

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

cured gravlax

toasted fennel aioli, herb oil, red onions

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

chicken papaya

citrus dressing, avocado, red onion

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

spinach salad

green goddess, red onion tomatoes, goat cheese

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

bríoche, tarragon aioli, arugula, fries

seared ahi

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

grilled mahi mahi

zucchini spaghetti, chia-miso sauce

seafood linguine

mussels, clams, shrimp, daily fish

chilean seabass

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

oregon petrale sole

capers, buerre blanc, roasted potatoes

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

scott's burger

havarti, heirloom tomato, onion aioli, fries

**truffle mac and cheese - scott's house fries - macadamia nut spinach - roasted cauliflower
sauteed shishito peppers - brussel 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 whenever possible

executive chef - michael j. doctulero • chef de cuisine - porfirio gomez

