

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

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 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



