

# SCOMA'S

S A U S A L I T O

## oysters

<b>marin miyagi</b> tomales bay, ca	3.50 ea	<b>blue point oysters</b> virginia	3.50 ea
<b>kumamoto oysters</b> washington	3.75 ea	<b>pacifics</b> drakes bay oyster company - baja farms	3.50 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>smoked salmon tartare</b> cucumber, dill, red onion and crème fraiche	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> clam juice, garlic, onions, red chili flakes and white wine, butter	19.00
<b>dungeness crab parfait</b> avocado, tarragon and meyer lemon sabayon	18.00	<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>calamari fritte</b> crisp monterey squid with lemon and oregano, tartar & cocktail sauce	14.75
<b>dungeness crab cakes</b>			
two cakes served with spicy remoulade			
15.50			

## salad & soup

<b>scoma's clam chowder</b> boston (white)	cup 9.00	bowl 10.50	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	9.00	
<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>louie salads</b> iceberg lettuce, hard boiled egg, tomato, cucumber and louis dressing		shrimp 22.00	crab 38.00	
<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	32.00
<b>sesame ahi tuna</b> pan seared rare, sesame seed crust, wasabi-ginger aioli	36.50
<b>king salmon marocchino</b> grilled salmon, moroccan charmoula (cilantro, cumin, coriander seeds, garlic, lemon & olive oil) and vegetable couscous	34.00
<b>lazy cioppino</b> fisherman's stew of crab, prawn, scallop, clams, mussels, fish and calamari, tomato clam broth, garlic toast	36.50
<b>canadian lobster tail</b> two 4 oz tails, baked, served with lemon butter, jasmine rice & vegetables	46.50
<b>sea scallops parmigiano</b> royal sweet scallops dusted in parmigiano, grilled, with a lemon beurre blanc	34.00
<b>hobbs bacon shrimp</b> gulf shrimp wrapped in hobbs bacon sautéed in white wine dijon mustard - horseradish sauce	28.50

## chicken & steaks

<b>chicken rosmarino</b> sautéed mary's free range chicken breasts, rosemary - brown butter, seasonal vegetables, and mashed potatoes	24.75
<b>sangiovese-braised wagyu short ribs</b> truffle oil mashed potatoes	32.00
<b>steak &amp; lobster</b> 10 oz hanger steak and 1/2 canadian cold water lobster tail	59.50
<b>hanger steak</b> grilled hanger steak, chimichurri sauce, mashed potatoes	32.75

## pasta & risotto

<b>linguine con vongole</b> linguine with fresh manila clams, garlic, onion, white wine, butter, chili flakes and parsley	24.00
<b>scallop risotto</b> massachusetts royal sweet sea scallops - seared, arborio rice, spinach, tomato, garlic and onion	32.50
<b>lobster risotto</b> canadian lobster, arborio rice, onion, garlic, spinach, tomato, trumpet mushrooms, chicken stock, tarragon	32.00
<b>spaghetti frutti di mare</b> gulf prawns, clams & mussels, saporito fresh spaghetti, heirloom tomato sauce, onion, garlic, basil, mushrooms	27.50

## lunch plates

served 11:30 until 4 pm

<b>bay shrimp salad sandwich</b> served on an italian roll with lettuce and tomato	16.50	<b>clam chowder bread bowl</b> scoma's new england chowder in sourdough round	12.50
<b>crab cake burger</b> served on a panorama bun with lettuce and tomato, remoulade sauce	18.50	<b>cheeseburger</b> pacific pastures grass fed beef, cheddar cheese, panorama bun with french fries	16.75
<b>grilled mary's chicken breast sandwich</b>			
served on an italian roll with mayonnaise, avocado, pepper jack cheese, lettuce and tomato (add hobbs bacon \$2.00)			
18.00			

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

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