

FRANK W. and WALTER G. SEPUT

ESTABLISHED 1867

SAM'S GRILL

... and ...

SEA FOOD RESTAURANT

FORMERLY IN THE OLD CALIFORNIA MARKET



OPEN DAILY FROM 11 A.M. TO 8:30 P.M.

(Closed Saturday and Sunday)

374 BUSH STREET
(CORNER BELDEN ST.)

TELEPHONE GARFIELD 1-0594

DAILY MENU PRtg. CO., S.F.—GA 1-1464

AN APERITIF OR A COCKTAIL

Will Stimulate Your Appetite
and Add Enjoyment to
Your Meal

APERITIFS

California Sherry .60	California Port .60
Imported Sherry	.75 .85
Dubonnet70	Cinzano70
Red or White Wine, per glass	.60

COCKTAILS

Champagne Cocktail (for two)	2.00
Martini or Gibson	.85
Gimlet	.95
Manhattan	.85
Old Fashioned	.85
Whiskey Sour	1.25
Barcardi or Daiquiri	1.25
Campari Cocktail	.85

WHISKEY AND GIN

Irish Whiskey	.95
Special Bourbon	.85
Bourbon Highball	.85
Scotch Highball	.95 1.00 1.25
Gin and Tonic	.95
Gin Fizz	1.25
Tom Collins	.95
Imported Rum	.85
Imported Gin	.95
Bonded Bourbon	.95

LIQUEURS AND BRANDIES

Anisette	.85
Christian Bros. Brandy	.85
Creme de Cacao	.85
Creme de Menthe	.85
Cointreau	.85
D.O.M., B & B or Benedictine	1.10
Drambuie, Imported	1.10
Kahlua, Imported	1.00
Imported Cognac	1.25
Galliano	1.10

SOFT DRINKS

Grenadine Punch	.25
Cola	.25
Ginger Ale	.25
Orange Juice	.35

MINERAL WATER

Calso or Schweppes	.35
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Not Responsible for Articles Lost or
Exchanged on the Premises

NO FOOD SERVICE LESS THAN
\$1.00 PER PERSON

APPETIZERS

Clam and Tomato Juice Cocktail	.50
Seafood Cocktail	1.65
Orange or Tomato Juice	.35
Prawn or Shrimp Cocktail	1.50
Avocado Cocktail .75	Oyster Cocktail 2.00
Crab or Clam Cocktail	1.75

SOUPS

Oxtail Soup	.40
Clam Broth in Cup	.40
Clam Chowder60	Turtle Soup50

SALADS

Shrimp or Prawn Salad or Louie	3.00
Mixed Greens 1.60; with Shellfish	3.15
Sliced Tomatoes 1.60; with Shellfish	3.15
Crab Salad or Louie	3.35
Romaine with Shellfish	3.15
Fresh Vegetables 1.60; with Shellfish	3.15
Avocado, half .90; Salad 1.60 with Shellfish	3.10
Sam's Special Salad	3.35
Heart of Artichoke with Anchovies	1.75
Anchovy Salad 1.25	Celery Victor 1.50
Romaine with Red Beans	1.40
Celery Root Salad 1.60; with Shellfish	3.15

FRESH FISH AND SHELLFISH

SPECIAL: Deviled Crab a la Sam	3.90
Boned Rex Sole or Turbot a la Sam	3.40
Broiled Filet of Petrale	3.75
Boned SandDabs a la Sam	3.50
Fried Filet of Sole Tartar Sauce	2.90
Sam's Special Fried Seafood Plate	4.00
Broiled Fresh Salmon	3.75
Steamed Alaska Cod	2.75
Fried Deep Sea Scallops, Tartar Sauce	3.55
Filet of Sole a la Marguery	3.35
Prawns or Crab Creole or Curry, Rice	3.65
Shrimp Creole or Curry, Rice	3.35
Fried Crab Legs with Tartar Sauce	4.35
Fried Abalone, Tartar Sauce	5.00
Crab Newburg	3.90
Fried Louisiana Prawns	3.65
Clams, Elizabeth	4.25
Clam, Fried or Steamed	3.65
Shirred Eggs with Crab	3.90

TODAY'S SPECIALS FOR LUNCH

Beef Pot Roast with Macaroni	2.35
Veal Saute with Risotto	2.10
Tagliarini with Mushroom Sauce	1.75
Fresh Crab Meat au Gratin	4.15
Baked Creamed Crab with Noodles	3.90
Shirred Eggs with Spinach, Florentine	2.00
Boiled Cold Ham with Red Bean Salad	2.00
Breaded Veal Cutlets with Tagliarini and Mushroom Sauce	3.00
Fresh Mushrooms Sauté on Toast	2.50
Omelette of Chicken Livers	2.75
Baked Macaroni with Chicken Livers	2.75
Salisbury Steak, Mushroom Sauce With Tagliarini and Parmesan	3.00
Alaska Cod with Srambled Eggs	3.00
Boiled Salmon, Egg Sauce	3.75

NO SUBSTITUTIONS PLEASE

OLYMPIA OYSTERS

Hangtown Fry	3.90
Omelette	3.75
Fried or any Style	3.50

EGGS AND OMELETTES

Chicken Liver Omelette	2.75
Heart of Artichoke Omelette	2.50
Spanish Omelette	2.25
Omelette of Shrimps, Prawns or Crab	3.25
Fresh Mushroom Omelette	2.50
Olympia Oyster Omelette	3.75
Ham or Bacon Omelette	2.25
Ham or Bacon and Eggs	2.25

POULTRY

Fried or Broiled Chicken, half	2.35
Chicken Sauté a Sec, half	2.50
Chicken Sauté half with Mushrooms	2.75
Our Special: Chicken Elizabeth	3.35

STEAKS & CHOPS (Charcoal Broiled)

French Lamb Chops	3.50
Salisbury Stea, Mushroom Sauce	2.75
With Tagliaraine and Parmesan	3.00
Top Sirloin Steak	5.50
New York Cut Steak	5.50
Sirloin Steak a la Minute, Bercy	4.90

TODAY'S SPECIALS FOR DINNER

SPECIAL: Deviled Crab a la Sam	3.90
Fried Crab Legs with Tartar Sauce	4.35
Half of Chicken Sauté, Fresh Mushrooms	2.75
Our Special: Chicken Elizabeth	3.35
Broiled Sweetbreads and Bacon	3.35
Broiled Lamb Kidneys and Bacon	2.50
Broiled Calf's Liver, Bacon or Onions	3.00
Sirloin Steak a la Minute, Bercy	4.90
Sweetbreads Sauté a la Poulette	3.75
Sweetbreads Sauté, Fresh Mushrooms	3.75
Broiled Veal Porterhouse with Bacon	4.00
Veal Scaloppine with Fresh Mushrooms	3.35
Broiled Veal Chop with Bacon	3.50
Clams, Elizabeth	4.25

FRESH VEGETABLES (in Season)

Spinach, Plain or Creamed	.50
Stewed Tomatoes	.50
Garden Peas	.50
Eggplant	.65
Hearts of Artichoke, Sauté	.75
Zucchini	.65
Broccoli	.50
Green Beans	.50
Celery Root Saute	.75

POTATOES

Shoestring	.30
Au Gratin	.50
Long Branch	.30
Boiled	.20
Hash Brown	.30
Baked	.30

CHEESE

Brie	.50
Monterey Jack	.50
Camembert	.50
Danish Blue	.50

DESSERTS

Chocolate Sundae 40	Pie .30; a la Mode .50
French Pancakes, Lemon and Sugar or Jelly .50	
French Pancakes, Anisette	1.25
Saboyan .75	Ice Cream .30
Sherbet .30	
Cranshaw Melon .65	

BEVERAGES

Coffee	.25
Iced Tea	.30
Tea or Sanka	.25
Iced Coffee	.30
Milk	.20

Thursday, October 5, 1972



WINE LIST

Red or White Wine, per Glass60

WHITE WINES

	1/2 Bot.	Bot.
Wente Bros. Dry Semillon	1.50	3.00
Wente Bros. Chablis	1.50	3.00
Wente Bros. Grey Riesling	1.75	3.25
Wente Bros. Sauvignon Blanc	1.75	3.25
Inglenook White Pinot	2.00	3.75
Almaden Pinot Chardonnay	2.00	3.75
Charles Krug Johannisberger Ries'ing	2.50	4.75
Charles Krug Traminer	1.75	3.25
Charles Krug Chenin Blanc	1.75	3.25
Inglenook Sylvaner Riesling	2.00	3.50

RED WINES

Beaulieu Burgundy	2.00	3.75
Beaulieu Cabernet Sauvignon	2.50	
Inglenook Red Pinot	3.00	5.25
Almaden Pinot Nior	2.00	3.50
Inglenook Navalle Rosé	1.75	3.25
Charles Krug Cabernet Sauvignon	2.50	4.75

IMPORTED WINES

Cruse, White Bordeaux	2.50	4.25
Liebfraumilch, Rhine, Dry White	3.00	5.00

CHAMPAGNE

Korbel Sec	3.75	7.00
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BEER

Domestic	.60
Guinness' Stout, split	.50
Eastern Ale	.60
Imported Beer	.85

CORKAGE: Still Wines .75; Carbonated 1.50

5 1/2 sales tax will be added to the price of all food and beverage items served

THE FOLLOWING ARE A FEW SPECIAL SELECTIONS
FROM OUR MENU WHICH WE RECOMMEND AND
SERVE DAILY FOR LUNCH AND DINNER:

Clam Broth, Clam Chowder or Special Turtle Soup

Prawn, Shrimp, Crab or Oyster Cocktails

Chilled Mixed Greens with or without Shellfish

Crab, Prawn or Shrimp Salad or Louis

Sam's Special Salad (Consists of Hearts of Boiled Celery,
Tomatoes, Avocado and Choice of Shellfish)

Boned Rex Sole or Sand Dabs a la Sam

Charcoal Broiled Filet of Petrale

Fried Assorted Sea Food Plate

Sam's Special Deviled Crab en Casserole

Louisiana Prawns, Fried, Meuniere Sauce

Fried Eastern Scallops, Tartar Sauce

Fried Selected Crab Legs on Toast

Little-Neck Clams, Steamed, Fried or Baked
a la Elizabeth

Omelette of Chicken Livers

Spring Chicken Sauté with Fresh Mushrooms

Sirloin Steak a la Minute, Bercy

French Pancakes with Anisette

NOTICE: Olympia or Eastern Oysters and Clams
in the Shell are Served only when in season.