

beginnings

scott's lobster bisque
mirepoix, brandy, chervil

scott's clam chowders
new england or manhattan

scott’s calamari
lemon, garlic, shallots, buerre blanc
traditional or provençale style

wood fired shrimp
sambal vinaigrette, fried kale

greens

asian pear salad
butter lettuce, toasted almonds, lavender vinaigrette

farm-to-table salad
persian cucumber, tomato, balsamic vinaigrette

summer heirloom tomato salad
domestic mozzarella, white balsamic, basil

blackened caesar
choice of grilled fish or roasted chicken

embarcadero salad
shrimp, scallops, ahi tartare, fresh herb dressing

roasted beet salad
soledad goat cheese, tomatoes, arugula

lacinato kale salad
medjool dates, toasted almonds, goat cheese

dungeness crab & shrimp louie
tomato, 1000 island, hard boiled egg

sea

ahi tuna melt
heirloom tomato, havarti, brioche bun,
guajillo-ginger aioli, fries

fish tacos
black beans, cilantro rice, salsa

fish & chips
beer batter, homemade slaw

salmon blt
brioche, tarragon aioli, arugula, fries

seared ahi
soy glaze, macadamia nut spinach, sushi rice, wasabi cream

seafood linguine
mussels, clams, shrimp, calamari, daily fish, marinara

chilean seabass
sake kasu, sushi rice, baby spinach, red pepper relish

hokkaido scallops
roasted carrot quinoa, yellow pepper aioli

three plus one
yellowtail & ahi sashimi, grilled shrimp, shishito peppers

land

half roasted chicken (please allow 20 minutes)
lemon, rosemary, roasted potatoes, natural jus

french dip
grilled sourdough, house fries

prime 8oz flat iron steak
chimichurri, house fries

akaushi burger
havarti, heirloom tomato, onion aioli, fries
add foie gras

truffle mac and cheese scott's house fries macadamia nut spinach roasted cauliflower
sauteed shishito peppers brussels sprouts w/ bacon wild mushrooms oven roasted potatoes

our goal is to provide the highest quality ingredients through responsible sourcing and practices
by using only local organic farmers and sustainable fisheries

general manager robert redaelli – executive chef mike doctulero – chef de cuisine porfirio gomez



