

## 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

Fennel Crusted Local Albacore 18

Olive Tapenade, Cara-Cara Orange Watermelon Radish,  
Nantes Carrots, Basil & Mint

Smoked, Sliced & Seared Crudo Plate for Two 28

House Cured & Cold-Smoked Ōra King Salmon,  
Seared Albacore Rare, Black Cod Ceviche Siciliana

\*Mixed Shellfish Platter for Two 32

Clams, Oysters, Crab Legs, & Prawns

## HOT STARTERS

Cauliflower and Leek Soup Cup 8 Bowl 11

Scoma's Famous Clam Chowder Cup 9 Bowl 12

\*Local Crab Bisque Cup 10 Bowl 13

Truffle & Parmesan Fries 13

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

Calamari Fritti 16

Crispy Monterey Squid 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

\*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 Pastina 29

Made with the Smallest Pasta on the planet.

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 39

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

Mixed Seafood Grill 39

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

## FISH, SHELLFISH & STEAKS

"Line-Caught" Wild Cod 35

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

Swordfish con Fagioli 36

White "Gigante" Corona Beans, Tomato, and Pancetta

"Line-Caught" Wild Salmon *Market Price*

Fennel Citrus Salad, Mint, Three Olive Tapenade

Fried "Combo" Platter 29

Prawns, Scallops, and True Cod

\*Wagyu Bistro Filet 32

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

## SIDES

\*Cauliflower and Romanesco 9

Mint, Infused Meyer Lemon Puree, Basil Olive Oil, Chili Flakes

\*Parmesan Polenta 9

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

Warm Winter Vegetable Barley Salad 9

Cauliflower, Romanesco, Carrots, Squash, Aged Balsamic

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。」

## SPECIALTY COCKTAILS \$15

Our cocktails are made with either a combination of house-made syrups, house-made bitters and fresh squeezed juices (never a mix or concentrate)

### Mont Blanc Fizz

Grey Goose Vodka, House Made Organic Blood Orange & Sea Salt Liqueur, House Made Meyer Lemon Bitters, Lemon Juice, Prosecco

### Smoked Maple Old Fashioned

Smoked Tea Infused Loc Lomand Scotch, Knob Creek Smoked Maple Bourbon, Demerara, Angostura

### Bacio Al Limone "Lemon Kiss"

Absolut Citron Vodka, h/m Limoncello, Aperol, Lemon Juice

### Scoma's Smash

Grey Goose Vodka or Old Forester Bourbon  
Muddled Nepitella Mint and Fresh Seasonal Fruits (*please inquire*)

### Anchor Negroni

Junipero S.F. Gin, Campari, Alessio di Torino Rosso  
(*barrel aged a minimum of 6 weeks*)

## "CRAFT on DRAFT"

\$15/Glass \$52/Decanter (*serves 4*)

### Moscow Mule

Absolut Vodka, Top Hat Ginger Beer, & Lime Juice

### Pisco Punch

Only "Pisco John" knew the recipe and took it to his grave! Only at the Bank Exchange Bar in S.F. could you imbibe this libation. Over a century ago no visitor dare miss the opportunity for a taste of this famous recreation. *Enjoy!*

## PREMIUM CRAFTED

### Scoma's Signature 1965 Manhattan 18

(Aged 1,965 hours in charred oak casks in honor of the year we opened)  
Woodford Reserve Rye, Punt e Mes, Angostura Bitters, Luxardo Cherry, Chilled Up

### Old Fashioned Flight 21

Douglas Fir infused St. George Gin, IPA Syrup, Meyer Limon Bitters  
Maison Rouge Cognac, Gum Syrup, "New Orleans" Bitters  
Old Forester Bourbon, Stout Syrup, Coffee Pecan Bitters (\*Allergen)

### Classic VXL Vodka Martini 30

(*Keep the logo'ed martini glass and stainless stir pick*)  
2 1/2oz Grey Goose VX Vodka  
Martini Riserva Speciale Ambrato di torino

## LUNCH OPTIONS & SANDWICHES

Served until 3:00pm

### Scoma's Pappardelle Bolognese 18

Our version of the traditional Italian Meat Sauce

### Petite Combination Louis 28

A smaller version of our classic Louis with both Shrimp & Dungeness Crab

### 'Anchor Steam' Battered Fish 'N' Chips 18

Crispy Beer Batter, Ling Cod

### 'Open-Faced' Local Albacore Tuna Melt 17

Mint, Shallots, Lemon Agravato

### Grilled Hamburger 15

1/2 Pound of 100% Black Angus Ground Chuck

All Sandwiches and Burgers served on a MHBB Artisan Bun, with Mixed Organic Greens, Crispy Fries and House-made Pickles

- ◆ Applicable sales tax will be added to the price of all food and beverage items served.
- ◆ Consuming raw or undercooked seafood, shellfish and/or meats increases the risk of foodborne illness
- ◆ Please note that we charge a cake cutting/dessert fee of \$5.00 per person or \$50.00 per cake

## WINES BY THE GLASS

### Sparkling/ Frizzante

PROSECCO La Marca, Veneto, Italy NV 10

MOSCATO D'Asti, Moncalvina, Canelli, Piemonte 2016 10

DOMAINE CARNEROS Brut, Napa 2013 15

### Tap Wines

Our Barrel-to-Table program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest quality wine to the table using the most environmentally sustainable technology

Glass



Decanter



### Whites & Rose on Tap

	Gls	Dec
SAUVIGNON BLANC Hanna, Russian River Valley 2016	12	33
PINOT GRIGIO Estancia, California 2016	11	30
CHARDONNAY St. Francis, Sonoma County 2016	11	30
CHARDONNAY Carmel Road, "Unoaked", Monterey 2016	12	33
CHARDONNAY Miner Family, Napa Valley 2016	16	46
RIESLING Dr. Loosen, Mosel, Germany 2016 (Bottle)	11	40 Btl
ROSÉ Blackbird Vineyards, Arriviste, Napa Valley 2016	12	33

### Reds on Tap

	Gls	Dec
PINOT NOIR Angeline RESERVE, California 2016	12	33
PINOT NOIR Saintsbury, Carneros 2015	15	43
SANGIOVESE Cent'Anni, Jovis, Santa Ynez Valley 2014	12	33
ZINFANDEL Artein, Medocino County 2016	12	33
MERLOT The Fableist, Paso Robles 2015	11	30
CABERNET SAUVIGNON Spellbound, California 2015	11	30
CABERNET SAUVIGNON The Counselor, River Pass Vineyard, Alexander Valley 2014	16	46

## CALIFORNIA DRAFT BEERS \$8

Beer Flight \$10: *choose any three drafts*

Scoma's Blonde "The Cheryl" 4.7% Blonde Ale, Holy Craft, San Francisco

1500 5.5% Dry Hopped Pale Ale, Drakes, San Leandro

Animal 7% Tropical Modern IPA, Fort Point, San Francisco

Anchor Steam 4.9% California Common, Anchor, San Francisco

Dark Sarcasm 7% Porter, Barrel Brothers, Windsor

Kalifornia Kölsch 4.7% Kölsch-Style Ale, Magonlia, San Francisco

Rotating Double IPA from Fieldwork Brewing, Berkeley (*please inquire*)

Un-Filtered Anchor Steam 4.9% Un-Filtered CA Common, Anchor Brewing, San Francisco

## BOTTLES & CANS

Black House 5.8%, Coffee Oatmeal Stout, Modern Times, San Diego, (16oz)	11
Budweiser 5%, American Lager, Anheuser Bush, St. Louis, MO	6.5
Bud Light 4.2%, American Light Lager, A-B, St. Louis, MO	6.5
Coors Light 4.2%, Pale Light Lager, MillerCoors, Golden, CO	6.5
Hefe 4.5%, Bavarian Hefeweizen, Drakes, San Leandro, CA	8.5
Fortunate Island 5%, IPA, Modern Times, San Diego, CA (16oz)	11
PranQster 7.6%, Belgian Golden Ale, North Coast, Fort Bragg, CA	11
Tangerine Wheat 5.5%, Fruit Wheat Ale, Lost Coast, Eureka, CA	7.5
Clausthaler N/A .5%, non alcoholic	7.5