

SCOMA'S

S A U S A L I T O

Tuesday - February 2, 2012

drinks

Prosecco

9.50 glass 36 bottle

Schramsberg Brut Rose

15.00 glass

Pom Pilot

Bacardi Silver rum, pineapple juice and splash of pomegranate juice 9.50

Rainbow Warrior

Non alcoholic juice blend of pom, mango, oj with a splash of Pellegrino...delicious! 5.00

Mumm Napa

Brut Prestige 10.50 glass

California Bellino

Mumm Brut with peach nectar, the California cugino of Bellini 10.50

Mango Margarita

Cuervo tequila, triple sec, lime, mango fruit juice 11.25

Peartini

Absolut Pear vodka, pear nectar and triple sec martini, served up & chilled 9.75

2009 Chalone Pinot Noir - Monterey, California

soft velvety texture, lush berry aromas..... 9.25 glass

starters

Burrata

creamy soft cheese drizzled with olive oil & sea salt, sourdough toast 9

Bosc Pear - Arugula Salad

pear, arugula, blue cheese, toasted pecans, lime vinaigrette 12

Fresh Artichoke

steamed & grilled, lemon garlic aioli 10.50

Popcorn Shrimp

Florida Rock shrimp fried with mango dipping sauce 12.25

Steamed Coconut Mussels

PEI Mussels steamed in coconut milk with garlic Thai curry 14.50

Fresh California Dungeness Crab

1/2 or whole crab on ice or roasted with garlic half ...17 whole 34

lunch specials (available until 3 pm)

Clam Chowder Bread Bowl

Scoma's New England chowder in a sourdough bowl 10.50

Shrimp Tacos

grilled jumbo Gulf shrimp, salsa, guacamole, lime sour cream 15.50

Chowder & Dungeness Crab

cup of clam chowder and 1/2 garlic roasted Dungeness crab 17.50

Today's Fresh Additions

Pacific Sand Dabs

sweet local sole, grilled, lemon beurre blanc, served with pasta & vegetables 23

Sesame Ahi Tuna

grilled, seared rare, sesame seed crust, wasabi-ginger soy sauce 24

Fish & Chips

True cod, served with coleslaw & fries 21

Pacific Petrale Sole

grilled, parmigiano crusted, lemon butter sauce, capers 24

Loch Duart Salmon Balsamico

grilled, pistachio crusted fresh Scottish salmon, balsamic butter sauce 24

Pacific Halibut

fresh local halibut, broiled, tarragon - butter sauce 24