

COLD OCEAN STARTERS

- *Wild Gulf Prawn Cocktail 17
- *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 Ora King Salmon,
Seared Albacore Rare, Halibut Ceviche Siciliana
- *Mixed Shellfish Platter for Two 29
Clams, Oysters, Crab Legs, & Prawns

HOT STARTERS

- Fresh Local Corn and Leek 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
- 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
- Scoma's Pappardelle Bolognese 26
Our version of the traditional Italian Meat Sauce along
with a few Scoma's family secrets

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 32
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

- *Grilled Summer Squash Spears 7
Herb Vinaigrette
- *Parmesan Polenta 8
- **"Rapio" course ground polenta, Grated Grana Padano
- Warm Summer Vegetable Barley Salad 7
Summer Squash, Corn, Carrots, Mint, and Lemon
- Smoked Salmon Mac & Cheese 11
House Smoked Salmon, Fontina & Creme Cheese, Shellfish Stock



* Denotes Gluten Free Dishes

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)

Bacio Al Limone "Lemon Kiss"

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

Scoma's Smash

Tito's Vodka or Early Times Bourbon
Muddled Nepitella Mint and Seasonal Fruits

Berry Poppin Fizz

California Courage Vodka, House made Raspberry Liqueur
Raspberry Cordial, Lemon Juice, Gancia Prosecco

Cucumber G & P

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

Blackberry Mojito

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

Pisco Punch 15/Glass 36/ Decanter

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

Old Fashioned Flight 21

(barrel aged a minimum of 2 weeks)

Hardy VSOP Cognac, Gum Syrup, h/m "New Orleans" Coffee Bitters
Alipus Mezcal, Agave Nectar, Orange & h/m Mole Bitters
Chivas Regal, Earl Grey infused Honey, h/m Grapefruit Bitters

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

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
GANCIA AMERICANO SPRITZ	52/Decanter (serves 4)	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 sustainable technology

Glass



Whites & Rose on Tap

Decanter



Gls Dec

SAUVIGNON BLANC	Hanna, Russian River Valley 2015	11	31
PINOT GRIGIO	Estancia, California 2015	10	28
CHARDONNAY	Martin Ray Vineyards, Sonoma County 2015	10	28
CHARDONNAY	Carmel Road, "Unoaked", Monterey 2015	11	31
CHARDONNAY	MacRostie Vineyards, Sonoma Coast 2014	15	43
RIESLING	Dr. Loosen, Mosel, Germany 2015 (Bottle)	10	39 Btl
ROSÉ	Satyre, Sonoma Coast 2015	11	31

Reds on Tap

PINOT NOIR	Kenwood, Russian River Valley 2014	11	30
PINOT NOIR	Saintsbury, Carneros 2014	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	Long Meadow Ranch, Farmstead, Napa Valley 2013	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

Hell or High Watermelon 4.9% Wheat, 21st Amendment, S.F.

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

Textbook 6.0% Farmhouse Ale, Fieldwork, Berkeley

Scarface 9.5% Barrel Aged Imperial Stout, Speakeasy, San Francisco

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
Brew Free or Die	7%, Blood Orange IPA, 21st Amendment, S.F.	8
El Sully	4.8%, Mexican Style Lager, 21st Amendment, San Francisco	8
Fortunate Island	5%, IPA, Modern Times, San Diego, CA 16oz	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