

## 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 Óra King Salmon,  
Dijon-Grapefruit Vinaigrette, Radish, Cucumber, Basil, Grilled Sourdough

\*Mixed Shellfish Platter for Two 32  
Clams, Oysters, Crab Legs, & Prawns

## HOT STARTERS

Local Asparagus Soup Cup 8 / Bowl 11

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  
Crispy Fried 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 34  
Calamari Fritti, Hobb's Bacon  
Wrapped Scallops, and Crabcakes

## SALADS

\*Unintimidating Mixed Greens 11  
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  
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  
Made with 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, Prawns, Mussels, Manila Clams,  
Anchovies, Castelvetrano Olives, Capers, San Marzano Tomato Sauce

Pesto Pasta Primavera 27  
Lumachini, Pesto, Asparagus, Peas, Fava Leaves, 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

Monterey Bay Aquarium  
Seafood Watch



## 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

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 43  
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" Alaskan Salmon 37  
Whole Roasted Carrots, Asparagus, Shelled Peas,  
Asparagus Purée

\*Seared Wild Alaskan Halibut 43  
Wild Mushrooms, Salad of Asparagus, Shelled Peas, Fava Beans,  
Sorrel, Meyer Lemon Oil, Mushroom Purée

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 Prawns  
(Ask your server for today's selection)

Fried "Combo" Platter 33  
Prawns, 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 Grilled Asparagus 9  
Meyer Lemon Aioli

\*Parmesan Polenta 9  
\*"Rapio" course ground polenta, Grated Grana Padano

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

\*Denotes Gluten Free 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。」

*In an effort to reduce our impact on the environment  
Local Artisan Sourdough Bread is served On-Request Only*

