

SCOMA'S

S A U S A L I T O

APPETIZERS

Fresh Blue Point Oysters on Ice 2.75 ea <i>6, 8, 10 or 12 fresh oysters</i>	Littleneck Clams on Ice 12.00 <i>Six freshly shucked raw clams</i>
Chilled Shellfish Platter 25.00 <i>Fresh oysters, littleneck clams, Dungeness crab legs, jumbo shrimp.</i>	Fresh Ahi Tuna Sashimi 15.95 <i>Fresh sashimi style tuna served with avocado, daikon sprouts and wasabi soy sauce</i>
Cajun Spiced Shrimp 9.50 <i>Three large shrimp dusted in Cajun spice & grilled</i>	Calamari Calabrese 12.50 <i>fried calamari tossed in a spicy marinara sauce</i>
Steamed Clams 12.95 <i>Fresh Manila clams steamed in a broth of clam juice, garlic, onions and white wine</i>	Appetizer Sampler 19.95 <i>One crab cake, two Cajun shrimp & calamari Calabrese</i>
Baked Mozzarella 10.95 <i>Baked in a tomato basil broth with pesto</i>	Dungeness Crab Cake 10.25 <i>one cake served with a sauce of spicy remoulade</i>

Seafood Cocktails

Prawn - 15.00..... Crab - 16.95..... Bay Shrimp -14.00.....

SALADS & SOUP

Scoma's Clam Chowder cup 6.75.....bowl 8.00 <i>Boston (white)</i>	
Mixed Green Salad 8.75.....with shrimp 12.75.....with crab 16.95 <i>choice of dressings: shallot vinaigrette, Louis or blue cheese</i>	
Caesar Salad 10.50.....with chicken....15.25 <i>Traditional salad of romaine lettuce, croutons and Caesar dressing</i>	
Spinach Salad 12.00 <i>Fresh spinach tossed in a shallot vinaigrette dressing topped with walnuts, Feta cheese, chopped eggs and bacon</i>	
Cilantro Lime Prawn Salad 17.95 <i>Mixed greens, red onion slivers & avocado tossed with Cajun spiced grilled prawns in a cilantro lime vinaigrette.</i>	
Louie Salads with Shrimp 21.50 with Crab29.50 <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 12.95 <i>Served on a ciabatta roll with lettuce, tomato & coleslaw</i>	Grilled Chicken Breast Sandwich 12.75 <i>Served on ciabatta roll with avocado, jack cheese, tomato, & potato 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 16.00 <i>Fresh ahi seared rare and served on a toasted ciabatta with wasabi mayonnaise</i>
Crab Cake Burger 18.50 <i>Served on a sesame bun with remoulade sauce and potato salad</i>	New York Lunch Steak 19.75 <i>Served with scallop potatoes and vegetables</i>
	Cheeseburger 14.50 <i>Served on a sesame bun with french fries</i>

We accept major credit cards - Not responsible for lost or stolen items - Split order items are additional \$5.00 - 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

SEAFOOD ENTRÉES

Seafood entrées are served with penne pasta or rice and fresh vegetables

Stuffed Filet of Sole	24.50
<i>Fresh sole stuffed with Dungeness Crab and Bay Shrimp, served with a lobster sauce, rice and fresh vegetables</i>	
Northwest Salmon Balsamico	27.50
<i>Grilled, pistachio crusted fresh King Salmon served with a balsamic butter sauce</i>	
Calamari Dore	21.50
<i>Tender steaks dipped in egg batter and grilled. Served with lemon butter and capers</i>	
Fish & Chips	24.50
<i>Sole in a light batter and fried golden, served with cole slaw and fries</i>	
Prawn Sauté	26.50
<i>Large shrimp sautéed with lemon, garlic, white wine & butter</i>	
Shellfish Sauté	34.95
<i>Sautéed crab legs, prawns, clams, scallops and mushrooms in a white wine sauce</i>	
Fried Jumbo Shrimp	24.95
<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 baked, served with drawn butter and lemon</i>	
Butterfly Scallops Parmigiano	28.50
<i>Large scallops butter fried and dusted in Parmigiano cheese sautéed with a lemon beurre blanc sauce</i>	

PASTA

Artichoke & Spinach Ravioli	20.50
<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	31.00
<i>Lobster meat, prawns and fresh clams with mushrooms in a white wine cream sauce</i>	
Pasta Pescatore	28.50
<i>Dungeness crab and bay shrimp in a white wine sauce with mushrooms, onions and garlic</i>	
Couscous Vegetable Tower	21.50
<i>Butternut squash, fresh seasonal vegetables layered above couscous with a balsamic reduction</i>	

MEAT ENTRÉES & COMBINATIONS

Our beef is naturally raised with no added hormones, no antibiotics. Meat dishes served with fresh vegetable and rice or potatoes

New York Steak	30.50
<i>broiled 14 oz New York steak served with fresh vegetable and potatoes</i>	
Steak & Lobster	62.00
<i>A broiled 8 ounce New York and a 6 ounce Australian lobster tail. Served with fresh vegetables, rice and drawn butter</i>	
Steak & Prawns	36.50
<i>A combination of a 8 ounce broiled New York and large garlic butter shrimp. Served with rice and fresh vegetables</i>	