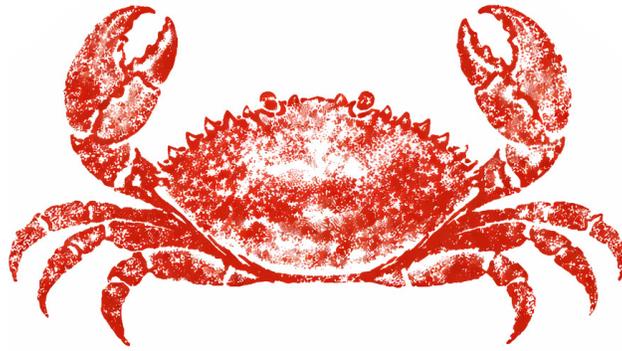


# CRAB.



37°52'5" 122° 29'52"

## WHOLE CHILLED CRAB.

Local Dungeness with a secret emulsion of crab stock and sweet Clover butter and a side of housemade cocktail sauce.

32

## THE CRAB COCKTAIL.

The traditional Dungeness Crab over shredded lettuce with our housemade cocktail sauce and cilantro oil.

18

## THE CRAB LOUIS.

The traditional San Francisco salad of iceberg lettuce, a mound of fresh Dungeness Crab and housemade Louis dressing.

42

## CLAM CHOWDER.

Grandma's secret recipe of Surf clams swimming in a bath of Clover heavy cream with chunks of SoCo Meat Co bacon and russet potatoes.

CUP 8 / BOWL 12

## SOURDOUGH AND DUNGENESS CRABCAKE.

This west coast crabcake recipe dates back to the gold rush, using Acme sourdough bread, fresh Dungeness, Dukes mayo, Meyer lemon and egg.

24

## CRISPY SHELL DUNGENESS TACOS.

Shredded lettuce, Dungeness crab meat and a little Louis dressing in a crunchy corn tortilla shell - simple pleasure.

24



## SOFTSHELL BAO TACO.

A softshell crab, dredged in buttermilk and panko, fried golden brown and stuffed in a fluffy bao bun with our housemade Shark Sauce, cilantro and crunchy pickled veggies.

14

## CRAB RANGOON EMPENADAS.

Another west coast tradition, fresh Dungeness with Gina Marie cream cheese and secret seasoning inside of a dough pocket, fried until golden.

18

## THE CRAB ROLL.

Accept no substitutes - the original Fish crab roll, with a fresh Dungeness, sweet butter and chives in a soft Acme torpedo roll.

43

## HOT CRAB WITH GARLIC PARMESAN NOODLES.

Our take on the famous Vietnamese/Italian dish - Dungeness Crab over noodles in a rich sauce of butter, garlic, parmesan and asian umami.

42

## CRAB MAC & CHEESE.

Dungeness Crab with Shell pasta, smothered in a heartwarming cheesy béchamel sauce. Count calories tomorrow.

25

## FISH AND CHIPS.

Our original beer battered Fish & Chips, because not everyone wants crab.

24