

From Sam's OYSTER BAR

Captains' Platter 69.50

6 oysters
6 chilled shrimp
Ahi tuna poke
Lobster ceviche
Blue crabmeat

*Prawn Cocktail

With house-made cocktail sauce 13.95

Ahi Tuna Poke 16.95

Marinated with soy sauce, sesame oil, green onion

Maine Lobster Ceviche 20.95

In a tortilla shell with pineapple and passion fruit vinaigrette

Oysters

Kumamoto CA 4.50
Fanny Bay BC 4.00
Beau Soleil NB 4.50

DAILY FRESH CATCH

*Petrale Sole 28.95

Butter braised savoy cabbage, roasted marble potatoes and wild mushroom vinaigrette

Whole 1 1/4 lb. Maine Lobster, AQ

Served with drawn butter and your choice of two delicious sides



Branzino Sea Bass 32.95

Sweet and spicy tomato, pepper sauce, Sardinian cous cous, manila clams and baby spinach

*King Salmon 32.95

Celery root purée, roasted broccoli Romanesque and a Sicilian olive and lemon tapenade

*Local Halibut 32.95

Creamy roasted cauliflower and leeks with black truffle butter

STARTERS

SALADS

*Ouroboros Farms Mixed Lettuces 10.00

Aquaponic lettuces with house-made ginger, Tamari vinaigrette

*Daylight Farms Beet Salad 14.95

Wild arugula, frisée, mandarin oranges, toasted pistachios, feta cheese, and house-made lemon vinaigrette

Caesar Salad 13.95

House-made Caesar dressing, with garlic-toasted croutons and Parmigiano cheese

Add: Grilled prawns 9.00

*House-Smoked King Salmon Salad 19.95

Little gem lettuces with delicata squash, Bosc pear pumpkin seeds and a creamy yogurt and herb dressing

*Sam's Blue Crab and Shrimp Louis 25.95

Fuji apple, Ouroboros Farms butter lettuce, cucumber, hard-cooked egg and our house-made Louis dressing

*Olive Oil Poached Tuna Salad 16.95

Roasted broccoli romanesque, cauliflower, baby kale, piquillo peppers, shaved egg and creamy caper dressing

Sam's traditional white chowder is made **New England style**, with clam broth, cream, clams, potatoes, smoked bacon, onion and thyme. We don't thicken our chowder with tons of flour – so you can enjoy the natural ingredients in a lighter, creamy broth – enjoy! (Note: not gluten free)

CHOWDERS and GUMBO

New England Clam Chowder 9.50 sm bowl 13.50 lg bowl

Little Neck clams, Yukon Gold potatoes, smoked bacon & cream

*Manhattan Clam Chowder 9.50 sm bowl 13.50 lg bowl

Tomato-based Little Neck clam chowder with potatoes, vegetables and herbs

New Orleans Style Gumbo 9.50 sm bowl 13.50 lg bowl

Blue crab and Andouille sausage



Winner of San Mateo County "As Fresh as it Gets" Award

APPETIZERS

Cold Smoked Salmon 14.00

Pickled cucumber, herbed cream cheese and toast points

Gnocchi 17.50

House-made gnocchi, wild mushrooms, sage, and truffle pecorino

Spicy Popcorn Shrimp with cocktail sauce 14.95

Fried Calamari with cocktail and tartar sauces 15.50

Crispy "Maryland Style" Lump Blue Crab Cake 15.25

Shaved fennel, frisée and rémoulade sauce

Baked Oysters Rockefeller 16.95

Parmigiano, spinach and breadcrumbs in the traditional style

*Roasted Garlic-Chili Prawns 15.50

Feta cheese, roasted cherry tomatoes, chili flake, basil pesto

Grilled Spanish Octopus 17.95

Sweet and spicy Arrabiata sauce with Sardinian cous cous and baby arugula

*Dayboat Scallops 17.00

Celery root purée, gem lettuce, mandarin orange, and hazelnuts

Grandma Flora's Savory Meatballs 10.00

Tomato sauce, Parmigiano and grilled sourdough

*Steamed Mediterranean Mussels 19.95

In our delicious house-made marinara sauce

*Steamed Manila Clams 19.95

Italian pancetta, leeks, chili flakes, fresh thyme

Add linguini and make it a meal! 6.00

FAMILY PACKS TO-GO

Chilled Blue Crab Cakes 6 for \$60 12 for \$120

Grandma Flora's Meatballs 6 for \$12 12 for \$24

Cold Chowder Quart Red or White \$15

Sandwiches

Sam's Lobster Rolls 29.95

The Naked

Sam's traditional Connecticut style lobster roll. Delicious **warmed** lobster meat served "naked", lightly tossed with butter & celery on a toasted specialty bun. Served with potato chips & coleslaw.

The Dressed

An authentic Maine style lobster roll. Delicious **chilled** lobster meat served "dressed" – mixed with lemon aioli, celery and chives. Served with potato chips & coleslaw.

(Sandwiches come with potato chips + cucumber pickle)

Portobello Mushroom Sandwich 13.95

Roasted piquillo pepper, balsamic onions, wild arugula and a house-made basil pesto aioli

Blackened Fish Sandwich 14.95

Sweet and sour cabbage slaw with jalapeno aioli on a brioche bun

Salmon Burger 15.95

Caramelized onions, baby field greens and house-made spicy rémoulade on a brioche bun

Blue Crab Sandwich 20.95

Fresh blue crab with a tomato, cucumber salsa and spicy rémoulade on a brioche bun

*Indicates **GLUTEN FREE**. Some other items can be made gluten free. **VEGETARIAN** options are also available – just ask your server. There will be a charge of \$2.00 for substitutions. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

CRISPY FRIED PLATTERS

Served with Old Bay fries and coleslaw

Fish & Chips with Anchor Steam Beer Batter 19.95

Fried Shrimp with Anchor Steam Beer Batter 25.95

"Maryland Style" Lump Blue Crab Cakes 31.95

Fried Seafood Combination 35.95

Prawns, crab cake, calamari and pollock

SAVORY SIDES

Old Bay Fries 7.00

*Coleslaw 5.00

*Roasted Garlic Mashed Potatoes 7.00

Polenta Fries 7.00

*Roasted Brussels Sprouts with Smoked Bacon 8.00

*Sautéed Spinach with Almonds & Golden Raisins 8.00

*Butternut Squash with Pomegranate and Feta 8.00

DRINKS

Coke, Diet Coke, Sprite, Orange Fanta, Root Beer 4.00

Fruit Juices 4.00 Iced Tea 4.50

Seasonal Lemonade 4.50

Large Pellegrino Sparkling Water 8.00

Coffee, Espresso or Hot Tea 3.25

Cappuccino or Café Latte 4.50

HOUSE SPECIALTIES

Seafood Spaghetti 25.95

Prawns, mussels, clams, fresh fish, octopus, spicy tomato sauce

Shrimp Scampi and Linguini 24.95

White wine, garlic, butter & fresh herbs served over linguine pasta

***Seafood Paella 36.95**

Traditional Paella rice with Dayboat scallops, prawns, mussels, and clams

Prawns Stuffed with Lump Blue Crab 31.95

Wrapped in smoked bacon, and served with Italian chard, garlic potato purée and horseradish cream sauce

***Cioppino 35.95**

Savory shellfish stew with cracked Dungeness crab, prawns, mussels, clams, and rock fish

FROM THE LAND...

½ lb. Grilled Hamburger 15.50

On an artisan bun with Old Bay fries. Add sharp cheddar 1.00

Spaghetti and Meatballs 16.95

Grandma Flora's house-made meatballs with Parmigiano cheese

***Roasted Half Chicken 23.00**

Infused with fresh herbs and lemon, roasted Giusti Brussels sprouts with smoked bacon

***Grilled Flat Iron Steak 29.95**

Served with Old Bay fries and salsa verdé

***Slow Braised Beef Short Rib 27.95**

Roasted garlic potato purée, Swiss chard and rosemary gremolata

HOUSE-MADE DESSERTS

***Sammy's Favorite: Straus Organic Soft-Serve 5.95**

Go ahead and try it, it's light, fluffy and delicious, and made right here at Sam's...we're all addicted! Vanilla, chocolate and swirl.

***Organic Soft-Serve with Sea Salt and Olive Oil 6.50**

Yep, you heard us right. Try it, we dare you...you'll be hooked just like us. Tastes like caramel, really!

***Soft-Serve Swirl Sundae 8.95**

It just gets better, with caramel sauce, chocolate chips, toasted almonds, and whipped cream on top of organic soft-serve, and of course, a cherry on top!

***Root Beer Float 7.25**

Vanilla bean ice cream with Boylan's Root Beer

Authentic Key Lime Pie 9.00

Fresh limes, sweet creamy custard and rich, toasted meringue

Warm Apple Crumble 9.00

House made vanilla bean ice cream, toasted almonds, and a delicious caramel sauce

Classic "New York Style" Cheesecake 9.00

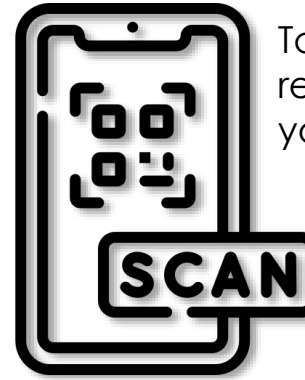
Oreo cookie crust and blackberry sauce

***Flourless Chocolate Tart 9.00**

Almond flour crust, huckleberry sauce and Chantilly cream

***Italian Style Affogato 6.50**

Vanilla bean ice cream and a shot of espresso, or have it Pete's way, with your choice of soft serve ice cream



Take a pic of this QR for real time directions on your phone



65 min (38.5 miles)

via US-101 N and CA-92 W

Fastest route, the usual traffic

Embassy Suites by Hilton Santa Clara Silicon Valley

2885 Lakeside Dr, Santa Clara, CA 95054

➤ Get on US-101 N in Sunnyvale from Lakeside Dr and Lawrence Expy

5 min (1.8 mi)

➤ Continue on US-101 N to San Mateo County

29 min (28.0 mi)

➤ Follow CA-92 W and CA-1 N/Cabrillo Hwy N to your destination in El Granada

15 min (8.6 mi)

Sam's Chowder House

4210 CA-1, Half Moon Bay, CA 94019

These directions are for planning purposes only. You may find that construction projects, traffic, weather, or other events may cause conditions to differ from the map results, and you should plan your route accordingly. You must obey all signs or notices regarding your route.

