CLASSIC SEAFOOD LUNCH

Amuse
Bacon-Wrapped Scallop and Sparkling Wine

Classic Appetizers
(Choice of one)
Clam Chowder • Dungeness Crab Cakes • Caesar Salad
Tuscan Tomato & Bread Soup • Organic Roasted Beet Salad

Classic Entrees
(Choice of one)

Scoma’s Cioppino
Dungeness crabmeat, scallops, shrimp, clams, mussels, calamari, market fish
“Mama” Scoma’s tomato broth

Gulf Shrimp Lumachini Pasta
sea shell pasta, sautéed gulf shrimp, fresh herbs, garlic & gremolata

Linguini Vongole
“Pasta alla Scoma” Manila clams, garlic, onions, white wine & butter

Petite Crab Louie Salad

Pacific King Salmon
heirloom tomato, crispy eggplant, shishito peppers

Seasonal Vegetable Risotto (vegetarian)

Classic House-made Desserts
(Choice of one)
Cannoli • Torta Settevelli • Latest Scoop Spumoni
(seasonal sorbet available)

Classic Cocktail
(Choice of one)

EDSF Spritz
House-made limoncello, sparkling water, prosecco

Scoma’s Famous Bloody Mary
House-made Bloody Mary mix, Ketle One vodka

Wake Me Up Espresso Martini
Grey Goose vodka, Mr. Black coffee liqueur, vanilla, fresh espresso, pinch of salt

The Apothecary
Fords gin, French vermouth, grapefruit & rosemary bitters, sea salt, local tonic

Seedlip Grove Non-Alcoholic Spritz
Seedlip Grove & sparkling water

Glass of Wine
Red or White Wine Selection

November 12, 2023