

## STARTERS

# SCOMA'S CLASSICS

~ Popular Since 1965 ~

Dungeness Crab Cocktail 27 (gf)

Wild Gulf Shrimp Cocktail 21 (gf)

Oysters on the Half Shell - Half Dozen 21 (gf)

Oysters alla Scoma 23

"Rockefeller" inspired dish of Pacific oysters, spinach, brandy-garlic aioli, Asiago cheese

> Calamari Fritti 19 lemon, oregano

Steamed Manila Clams 18 (gf)

Steamed Mediterranean Mussels 18 (gf)

Truffle & Parmesan Fries 15 (gf)

crispy fries, white truffle oil, black truffle salt, shaved Parmigiano-Reggiano

## **SOUP & SALADS**

Scoma's Famous Clam Chowder Cup 11 | Bowl 13

Asparagus Soup Cup 10 | Bowl 12 crème fraiche, tarragon, lemon, crispy croutons

Unintimidating Mixed Greens 13 (gf, v)

market vegetables, organic greens, citrus vinaigrette Caesar Salad 15

romaine spears, Caesar dressing, sourdough croutons

Organic Roasted Beet Salad 14 (gf, v)

salt roasted red & golden beets, avocado, orange, aged balsamic, fresh horseradish

Spring Vegetable Salad 16 (v)

asparagus, peas, turnip, radish, beets, pickled carrots, lemon vinaigrette

#### PASTAS

Gulf Shrimp Lumachini 32

sea shell pasta, sautéed wild gulf shrimp, fresh herbs, garlic & gremolata

Linguini con Vongole 32

"Pasta alla Scoma" Manila clams, garlic, onions, white wine & butter

Pasta Puttanesca 42

daily catch, shrimp, mussels, Manila clams, anchovies, Castelvetrano olives, capers, San Marzano tomato sauce, linguini

Wild Nettle Risotto 27 (v)

nettle pistou, carrot, turnip, asparagus, green garlic, sun choke, with lemon and olive oil

Scoma's Linguini Bolognese 27

traditional Italian tomato meat sauce

#### SANDWICHES

Fresh Filet o' Flounder Sandwich 21

panko-breaded flounder, shaved fresh fennel slaw, tartar sauce, salad & fries

Spicy Fried Chicken Sandwich 17

pickled onion rings, ranch dressing, dill pickles, fries

Double Double Cheese Burger 18

double meat, double cheese, pickles, Thousand Island, fries

Dungeness Crab Cakes Appetizer 22

Whole West Coast Dungeness Crab 57 (gf)

"Chilled" or "Whole Roasted"

Scoma's Dungeness Crab Louis Salad 59 (gf)

(1/2 lb crabmeat)

Wild Gulf Shrimp Louis Salad (1/2 lb) 38 (gf)

Combo Louis Salad (1/2 lb) 48 (gf)

Wild Gulf Shrimp and Scallops alla Gannon 38

pan seared, lemon butter

"Lazy Man's" Cioppino 43

a Fisherman's Wharf original Dungeness crabmeat, scallops, shrimp, clams, mussels, calamari, market fish

"Mama" Scoma's tomato broth

Pasta Diplomatica 49

scallops, shrimp, clams, mushrooms, onions, cream sauce, linguini

Shellfish Sauté Sec 65

Dungeness crab legs, scallops, shrimp, mushrooms, onions, garlic-white wine sauce, seasonal vegetables, warm grain salad

### SFAFOOD & MFAT

Alaskan Halibut 47

orzo pasta with asparagus, peas, pickled carrots, finished with green garlic butter and mint

Seared Local King Salmon 44 (gf)

crispy potato cake, horseradish crème fraiche, spinach, pickled cucumbers

Wild Black Cod 34

warm grain salad, seasonal vegetables, lemon butter

Petrale Dore 35

egg battered local sole, garlic lemon butter Scoma's tartar sauce

Mixed Seafood Grill 43

three types of grilled seasonal fish, wild gulf shrimp (ask your server for today's selection)

Fried Combo 38

wild gulf shrimp, scallops, wild cod; with fries, pickles, mix greens

Beer Battered Fish 'N' Chips 26

crispy beer batter, fresh Pacific cod

Wagyu Bistro Filet 35 (gf)

American version of "Kobe" beef center cut sirloin, wild mushrooms, smoky roast potatoes, garlic-truffle butter, wild arugula

SIDE

Grilled Early Spring Asparagus 12 (gf)

Meyer lemon aioli & crispy leeks

Spring Vegetables 11 (gf)

Parmesan Polenta 9 (gf)

gf - denotes Gluten Free dishes v - denotes Vegan dishes