

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

peruvian ceviche

ginger, cilantro, macadamia nuts, citrus

short rib ravioli

pomodoro, grana, arugula

house lomi salmon

hawaiian sea salt, avocado, cilantro

greens

asian pear salad

butter lettuce, toasted almonds, lavender vinaigrette

farm-to-table salad

persian cucumber, tomato, balsamic vinaigrette

dungeness crab louie

tomato, cucumber, hardboiled egg

chicken papaya

citrus dressing, avocado, red onion

blackened caesar

choice of grilled fish or roasted chicken

embarcadero salad

shrimp, scallops, dungeness crab, fresh herb dressing

heirloom tomato salad

buffalo mozzarella, white balsamic, fresh basil

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

grilled albacore

zucchini spaghetti, chia-miso sauce

seafood linguine

mussels, clams, shrimp, daily fish

chilean seabass

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

land

half roasted chicken (please allow 20 minutes)

lemon, rosemary, whipped 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

3 course lunch

farm to table salad, scallops, pistachio gelato

**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

