



*Alioto's*

SAN FRANCISCO AND HONOLULU



"All items are cooked to order and in the tradition of Aliotos w

### Cold Appetizers

- S.F. BAY SHRIMP COCKTAIL SUPREME . . . 4.10
- WHOLE CRACKED CRAB . . . 10.25      HALF CRACKED CRAB . . . 5.50  
*(Dungeness)*      *(Dungeness)*
- CRABMEAT COCKTAIL SUPREME . . . 4.50  
*(Dungeness)*
- CHERRYSTONE CLAMS (6) Open to Order . . . 4.50      EASTERN OYSTERS (6) Open to Order . . . 4.75
- SASHIMI Fisherman's Wharf Style . . . 3.75      CALAMARI MARINATA . . . 3.25  
*(Marinated Squid)*

### Hot Appetizers

- CALAMARI FRIED . . . 3.75      ESCARGOT BOURGUIGNONNE . . . 4.45  
*Baby squid breaded and pan fried*
- CHERRYSTONE CLAMS CASINO (3) . . . 4.55      OYSTERS ROCKEFELLER (3) . . . 4.75  
*Cherrystone clams blended with bacon and garlic and then baked in their shells.*      *Oysters baked in their shell with a seasoned spinach and topped with hollandaise and glazed.*
- CRABMEAT CANNELONI ALIOTO'S . . . 4.25  
*A delectable blend of crabmeat stuffed in a crepe and topped with a tangy tomato sauce.*

### Salads

- MIXED GREENS  
Crabmeat . . . 4.25      Shrimpmeat . . . 4.10
- CAESAR  
Minimum 2 persons each . . . 4.65
- MANOA LETTUCE . . . 3.25      TOSSED GREEN DINNER . . . 3.10      CALIFORNIA SHRIMP LOUIE . . . 8.25
- CRAB LOUIE . . . 8.55      COMBINATION SEAFOOD LOUIE . . . 10.75

### Soups & Vegetables

- CLAM CHOWDER . . . 2.50      CLAM CHOWDER . . . 2.50      VEGETABLES DU JOUR . . . 2.75  
*(New England—White)*      *(Manhattan—Red)*      *Ask the waiter as to the fresh vegetable of the day*

### Italian Specialties & Pasta

- VEAL SCALLOPINI . . . 10.25  
*Tender pieces of milk fed veal sauteed with mushrooms and marsala wine, sauce espanol*
- VEAL PICATA . . . 10.25  
*Milk fed veal sauteed with White Wine, lemon, capers and a touch of espanol sauce*
- VEAL ALIOTO'S . . . 10.25  
*Tender pieces of veal sauteed, smothered with mushrooms, tomatoes, marsala wine and a touch of espanol sauce*
- MEDALLIONS OF VEAL PARMIGIANA . . . 10.25  
*Tender pieces of milk fed veal sauteed with wine and tomato sauce then topped with Monterey Jack and Parmigiana Cheese*
- CRAB CANNELONI ALIOTO'S . . . 6.50  
*Crepe, stuffed with a blend of dungeness crabmeat and our own special flavoring, sauce tomato*
- LINGUINI CON VONGOLE RUSSO . . . 6.15  
*(Linguini with Clams Red Sauce)*  
*Baby clams sauteed with a touch of garlic, butter, parsley, white wine, tomato sauce and special flavoring*
- SPAGHETTI BOLOGNAISE . . . 5.15  
*A Tangy tomato meat sauce blended with spaghetti cooked al dente*
- LINGUINI CON VONGOLE BIANCO . . . 6.15  
*(Linguini with Clams White Sauce)*  
*Baby clams sauteed with butter, clam broth, thickened with egg yolks*
- FETTUCINI ALFREDO . . . 5.75  
*Fettucini cooked al dente served with a tasty sauce consisting of cream, egg yolks, grated cheese, ham, and corn peppers*

### Casseroles

- TURBOT . . . 9.75      CRAB MORNAY . . . 10.75      COMBINATION SHELLFISH . . . 10.25  
*Stuffed with seafood*      *(Au Gratin—Shrimp, crabmeat and scallops)*
- SHRIMP (BAY)  
Newburg . . . . . 8.25      CRAB  
Newburg . . . . . 9.45  
ala King . . . . . 8.25      ala King . . . . . 9.45  
Curried . . . . . 8.25      Curried . . . . . 9.45  
Creole . . . . . 8.25      Creole . . . . . 9.45

We reserve the right to refuse service to anyone.  
Minimum service charge per person \$3.50.  
We do not honor personal checks or payroll checks.  
Private banquet room available, ask Maitre 'D.

4% Sales Tax will be added to the price of all food and beverage items served.  
Not responsible for articles lost or exchanged.  
Service plate \$1.00 per person.



use only the freshest meats, vegetables and produce available."



## Shellfish

STEAMED CLAMS BORDELAISE... 8.95

STEAMED CLAMS... 8.75  
Drawn Butter

CRAB CIOPPINO... 10.25  
Dungeness crab in shell, clams and shrimp  
simmered to perfection in a savory tomato sauce.

BOUILLABAISE... 10.35  
Fresh fish and shellfish combined with stock and  
herbs to produce one of Alioto's specialties.

LOBSTER THERMIDOR... 13.75  
Chunks of lobster sauteed with onions, mushrooms, mustard,  
cream sauce, cream and topped with hollandaise.

CRABLEG SAUTEED... 10.75  
Crablegs sauteed with shallots, lemon, white wine, mushrooms,  
español sauce and finish off with fresh butter.

DEVEILED CRAB... 10.25  
Dungeness crabmeat deveiled Sicilian style.

SCAMPI (SHRIMP)... 11.00  
Sauteed Bordelaise

ABALONE... 16.50  
Doré

SCALLOPS PAN FRIED... 8.95  
Tartar Sauce

SHRIMP PAN FRIED... 10.95  
Tartar Sauce

OYSTERS PAN FRIED... 8.95  
Tartar Sauce

LOBSTER TAIL BROILED... 13.75  
Drawn Butter

OYSTER ROCKEFELLER... 9.75  
Spinach & Hollandaise

SCALLOP CUTLETS DORÉ... 8.75  
(Our own creation)

## Fresh Fish

Featuring Hawaiian Charcoal

CALAMARI SAUTEED... 6.95  
Squid sauted with onions, mushrooms, lemon, garlic,  
white wine, español sauce and a pad of butter.

CALAMARI PAN FRIED... 6.75  
Sauce Tartar

REX SOLE GRILLED... 6.95  
Sauce Meuniere

RED SNAPPER BROILED OR GRILLED... 7.95  
Sauce Meuniere

SEA BASS ITALIAN... 8.75  
Sea bass baked in the oven with white wine, tomato sauce,  
fresh onions and corn peppers

SOLE GRILLED OR BROILED... 8.75  
Sauce Meuniere

TROUT GRILLED... 8.35  
With Bacon

SALMON POACHED... 10.15  
Sauce Hollandaise

SALMON FLORENTINE... 10.25  
Salmon poached in a court bouillion served on a bed of  
spinach and a light champagne sauce

SALMON CHARCOAL BROILED OR GRILLED... 9.95  
Sauce Meuniere

SEA BASS SAUTEED BORDELAISE... 9.75  
(Tender Cubes of Bass)

SEA BASS CHARCOAL BROILED OR GRILLED... 8.50  
Sauce Tartar or Sauce Meuniere

## Local Fresh Fish

OPAKAPAKA BROILED OR GRILLED... 9.55  
Sauce Meuniere

ONO CHARCOAL BROILED... 8.95  
Sauce Tartar

MAHI MAHI CHARCOAL BROILED... 8.95  
Sauce Tartar

MAHI MAHI POACHED... 9.15  
Sauce Bercy

HAWAIIAN SWORDFISH CHARCOAL BROILED... 8.95  
Sauce Tartar

ALL FRESH FISH WILL BE SERVED ONLY WHEN AVAILABLE

## Meat & Fowl

TOURNEDOS OF BEEF ALIOTO'S... 13.50  
Grillet filet on a crouton served with sauce madeira, an  
artichoke bottom and crablegs in Bernaise sauce

CHICKEN HAWAIIAN... 8.95  
Marinated in coconut and pineapple, sauteed to perfection  
with sauce español and served with Hawaiian fruit

CHARCOAL BROILED CHICKEN... 8.75

CHARCOAL BROILED NEW YORK STEAK... 13.25

TENDERLOIN OF BEEF BROCHETTE... 12.85  
Sauce chausseur

## Desserts

Cheese Cake... 2.25

Cream Caramel... 2.25

Peach Melba... 2.75

Banana Fritters with Chantilly Cream... 2.45

Bing Cherries Jubilee (2)... 3.25

Baked Alaska... 6.50  
Minimum of Two

Cheeses... 2.25

Canolli... 2.25  
(Sicilian Pastry)

Souffle Grand Marnier... 3.50

Ice Cream... 1.75

## Beverages

Kona Blend Coffee... .85

Demi Tasse... .50

Tea... .75

Sanka... .85

Milk... .75

Alioto's Special Iced Tea... .85

"When in San Francisco visit the original Alioto's #8 located in the heart of Fisherman's Wharf."



