

# SCOMA'S

S A U S A L I T O

## oysters

<b>blue point oysters</b> virginia	3.50 ea	<b>steamboat island oysters</b> puget sound, wa	3.50 ea
<b>royal miyagi</b> blind bay, bc	3.50 ea	<b>kumamoto oysters</b> washington	3.75 ea
<b>oysters sausalito</b>			
fresh baked oysters with garlic, spinach, and creamy parmigiano			
15.25			

## starters and share plates

<b>prawn cocktail</b> gulf browns, scoma's horseradish cocktail sauce	16.00	<b>dungeness crab parfait</b> avocado, tarragon and meyer lemon sabayon	18.00
<b>dungeness crab cakes</b> two cakes served with spicy remoulade	15.50	<b>gambas con ajillo</b> tapas style shrimp, olive oil, garlic, chile flake, green onion, tomato, dry sherry	15.50
<b>steamed manila clams</b> steamed in a broth of clam juice, garlic, onions and white wine, butter	19.00	<b>coconut curry mussels</b> mediterranean mussels steamed in coconut milk with garlic thai curry	19.00
<b>artichoke</b> steamed artichoke, grilled, served with tarragon aioli	15.00	<b>smoked and king salmon tartare</b> cucumber, dill, red onion and crème fraiche	15.50
<b>calamari fritte</b>			
crisp monterey squid with lemon and oregano, tartar & cocktail sauce			
14.75			

## salad & soup

<b>scoma's clam chowder</b> boston (white)		cup 9.00	bowl 10.50
<b>mix green salad</b> shallot vinaigrette, louis or blue cheese		with shrimp 15.00	with crab 19.95
<b>caesar salad</b> whole leaf romaine, croutons and house caesar dressing		with chicken 18.50	12.00
<b>arugula pear salad</b> seasonal pear, arugula, blue cheese, toasted pecans, lime vinaigrette			12.50
<b>spinach salad</b> fresh spinach tossed in shallot vinaigrette topped with walnuts, feta cheese, chopped eggs and bacon			12.75
<b>louie salads</b> iceberg lettuce, hard boiled egg, tomato, cucumber and louis dressing	crab louie 38.00	shrimp louie	22.00
<b>beet salad</b> red & gold beets, arugula, chevre, citrus, avocado, fresh mint, marcona almonds - balsamic vinaigrette, shaved horseradish			12.95

## seafood entrées

<b>california petrale sole</b> pacific sole grilled, parmigiano crusted, lemon butter sauce, capers	29.50
<b>sesame ahi tuna</b> pan seared rare, sesame seed crust, wasabi-ginger aioli	35.00
<b>lazy cioppino</b> fisherman's stew of crab, prawn, scallop, clams, mussels, fish and calamari, tomato clam broth, garlic toast	34.75
<b>canadian lobster tail</b> 8-10 oz tail, butterflied & baked, served with lemon butter	46.50
<b>day boat scallops parmigiano</b> dusted in parmigiano, grilled, with a lemon beurre blanc	32.00
<b>shrimp sauté with savory black bean sauce</b> gulf shrimp, black bean- scallion sauce, jasmine rice	28.75
<b>king salmon marocchino</b> grilled salmon, moroccan charmoula (cilantro, cumin, coriander seeds, garlic, lemon & olive oil) and vegetable couscous	30.00

## chicken & steaks

<b>chicken rosmarino</b> sautéed mary's free range chicken breasts, winter vegetables, mashed potatoes, rosemary - brown butter	24.75
<b>hanger steak</b> grilled hanger steak, chimichurri sauce, mashed potatoes	32.00
<b>steak &amp; lobster</b> 10 oz hanger steak and 1/2 canadian cold water lobster tail	59.50
<b>sangiovese-braised wagyu short ribs</b> truffle oil mashed potatoes	32.00

## pasta & risotto

<b>dungeness crab spaghetti</b> dungeness crab meat, saporito fresh spaghetti, heirloom tomato sauce, toasted bread crumbs	27.50
<b>day boat scallop risotto</b> fresh day boat scallops seared, arborio rice, spinach, tomato, garlic and onion	28.75
<b>lobster risotto</b> fresh maine lobster, arborio rice, onion, garlic, spinach, tomato, trumpet mushrooms, chicken stock, tarragon	29.75
<b>frutti di mare con pancetta linguini</b> gulf prawns, clams & mussels, italian bacon pancetta, tomato sauce, onion, garlic, basil, mushrooms	28.50
<b>linguine con vongole</b> linguine with fresh manila clams, garlic, onion, white wine, butter and parsley	22.75

## lunch plates

served 11:30 until 4 pm

<b>bay shrimp salad sandwich</b> served on a italian roll with lettuce, tomato	16.00	<b>clam chowder bread bowl</b> scoma's new england chowder in sourdough	12.50
<b>crab cake burger</b> served on a panorama bun with lettuce and tomato, remoulade sauce	18.50	<b>cheeseburger</b> cheddar cheese, panorama bun with french fries	16.75
<b>grilled mary's chicken breast sandwich</b>			
served on italian roll with avocado, pepper jack cheese, tomato			
15.50			

as a courtesy to others please refrain from using cell phones in the dining room - split order items incur an additional \$3.00 sales charge

consuming raw or less than fully cooked meats, poultry, eggs, shellfish or fish may increase your risk of food bourne illness especially with certain medical conditions

california is experiencing a major drought - please help us conserve - water is served upon request - thank you