

SCOMA'S

S A U S A L I T O

APPETIZERS

Fresh Blue Point Oysters on Ice 3.00 ea <i>6, 8, 10 or 12 fresh oysters</i>	Warm Mozzarella 10.95 <i>tomato basil broth with pesto</i>
Chilled Shellfish Platter 25.00 <i>Fresh oysters, littleneck clams, Dungeness crab legs, jumbo shrimp.</i>	Fresh Ahi Tuna Sashimi 18.50 <i>Fresh sashimi style tuna served with avocado, daikon sprouts and wasabi soy sauce</i>
Cajun Spiced Shrimp 10.50 <i>Three large white gulf shrimp dusted in Cajun spice & grilled</i>	Calamari Calabrese 14.00 <i>fried calamari tossed in a spicy marinara sauce</i>
Steamed Clams 14.00 <i>Fresh Manila clams steamed in a broth of clam juice, garlic, onions and white wine</i>	Appetizer Sampler 25.00 <i>One crab cake, two Cajun shrimp & calamari Calabrese</i>
	Dungeness Crab Cake 12.00 <i>one cake served with a sauce of spicy remoulade</i>

Seafood Cocktails

Prawn - 16.00..... Crab - 18.00..... Bay Shrimp -15.00.....

SALADS & SOUP

Scoma's Clam Chowder cup 7.00 bowl 9.00 <i>Boston (white)</i>	
Mixed Green Salad 9.00.....with shrimp 14.00.....with crab 19.00 <i>choice of dressings: shallot vinaigrette, Louis or blue cheese</i>	
Caesar Salad with chicken....15.25 10.50 <i>Traditional salad of romaine lettuce, croutons and Caesar dressing</i>	
Spinach Salad 12.75 <i>Fresh spinach tossed in a shallot vinaigrette dressing topped with walnuts, Feta cheese, chopped eggs and bacon</i>	
Cilantro Lime Prawn Salad 19.00 <i>Mixed greens, red onion slivers & avocado tossed with Cajun spiced grilled prawns in a cilantro lime vinaigrette.</i>	
Louie Salads with Shrimp 26.00 with Crab32.00 <i>Traditional Louis salad, generous amounts of seafood served on crisp iceberg lettuce with hard boiled egg, tomato, cucumber and Louis dressing</i>	

LUNCH PLATES

Available until 3 pm

Bay Shrimp Salad Sandwich 16.00 <i>Served on a ciabatta roll with lettuce, tomato & coleslaw</i>	Grilled Chicken Breast Sandwich 13.50 <i>Served on ciabatta roll with avocado, jack cheese, tomato, & pasta salad</i>
Dungeness Crab Salad Sandwich 21.95 <i>Served on a ciabatta roll with lettuce and tomato, coleslaw on the side</i>	Seared Ahi Tuna Sandwich 18.00 <i>Fresh ahi seared rare and served on a toasted ciabatta with wasabi mayonnaise & pasta salad</i>
Crab Cake Burger 18.50 <i>Served on a sesame bun with remoulade sauce and pasta salad</i>	Cheeseburger 15.00 <i>Served on a sesame bun with french fries</i>

SEAFOOD ENTRÉES

Crab & Bay Shrimp Stuffed Filet of Sole	26.00
<i>Fresh sole stuffed with Dungeness Crab and Bay Shrimp, served with a lobster sauce, rice and fresh vegetables</i>	
Calamari Dore	24.00
<i>Tender steaks dipped in egg batter and grilled. Served with lemon butter and capers</i>	
Fried Jumbo Shrimp	27.00
<i>Jumbo white gulf shrimp fried golden brown. Served with tartar and cocktail sauce</i>	
Maine Lobster Tail	52.00
<i>baked, served with lemon butter</i>	
Butterfly Scallops Parmigiano	28.00
<i>Large scallops butter fried and dusted in Parmigiano cheese sautéed with a lemon beurre blanc sauce</i>	

SCOMA'S FISHERMANS WHARF CLASSICS

Prawn Sauté Sec	30.00
<i>Six large white gulf shrimp sautéed with mushrooms, onions, garlic, white wine & tomato cream</i>	
Shellfish Sauté Sec	38.00
<i>Sautéed crab legs, prawns, scallops, lobster, and mushrooms, onions, garlic, white wine & tomato cream</i>	
Lazyman's Cioppino	37.00
<i>A fisherman's stew of crab, prawns, scallops, clams, fish and bay shrimp in a tomato, garlic and white wine clam broth. Served with garlic toast</i>	

PASTA

Artichoke & Spinach Ravioli	24.00
<i>Ravioli filled with spinach, cheese & artichoke in a fresh tomato basil sauce</i>	
Linguine con Vongole	24.50
<i>Linguine with fresh Manila clams, garlic, onion, white wine and chives</i>	
Linguine al Diplomatico	35.00
<i>Lobster meat, prawns and fresh clams with mushrooms in a white wine cream sauce</i>	
Pasta Pescatore	34.00
<i>Dungeness crab and bay shrimp in a white wine sauce with mushrooms, onions and garlic</i>	

MEAT ENTRÉES & COMBINATIONS

Our beef is naturally raised with no added hormones, no antibiotics.

New York Steak	34.50
<i>broiled 12 oz New York, Merlot shallot compound butter, fresh vegetable and potatoes</i>	
Steak & Lobster	60.00
<i>A broiled 8 ounce New York and a 6 ounce Maine lobster tail. Served with fresh vegetables, rice and lemon butter</i>	
Steak & Prawns	38.50
<i>A combination of a 8 ounce broiled New York and large garlic butter shrimp. Served with rice and fresh vegetables</i>	

We accept major credit cards - Not responsible for lost or stolen items - Split order items are additional \$3.00 - California Health Code requires the warning that eating raw shellfish or under cooked meats & fish can be hazardous to your health - Dining room minimum is \$10.00 per person - We reserve the right to refuse service to anyone - sales tax will be added to all items - 18 % gratuity added to parties of six or more - Please turn off cell phones in the dining room