

SCOMMA'S

S A U S A L I T O

APPETIZERS

Dungeness Crab Cake <i>Served with a sauce of spicy remoulade</i>	8.50
Bay Shrimp Cocktail	14.00
Dungeness Crab Cocktail	16.95
Prawn Cocktail	15.00
Fresh Oysters on Ice <i>6, 8, 10 or 12 fresh raw oysters of the day</i>	2.50 ea
Littleneck Clams on Ice <i>Six freshly shucked raw clams</i>	10.50
Chilled Shellfish Platter for Two <i>Fresh oysters, cherrystone clams, dungeness crab legs, jumbo shrimp</i>	25.00
Fresh Dungeness Crab on Ice <i>Half crab</i> <i>Whole crab</i>	DQ
Steamed Clams <i>Fresh Manila clams steamed in a broth of clam juice, garlic, onions and white wine</i>	12.00
Fresh Ahi Tuna Sashimi <i>Fresh sashimi style tuna served with avocado, daikon sprouts and wasabi soy sauce</i>	15.95
Calamari Calabrese <i>Deep fried squid, tossed in a spicy tomato and red pepper sauce with mushrooms and onions</i>	11.00
Baked Mozzarella <i>Baked in a tomato basil broth with pesto</i>	10.95

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SALAD & SOUP

Scoma's Clam Chowder	<i>cup</i>	6.50
Boston (<i>white</i>)	<i>bowl</i>	7.75
Mixed Green Salad		8.00
<i>Choice of dressings: shallot vinaigrette, Louis or blue cheese</i>	<i>with shrimp</i>	12.50
	<i>with crab</i>	15.95
Caesar Salad		9.00
<i>Traditional salad of romaine lettuce, croutons and Caesar dressing</i>	<i>with chicken</i>	14.25
Spinach Salad		11.00
<i>Fresh spinach tossed in a shallot vinaigrette dressing topped with walnuts, feta cheese, chopped eggs and bacon</i>		
Seafood Louis Salads	<i>Bay Shrimp Louis</i>	21.00
<i>Traditional Louis salads, generous amounts of seafood served on crisp iceberg lettuce with hard boiled egg, tomato, cucumber and Louis dressing</i>	<i>Dungeness Crab Louis</i>	29.00
Cilantro Lime Prawn Salad		
<i>Mixed greens, red onion sliver, & avocado with Cajun spiced prawns in a cilantro lime vinaigrette dressing</i>		17.95

LUNCH SANDWICHES

(available until 3pm)

Bay Shrimp Salad Sandwich		12.95
<i>Served on a Ciabatta roll with lettuce, tomato & coleslaw</i>		
Dungeness Crab Salad Sandwich		21.95
<i>Served on a Ciabatta roll with lettuce, tomato & coleslaw</i>		
Cheeseburger		14.50
<i>Served on a Ciabatta roll with lettuce, tomato & potato salad</i>		
Grilled Chicken Breast Sandwich		12.75
<i>Served on a Ciabatta roll with lettuce, tomato & coleslaw</i>		
Seared Ahi Tuna Sandwich		16.00
<i>Fresh Ahi seared rare and served on a toasted Ciabatta roll with wasabi mayonnaise</i>		
Crab Cake Burger		18.50
<i>Served on a Ciabatta roll with lettuce, remoulade sauce & potato salad</i>		
New York Lunch Steak		19.50
<i>Served with scallop potatoes & vegetables</i>		

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SEAFOOD ENTRÉES

Petrale Sole	24.00
<i>Grilled fresh local Petrale sole dusted in bread crumbs and parmigiano cheese, served with lemon butter sauce</i>	
Stuffed Petrale Sole	22.00
<i>Fresh Petrale sole stuffed with Dungeness crab and bay shrimp, served with a lobster sauce, rice and fresh vegetables</i>	
Broiled Loch Duart Salmon	28.00
<i>Fresh Scotland Salmon filet char broiled, brushed with olive oil and lemon</i>	
Grilled Ahi Tuna	31.00
<i>Fresh Ahi grilled rare coated with sesame seeds. Served with a wasabi-soy sauce and pickled ginger, mashed potatoes</i>	
Fish & Chips	24.00
<i>Fresh Petrale Sole in a light batter and fried golden, served with cole slaw and fries</i>	
Loch Duart Salmon Balsamico	29.00
<i>Grilled, pistachio crusted fresh Scotland Salmon served with a balsamic butter sauce</i>	
Broiled Alaskan Halibut	24.00
<i>Fresh Alaskan Hailbut filet char broiled, brushed with olive oil and lemon</i>	

SHELLFISH ENTRÉES

Calamari Dore	21.00
<i>Tender steaks dipped in egg batter and grilled. Served with lemon butter and capers</i>	
Scampi Style Prawns	26.00
<i>Large shrimp sautéed with lemon, garlic, tomato, mushrooms white wine and butter</i>	
Shellfish Sauté	34.00
<i>Sautéed crab legs, prawns, clams, scallops and mushrooms in a white wine sauce</i>	
Fried Jumbo Shrimp	26.00
<i>Jumbo shrimp fried golden brown. Served with tartar and cocktail sauce</i>	
Lazy man's Cioppino	34.00
<i>A fisherman's stew of crab, prawns, scallops, clams, fish and bay shrimp in a tomato, garlic and white wine broth Served with garlic toast</i>	
Australian Lobster Tail	55.00
<i>Australian lobster tail, 8-10 oz, baked and served with drawn butter and lemon</i>	
Butterfly Scallops Parmigiano	28.00
<i>Large scallops butter fried and dusted in parmigiano cheese sautéed with a lemon beurre blanc sauce</i>	

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PASTA

Artichoke & Spinach Ravioli	19.00
<i>Ravioli filled with spinach, cheese & artichoke in a fresh tomato basil sauce</i>	
Linguine con Vongole	24.00
<i>Linguine with fresh Manila clams, garlic, onion, white wine and chives</i>	
Linguine al Diplomatico	29.00
<i>Lobster meat, prawns and fresh clams with mushrooms in a white wine cream sauce</i>	
Pasta Pescatore	28.00
<i>Linguini tossed with Dungeness crab and bay shrimp in a white wine sauce with mushrooms, onions and garlic</i>	
Couscous Vegetable Tower	21.00
<i>Butternut squash, fresh seasonal vegetables layered above couscous with a balsamic reduction and peas</i>	

MEAT ENTREES

Our beef is naturally raised with no added hormones, no antibiotics and 100% vegetarian diet from Painted Hills

New York Steak	29.50
<i>Broiled 14oz New York steak served with fresh vegetable and potatoes</i>	
Steak & Lobster	62.00
<i>A broiled 8 oz New York Steak and a 6 oz Australian lobster tail. Served with fresh vegetables, rice and drawn butter</i>	
Steak & Prawns	36.50
<i>A combination of a 8 oz New York Steak and large garlic butter shrimp. Served with rice and fresh vegetables</i>	

SPECIALS MENU CHANGES DAILY WITH FRESH SEASONAL FISH

ENTREES & STARTERS

Fresh fish and seafood availability are subject to season and fishing conditions. Prices may vary according to market conditions.

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