

COLD OCEAN STARTERS

- *Wild Gulf Prawn Cocktail 18
- *Cape Cod Clams on the Half Shell – Half Dozen 17
- *Assorted Oysters on the Half Shell – Half Dozen 18
- Smoked, Sliced & Seared Crudo Plate for Two 28
House Cured & Cold-Smoked Ōra King Salmon,
Seared Albacore Rare, Halibut Ceviche Siciliana

- *Mixed Shellfish Platter for Two 29
Clams, Oysters, Crab Legs, & Prawns

HOT STARTERS

Mariquita 'Heirloom' Roasted Tomato Soup Cup 8 Bowl 10

Scoma's Famous Clam Chowder Cup 9 Bowl 11

- *Lobster Bisque Cup 10 Bowl 12

Truffle & Parmesan Fries 11
Crispy Fries, White Truffle Oil, Black Truffle Salt, Shaved Parmesan

Calamari Fritti 14
Crispy Monterey Squid with Lemon and Oregano

Calamari alla Plancha 15
Seared, tossed in Spicy Marinara, Fresh Mint, Crispy Polenta Crouton

*Oyster alla Scoma 18
"Rockefeller" inspired dish of Pacific Oysters,
Chopped Chard, Brandy-Garlic Aioli, Asiago Cheese

- *Steamed Manila Clams or Mediterranean Mussels 18

Hot Sampler Trio for Two 28
Calamari Fritti, Hobb's Bacon
Wrapped Scallops, and Crabcakes

SALADS

*Unintimidating Mixed Greens 8
Market Vegetable & Mixed Lettuces with Citrus Vinaigrette

*Caprese Salad 14
Mariquita 'Heirloom' Tomatoes and 'House-made' Mozzarella Cheese

Caesar Salad 12
Crisp Romaine Spears tossed in a Creamy Garlic and
Sicilian Anchovy Dressing topped with "Torn" Sourdough Croutons

*Organic Roasted Beet Salad 10
Salt Roasted Red & Golden Beets with
Avocado, Orange, Aged Balsamic & Fresh Horseradish

*Bloomsdale "Curly" Spinach Salad 11
Curled Spinach, Crispy Polenta Croutons, Spring Onion Tops, Garden Herbs,
Hobbs Applewood Bacon, Shaved Parmesan, Aged Balsamic Vinaigrette

PASTAS

Fettucine "Pomodori Secchi e Pollo" 25
Mary's Free Range Chicken, Sundried Tomatoes & Parmesan Cream

Gulf Shrimp Pastina 29
Made with the Smallest Pasta on the planet.
Sautéed Wild Gulf Shrimp, Fresh Herbs, Garlic and Gremolata

Linguini con Vongole 27
Also known as "Pasta alla Scoma"
Manila Clams in a rich Broth of Garlic, Onions, White Wine & Butter

Pasta Puttanesca 38
Linguini with Daily Catch, Prawns, Mussels, Manila Clams,
Anchovies, Castelvetrano Olives, Capers, San Marzano Tomato Sauce

Scoma's Pappardelle Bolognese 26
Our version of the traditional Italian Meat Sauce along
with a few Scoma's family secrets

* Denotes Gluten Free Dishes

SCOMA'S CLASSICS

~ Popular Since 1965 ~

- *Dungeness Crab Cocktail 19

Scoma's Dungeness Crabcakes Appetizer 20

- *Dungeness Crab, "Chilled" or "Whole Roasted"
Half or Whole- Market Price

- *Shrimp Louis Salad (1/2 lb.) 30

- *Scoma's Crab Louis Salads
"Classic" (1/2 lb.) 45 "Old School" (3/4 lb.) 59

Petrale Doré 30
Firm, Sweet Local Sole, Lightly Egg battered with
Garlic-Lemon Butter, w/Scoma's Tartar Sauce

Prawns Annuzzi 33
Lightly Egg battered with Garlic-Lemon Butter

*Prawns and Scallops alla Gannon 38
Seared in Olive Oil; Drizzled with Lemon-Butter

"Lazy Man's" Cioppino 39
A Fisherman's Wharf Original
Crab, Prawns, Sea Scallops, Clams, Mussels, Fresh Fish,
Calamari Served in "Mama" Scoma's Rich Tomato Broth

Dungeness Crab Thermidor alla Scoma 38
Al Scoma's Version of the "French Classic" with Fresh Crab

Mixed Seafood Grill 39
Three types of Grilled Seasonal Fish, Wild Gulf Prawns
(Ask your server for today's selection)

FISH, SHELLFISH & STEAKS

*Pacific Black Cod 28
Smashed Marble Potatoes, Spring Onion Puree,
Seasonal Vegetables, Meyer Lemon Aioli

Swordfish con Fagioli 34
White "Gigante" Corona Beans, Tomato, and Pancetta

Wild Alaskan Halibut 39
Watercress Salad, Warm Summer Barley and Brown Butter

"Line-Caught" Wild Salmon Market Price
Fresh Summer Corn, Pickled Zucchini Hearts, Ligurian Olive Oil

Fried "Combo" Platter 29
Prawns, Scallops, and True Cod

*Wagyu Bistro Filet 29
American Version of "Kobe" Beef Center Cut Sirloin
with Seasonal Vegetables & Crispy Marble Potatoes,
Parmesan Butter

Balsamic-Braised "Akaushi" Shortribs 32
Warm Eggplant Relish, Roasted Shallots, Parmesan Polenta

SIDES

*Zamora Farm Green Beans 7
Carrots, Mint, Basil, Garlic, Calabrian Chili Peppers

*Parmesan Polenta 8
**"Rapio" course ground polenta, Grated Grana Padano

Warm Summer Vegetable Barley Salad 7
Zamora Farm Green Beans, Corn, Carrots, Mint, and Lemon

Smoked Salmon Mac & Cheese 11
House Smoked Salmon, Fontina & Creme Cheese, Shellfish Stock

Monterey Bay Aquarium
Seafood Watch



「日本語のメニューがございます。係りの者に「ジャパニーズ」
とお申し付けくださいませ。」

SPECIALTY COCKTAILS \$15

Our cocktails are made with either a combination of house-made syrups, house-made bitters and fresh squeezed juices (never a mix or concentrate)

Berry Poppin Fizz

Tito's Handmade Vodka, House Made Raspberry Liqueur
Raspberry Cordial, Lemon Juice, Gancia Prosecco

Bacio Al Limone "Lemon Kiss"

Hangar 1 Buddha Hand Citron Vodka, h/m Limoncello,
Aperol, Lemon Juice

Scoma's Smash

California Courage Vodka or Early Times Bourbon
Muddled Nepitella Mint and Fresh Seasonal Fruits (*please inquire*)

Cucumber G & P

Malfy Gin con Limone, Sherry, Cucumber Juice,
Lime, Sugar, h/m Lavender Bitters, Gancia Prosecco

Sicilian Spritz

Gancia Americano Aperitivo, Gancia Prosecco, Sparkling Water

Blackberry Mojito

Don Q Cristal Rum, Blackberry Cordial, Lime Juice, Mint, Soda

Pisco Punch 15/Glass 52/Decanter (serves 4)

Only "Pisco John" knew the recipe and took it to his grave! Only at the Bank Exchange Bar in S.F. could you imbibe this libation. Over a century ago no visitor dare miss the opportunity for a taste of this famous recreation. *Enjoy!*

"CRAFT on DRAFT"

\$15/Glass \$52/Decanter (serves 4)

"Moscow Mule"

Russian Standard Vodka, Top Hat Ginger Beer, & Lime Juice

"Casa Margarita"

Partida Blanco Tequila, Joe Carton Triple Sec,
Hibiscus infused Agave, Fresh Lime Juice, Salt Rim

"Anchor Negroni"

(barrel aged 3-6 weeks)

Junipero S.F. Gin, Alessio di Torino Rosso, Campari

BARREL AGED COCKTAILS

1965 Manhattan 18

(Aged 1,965 hours in charred oak casks in honor of the year we opened)

Old Potrero 18th Century, Punt e Mes,
Angostura Bitters, Luxardo Cherry, Chilled Up

Old Fashioned Flight 21

(Barrel aged a minimum of 2 weeks) (All House Made Bitters)

Hardy Organic VSOP Cognac, Gum Syrup, "New Orleans" Coffee Bitters
Alipus San Andres Mezcal, Agave Nectar, Orange & Mole Bitters
Chivas Regal Scotch, Earl Grey infused Honey, Grapefruit Bitters

Manhattan Flight 27

(Three age statements, single, double & triple oaked)

1965 (aged 11 1/2 Wks) Angel's Envy Rye, Punt e Mes, Angostura
M4K (aged 4,000 Hrs) Old Potrero 18th Century, Punt e Mes, Angostura
3-18 (aged 18 Mos) Old Potrero Straight Rye, Punt e Mes, Angostura

LUNCH OPTIONS & SANDWICHES

Served until 3:00pm

Scoma's Pappardelle Bolognese 17

Our version of the traditional Italian Meat Sauce

Petite Combination Louis 25

A smaller version of our classic Louis with both Shrimp & Dungeness Crab

'Anchor Steam' Battered Fish 'N' Chips 18

Crispy Beer Batter, True Cod

'Open-Faced' Local Albacore Tuna Melt 17

Mint, Shallots, Lemon Agrumato

Chicken Parmesan Sandwich 16

Crispy Breaded Marinated "Mary's" Chicken Thigh,
Buttered Brioche Bun, Marinara Sauce, Provolone Cheese

Grilled Hamburger 15

1/2 Pound of 100% Black Angus Ground Chuck

All Sandwiches and Burgers served on a MHBB Artisan Bun,
with Mixed Organic Greens, Crispy Fries and House-made Pickles

WINES BY THE GLASS

Sparkling

PROSECCO La Marca, Veneto, Italy NV 9

MOSCATO Quaquarini, Oltrepò Pavese, Lombardia, Italy NV 10

MUMM NAPA 'Giants' Label', Brut Prestige, Napa NV 12

DOMAINE CARNEROS, Brut Rose, Carneros NV 15

Tap Wines

Our Barrel-to-Table program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest quality wine to the table using the most environmentally

Glass  sustainable technology Decanter   

Whites & Rose on Tap

		Gls	Dec
SAUVIGNON BLANC	Hanna, Russian River Valley 2015	11	31
PINOT GRIGIO	Estancia, California 2015	10	28
CHARDONNAY	Martin Ray Vineyards, Sonoma County 2016	10	28
CHARDONNAY	Carmel Road, "Unoaked", Monterey 2015	11	31
CHARDONNAY	Miner Family, Napa Valley 2016	15	43
RIESLING	Dr. Loosen, Mosel, Germany 2015 (Bottle)	10	39 Btl
ROSÉ	Tablas Creek Vineyards, Paso Robles 2016	11	31

Reds on Tap

		Gls	Dec
PINOT NOIR	Kenwood, Russian River Valley 2014	11	30
PINOT NOIR	Saintsbury, Carneros 2015	15	43
SANGIOVESE	Giornata, Il Campo, Central Coast 2015	11	31
MALBEC	Jamieson Ranch, Whiplash, California 2014	10	28
ZINFANDEL	Artezin, Medocino County 2015	11	31
CABERNET SAUVIGNON	Liberty School, Paso Robles 2010	11	31
CABERNET SAUVIGNON	The Counselor, River Pass Vineyard, Alexander Valley 2014	15	43

CALIFORNIA DRAFT BEERS \$8

Beer Flight \$10: choose any three drafts

805 4.7% Blonde Ale, Firestone Walker, Paso Robles

1500 5.5% Dry Hopped Pale Ale, Drakes, San Leandro

Animal 7% Tropical Modern IPA, Fort Point, San Francisco

Anchor Steam 4.9% California Common, Anchor, San Francisco

Liquifaction 4.8% Kolsch, Seismic Brewing Co, Santa Rosa

Los Gigantes 4.5% Mexican Style Lager, Anchor, San Francisco

Prohibition 6.1% American Amber Ale, Speakeasy, San Francisco

Rotating Double IPA from Fieldwork Brewing, Berkeley (please inquire)

BOTTLES & CANS

Budweiser 5%, American Lager, Anheuser Bush, St. Louis, MO 6

Bud Light 4.2%, American Light Lager, A-B, St. Louis, MO 6

Coors Light 4.2%, Pale Light Lager, MillerCoors, Golden, CO 6

Fortunate Island 5%, IPA, Modern Times, San Diego, CA (16oz) 10

Marooned on Hog Island 7.9%, Oyster Stout, 21st Amendment, S.F. 10

PranQster 7.6%, Belgian Golden Ale, North Coast, Fort Bragg, CA 10

Tangerine Wheat 5.5%, Fruit Wheat Ale, Lost Coast, Eureka, CA 7

Clausthaler N/A .5%, non alcoholic 7

♦ Applicable sales tax will be added to the price of all food and beverage items served.
♦ 4% surcharge is added to all food and beverage for employee health and welfare.
♦ Consuming raw or undercooked seafood, shellfish and/or meats increases the risk of foodborne illness
♦ Please note that we charge a cake cutting/dessert fee of \$5.00 per person or \$50.00 per cake