COLD OCEAN STARTERS
*Wild Gulf Shrimp Cocktail 19
*Cape Cod Clams on the Half Shell – Half Dozen 17
*Oysters on the Half Shell – Half Dozen 19
Scoma’s Smoked Salmon Bruschetta 18
House Cold-Smoked Óra King Salmon, Dijon-Grapefruit Vinaigrette, Radish, Cucumber, Basil, Grilled Sourdough
*Mixed Shellfish Platter 32
Clams, Oysters, Crab Legs, & Wild Gulf Shrimp

HOT STARTERS
*Roasted Butternut Squash Soup Cup 8 / Bowl 11 V
Scoma’s Famous Clam Chowder Cup 10 / Bowl 12
*Local Crab Bisque Cup 11 / Bowl 13
Truffle & Parmesan Fries 15
Crispy Fries, White Truffle Oil, Black Truffle Salt, Shaved Parmesan
Calamari Fritti 16
Monterey Bay Calamari with Lemon and Oregano
Calamari alla Plancha 17
Seared, tossed in Spicy Marinara, Fresh Mint, Crispy Polenta Crouton
*Oyster alla Scoma 20
“Rockefeller” inspired dish of Pacific Oysters, Chopped Spinach, Brandy-Garlic Aioli, Asiago Cheese
*Steam Manilla Clams or Mediterranean Mussels 18

PASTAS
Fettucine “Pomodori Scchèli e Pollo” 28
Mary’s Free Range Chicken, Sundried Tomatoes & Parmesan Cream
Gulf Shrimp Lumachini 32
Sea Shell Pasta, Sautéed Wild Gulf Shrimp
Fresh Herbs, Garlic and Gremolata
Linguini con Vongole 30
Also known as “Pasta alla Scoma”
Manila Clams in a rich Broth of Garlic, Onions, White Wine & Butter
Pasta Puttanessca 42
Linguini with Daily Catch, Shrimp, Mussels, Manila Clams, Anchovies, Castelvetrano Olives, Capers, San Marzano Tomato Sauce
Pesto Pasta Primavera 27
Lumachini, Pesto, Garlic, Basil, Parmigiano Reggiano
Scoma’s Pappardelle Bolognese 28
Our version of the traditional Italian Meat Sauce along with a few Scoma’s family secrets

SALADS
*Unintimidating Mixed Greens 11 V
Market Vegetables & Mixed Lettuces with Citrus Vinaigrette
Caesar Salad 13
Crisp Romaine Spears tossed in a Creamy Garlic and Sicilian Anchovy Dressing topped with “Torn” Sourdough Croutons
*Organic Roasted Beet Salad 12 V
Salt Roasted Red & Golden Beets with Avocado, Orange, Aged Balsamic & Fresh Horseradish

SCOMA’S CLASSICS
~ Popular Since 1965 ~
*Dungeness Crab Cocktail 21
Scoma’s Dungeness Crabcakes Appetizer 21
*Dungeness Crab, “Chilled” or “Whole Roasted” Half or Whole- Market Price
*Shrimp Louis Salad (1/2 lb.) 32
*Scoma’s Crab Louis Salads
“Classic” (1/2 lb) 47 “Old School” (3/4 lb) 61
Shrimp Annuzzi 36
Lightly Egg battered with Garlic-Lemon Butter
Wild Gulf Shrimp and Scallops alla Gannon 38
Sea Shell Pasta, Sautéed Wild Gulf Shrimp
Fresh Herbs, Garlic and Gremolata

FISH, SHELLFISH & STEAKS
“Line-Caught” Wild Cod 35
Fingerling Potatoes, Spring Onion Puree, Seasonal Vegetables, Meyer Lemon Aioli
*Troll-Caught Wild Salmon 34
Shaved Fennel, Cara Cara Orange Supremes, Mint, Citrus Vinaigrette, & Olive-Trio Tapenade
*Seared Local Ling Cod 31
Winter Vegetables, Crispy Brussels Sprouts Sage Brown Butter Sauce
Petrale Doré 35
Firm, Sweet Local Sole, Lightly Egg battered with Garlic-Lemon Butter, with Scoma’s Tartar Sauce
Mixed Seafood Grill 39
Three types of Grilled Seasonal Fish, Wild Gulf Shrimp (Ask your server for today’s selection)
Fried “Combo” Platter 33
Wild Gulf Shrimp, Scallops, and Wild Cod
*Wagyu Bistro Filet 35
American Version of “Kobe” Beef Center Cut Sirloin
Wild Mushrooms, Parmesan Polenta, Garlic Butter, Upland Cress Salad,

SIDES
Local Roasted Brussel Sprouts 9
Pancetta, Breadcrumbs, & Caramelized Onions
*Parmesan Polenta 9
*“Rapio” course ground polenta, Grated Grana Padano

Winter Vegetables 9
Roasted Mariquita Farm Butternut Squash, Rainbow Carrots, Brussels Sprouts, & Parmipips

Smoked Salmon Mac & Cheese 13
House Hot Smoked Salmon, Fontina & Cream Cheese, Shellfish Stock

Local Artisan Sourdough Bread is served On-Request Only

*Denotes Gluten Free Dishes
V Denotes Vegan Dishes

「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。」