

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

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 Spinach, 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, 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 Local King Salmon 38
Whole Roasted Carrots, Asparagus, Shelled Peas,
Asparagus Purée

*Seared Wild Alaskan Halibut 39
Wild Mushrooms, Salad of Asparagus, Shelled Peas,
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。」

Local Artisan Sourdough Bread is served On-Request Only

