



Dungeness Delight

The Best Crab in SF

For the Bay Area, Dungeness crab season goes hand in hand with the holidays, and this year there is much to celebrate. This season is projected to be the heartiest catch since 2006, so get your crab forks ready for heaps of crab meat doused in butter, garlic, and cocktails sauce.

All along Fisherman's Wharf, you can hear the brisk sounds of crackling crab as you take in the mouth-watering aroma. The restaurants near the wharf certainly attract more locals this time of year, but the local crustaceans find their way onto menus throughout the city.

Whether you've been craving cioppino or just want to get down and dirty with a whole roast, SF's got crabs, and we're here to help. Check out our picks for the best crab feasts in the City:

Bistro Boudin

You might know this restaurant for its famous sourdough bread, but you'll soon love it for its creative crab dishes.

Chef Misael Reyes, formerly the private chef of Francis Ford Coppola, has all of the crab classics like Dungeness Crab Louis (\$26.95) and Dungeness crab macaroni and cheese (\$19.95), but he also puts an interesting twist on the seasonal crustacean by incorporating Boudin's famous sourdough bread into his dishes.

The Dungeness crab spinach and artichoke dip (\$12.95) is served in a sourdough bread bowl, with slices of crispy garlic butter crostini. Don't be afraid to eat the bowl after you've devoured the dip. The Dungeness crab sourdough tortilla tacos (\$14.95) have a clever Boudin sourdough tortilla that Chef Reyes created for this dish. The flatbread-like tortilla doesn't overpower the fresh Dungeness crab. Another fun creation is the Dungeness crab and shrimp pizza (\$15.95) with fresh pesto, mozzarella and tomato confit.