

SCOMA'S

S A U S A L I T O

oysters

marin miyagi tomales bay, ca	3.50 ea	blue point oysters virginia	3.50 ea
kumamoto oysters washington	3.75 ea	pacifics drakes bay oyster company - baja farms	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	smoked salmon tartare cucumber, dill, red onion and crème fraiche	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
dungeness crab parfait avocado, tarragon and meyer lemon sabayon	18.00	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	calamari fritte crispy squid with lemon and oregano, tartar & cocktail sauce	14.75
dungeness crab cakes			
two cakes served with spicy remoulade			
15.50			

salad & soup

scoma's clam chowder boston (white)	cup 9.00	bowl 10.50	cup 9.00	bowl 10.50
mix green salad shallot vinaigrette, louis or blue cheese	with shrimp 15.00	with crab 19.95	9.00	
caesar salad whole leaf romaine, croutons and house caesar dressing		with chicken 18.50	12.00	
arugula pear salad seasonal pear, arugula, blue cheese, toasted pecans, lime vinaigrette			12.50	
louie salads iceberg lettuce, hard boiled egg, tomato, cucumber and louis dressing		shrimp 22.00	crab 38.00	
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	32.00
sesame ahi tuna pan seared rare, sesame seed crust, wasabi-ginger aioli	36.50
king salmon marocchino grilled salmon, moroccan charmoula (cilantro, cumin, coriander seeds, garlic, lemon & olive oil) and vegetable couscous	34.00
lazy cioppino fisherman's stew of crab, prawn, scallop, clams, mussels, fish and calamari, tomato clam broth, garlic toast	36.50
canadian lobster tail two 4 oz tails, baked, served with lemon butter, jasmine rice & vegetables	46.50
sea scallops parmigiano royal sweet scallops dusted in parmigiano, grilled, with a lemon beurre blanc	34.00
hobbs bacon shrimp gulf shrimp wrapped in hobbs bacon sautéed in white wine dijon mustard - horseradish sauce	28.50

chicken & steaks

chicken rosmary sautéed mary's free range chicken breasts, rosemary - brown butter, seasonal vegetables, and mashed potatoes	28.50
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	32.75

pasta & risotto

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

lunch plates

served 11:30 until 4 pm

bay shrimp salad sandwich served on an italian roll with lettuce and tomato	16.50	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)			
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