

## COLD OCEAN STARTERS

\*Wild Gulf Prawn Cocktail 19

\*Cape Cod Clams on the Half Shell – Half Dozen 17

\*Assorted Oysters on the Half Shell – Half Dozen 19

Scoma's Smoked Salmon Bruschetta 18

House Cold-Smoked Ōra King Salmon,  
Dijon-Grapefruit Vinaigrette, Radish, Cucumber, Basil, Grilled Sourdough

\*Mixed Shellfish Platter for Two 32

Clams, Oysters, Crab Legs, & Prawns

## HOT STARTERS

\*Local Heirloom Tomato Soup Cup 8 Bowl 11

Scoma's Famous Clam Chowder Cup 9 Bowl 12

\*Local Crab Bisque Cup 10 Bowl 13

Truffle & Parmesan Fries 15

Crispy Fries, White Truffle Oil, Black Truffle Salt, Shaved Parmesan

Fritto Misto 16

Crispy Fried Local Anchovies & 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 Chard, Brandy-Garlic Aioli, Asiago Cheese

\*Steamed Manila Clams or Mediterranean Mussels 18

Hot Sampler Trio for Two 32

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

## SALADS

\*Unintimidating Mixed Greens 9

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 11

Salt Roasted Red & Golden Beets with  
Avocado, Orange, Aged Balsamic & Fresh Horseradish

\*Caprese Salad 11

Local Heirloom Tomatoes, House-made Mozzarella, Aged Balsamic  
Vinegar, Sicilian Olive Oil, Fresh Basil, Maldon Sea Salt

\*Bloomsdale "Curly" Spinach Salad 12

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 Lumachini 29

Made with Sea Shell Pasta,  
Sautéed Wild Gulf Shrimp, Fresh Herbs, Garlic and Gremolata

Linguini con Vongole 29

Also known as "Pasta alla Scoma"

Manila Clams in a rich Broth of Garlic, Onions, White Wine & Butter

Pasta Puttanesca 39

Linguini with Daily Catch, Prawns, Mussels, Manila Clams,  
Anchovies, Castelvetrano Olives, Capers, San Marzano Tomato Sauce

Scoma's Pappardelle Bolognese 25

Our version of the traditional Italian Meat Sauce along  
with a few Scoma's family secrets

\* Denotes Gluten Free Dishes

## 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

Petrale Doré 32

Firm, Sweet Local Sole, Lightly Egg battered with  
Garlic-Lemon Butter, w/Scoma's Tartar Sauce

Prawns Annuzzi 36

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 42

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 Gratinato 38

Al Scoma's Version of the "French Classic" with Fresh Crab



## FISH, SHELLFISH & STEAKS

"Line-Caught" Wild Cod 35

Fingerling Potatoes, Spring Onion Puree,  
Seasonal Vegetables, Meyer Lemon Aioli

Wild "Troll-Caught" Salmon *Market Price*

Fresh Summer Corn, English Peas,  
Pickled Zucchini Hearts, Sicilian Olive Oil

Seared Alaskan Halibut Agrodolce 39

Summer Squash, English Peas, Mint, Italian Sweet & Sour Relish

Mixed Seafood Grill 39

Three types of Grilled Seasonal Fish, Wild Gulf Prawns  
(Ask your server for today's selection)

Fried "Combo" Platter 29

Prawns, Scallops, and True Cod

\*Wagyu Bistro Filet 32

American Version of "Kobe" Beef Center Cut Sirloin  
Wild Mushrooms, Parmesan Polenta, Garlic Butter, Upland Cress Salad,  
Pickled Onions

## SIDES

Organic Summer Squash 9

Italian Vinaigrette, Basil, Mint, Lemon Zest

\*Parmesan Polenta 9

\*"Rapio" course ground polenta, Grated Grana Padano

Warm Spring Vegetable Orzo Salad 9

Summer Squash, Corn, Nantes Carrots, English Peas, Pickled Shallots,  
Eggplant, Mint, Golden Raisins, Castelvetrano Olives, Capers

Smoked Salmon Mac & Cheese 13

House Smoked Salmon, Fontina & Creme Cheese, Shellfish Stock



「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。」