

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

*Steamed Manila Clams or Mediterranean Mussels 18

Hot Sampler Trio 34

Calamari Fritti,
Hobb's Bacon Wrapped Scallops, and Crabcakes

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

PASTAS

Fettucine "Pomodori Secchi 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 Puttanesca 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

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

Seared in Olive Oil; Drizzled with Lemon-Butter

"Lazy Man's" Cioppino 43

A Fisherman's Wharf Original

Crab, Shrimp, Sea Scallops, Clams, Mussels, Fresh Fish,
Calamari Served in "Mama" Scoma's Rich Tomato Broth

Dungeness Crab Thermidor Gratinato 38

All Scoma's Version of the "French Classic" with Fresh Crab,
Lemon, Onions, Mushrooms, Sherry, Parmesan, Spinach, Hollandaise

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,
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, & Parsnips

Smoked Salmon Mac & Cheese 13

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

*Denotes Gluten Free Dishes

V Denotes Vegan Dishes

Local Artisan Sourdough Bread is served On-Request Only

