

SCOMA'S

S A U S A L I T O

oysters

blue point oysters virginia	3.50 ea	steamboat island oysters puget sound, wa	3.50 ea
kumamoto oysters washington	3.75 ea	drakes bay pacifics point reyes, ca	3.50 ea
oysters sausalito			
fresh baked oysters with garlic, spinach, and creamy parmigiano			
15.25			

starters and share plates

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

salad & soup

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

seafood entrées

california petrale sole pacific sole grilled, parmigiano crusted, lemon butter sauce, capers	28.50
sesame ahi tuna pan seared rare, sesame seed crust, wasabi-ginger aioli	35.00
king salmon marocchino grilled salmon, moroccan charmoula (cilantro, cumin, coriander seeds, garlic, lemon & olive oil) and vegetable couscous	32.00
lazy cioppino fisherman's stew of crab, prawn, scallop, clams, mussels, fish and calamari, tomato clam broth, garlic toast	34.75
canadian lobster tail two 4-5 oz tails, baked, served with lemon butter, jasmine rice & vegetables	46.50
day boat scallops parmigiano dusted in parmigiano, grilled, with a lemon beurre blanc	32.00
hobbs bacon shrimp gulf shrimp wrapped in hobbs bacon sautéed in white wine whole grain dijon mustard - horseradish sauce	25.95

chicken & steaks

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

pasta & risotto

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

lunch plates

served 11:30 until 4 pm

bay shrimp salad sandwich served on an italian roll with lettuce and tomato	16.00	clam chowder bread bowl scoma's new england chowder in sourdough round	12.50
crab cake burger served on a panorama bun with lettuce and tomato, remoulade sauce	18.50	cheeseburger pacific pastures grass fed beef, cheddar cheese, panorama bun with french fries	16.75
grilled mary's chicken breast sandwich			
served on an italian roll with mayonnaise, avocado, pepper jack cheese, lettuce and tomato (add hobbs bacon \$2.00)			
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 borne illness especially with certain medical conditions