

## beginnings

### daily oyster on the half shell

cucumber mignonnette, cocktail sauce

### scott's daily soups

new england or manhattan clam chowder, lobster bisque

### scott's calamari

lemon, garlic, shallots, butter or provençal style

### wood fired shrimp

sambal vinaigrette, fried kale

### short rib ravioli

pomodoro, grana, arugula

## greens

### asian pear salad

butter lettuce, toasted almonds, lavender vinaigrette

### farm-to-table salad

persian cucumber, tomato, balsamic vinaigrette

### farro salad

arugula, cucumber, tomato, meyer lemon vinaigrette

### 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

### bbq pulled pork sandwich

tomato, cole slaw, brioche bun, 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**

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

scott's  
· restaurant & bar ·

