

Port Walk #12



Paid in Fish

If you had worked on one of the fishing boats during the early days of money. Then you could sell your share of the day's catch to people on the street. This practice led to the fish and crab stands you find today along Jefferson and Taylor Streets.

Cooked While You Watch

If you eat at a crab stand today, you will enjoy a San Francisco experience that has changed little over the past 100 years. A freshly caught live Dungeness crab is dropped into a pot of boiling water. Twenty minutes later its shell changes from yellow to red. That means it's ready. You can eat it right there, with melted butter or zesty cocktail sauce.



A Proud Family Tradition

Fisherman's Wharf's roots as a commercial port reach back for generations. The restaurants you see here today began when some of the pioneer families decided they would rather sell seafood than catch it. These families – Cresci, Sabella, Alioto, Tarantino, Paladino, Guardino, and others – passed their restaurants down through the generations, and you can find the same names today on many of the Wharf's restaurants and seafood stands.



Joe DiMaggio, Legend

“I was born in Martinez, but my earliest recollection was of the smell of fish at Fisherman's Wharf, where I was brought up. Our main support was a fishing boat, with which my father went crabbing. If you didn't help in the fishing, you had to help in cleaning the boat. Baseball didn't have much appeal to me as a kid, but it was far better than helping Pop when he was fishing or helping clean the boat.”

– From *Lucky to be a Yankee*, 1957