

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 Carrot and Dill 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

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 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" 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 32
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

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

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 Coho Salmon 37
Citrus Salad, Fennel, Tapenade, Mint

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,
Pickled Onions

SIDES

Brussel Sprouts 9
Roasted in olive oil, Pancetta, Caramelized Onions,
Crispy Sourdough Breadcrumbs

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

Warm Spring Vegetable Orzo Salad 9
Fresh Corn, Local Beans, Nantes Carrots, Pickled Shallots,
Eggplant, Mint, Golden Raisins, Castelvetrano Olives, Capers

Smoked Salmon Mac & Cheese 13
House Smoked Salmon, Fontina & Creme 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。」

SPECIALTY COCKTAILS \$16

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

Amalfi Fizz

Malfy Blood Orange Gin, House Made Blood Orange and Sea Salt Liqueur, Lemon Juice, Prosecco

Bacio Al Limone "Lemon Kiss"

Charbay Meyer Lemon Vodka, House Made Limoncello, Aperol, Lemon Juice

Scoma's Smash

Choice of Hanson Organic Vodka, Woodinville Bourbon, El Silencio Mezcal, or Seedlip Spice (NA)

Muddled Nepitella Mint and Fresh Seasonal Fruits (please inquire)

Manzarita

Don Julio Blanco Tequila, Apple Liqueur, Cinnamon infused Agave, Amaro, Lime Juice

Smoked Maple Old Fashioned

Bulliet Rye, Glenfiddich Fire and Cane, Talisker 10yr Scotch, House Smoked Maple Syrup, Smoke and Salt Bitters, Bacon Garnish

Pisco Punch

The infamous Duncan Nicol, bar owner of the Bank Exchange crafted this S.F. original in the back room of his pub in secret using Peruvian Brandy. What we can tell you is we use La Caravedo Pisco, Grilled Pineapple Juice, & Gum Syrup. The rest is a secret!! Enjoy

"CRAFT on DRAFT"

\$16/Glass \$56/Decanter (serves 4)

Scoma's Mule

Ketel 1 Vodka, Top Hat Ginger Beer, & Lime Juice

House Negroni

Tanqueray 10 Gin, Campari Infused with Vanilla Beans and Blood Orange Peels, Carpano Antica Fourmula

Tiki Tom

\$17/Glass \$29/Decanter (serves 2)

Avuá Brazilian Rum, Pineapple, Lime, Coconut Crème, Orgeat, Amaro, Banana Liqueur, Cherry Shrub, Yellow Chartreuse, 151 Float

PREMIUM CRAFTED

Scoma's Signature 1965 Manhattan 18

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

Old Fashioned Flight 21

Jack Daniels Single Barrel Whiskey, Cola Reduction, Averna, Herbsaint, Orange Bitters
Red Bush Irish Whiskey, Earl Grey, Montenegro, Honey, Grapefruit Bitters
Hight West Prairie Bourbon, Burnt Sugar Syrup, Amaro Angostura, Coffee and Cocoa Bitters

Classic VXL Vodka Martini 25

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, Wild Cod

Dungeness Crab Rolls 29

Scoma's version of East Coast Classic served on Brioche Roll, French Fries and Housemade Pickles

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	Ruggeri, Veneto, Italy NV	10
MOSCATO D'Asti	Moncalvina, Canelli, Piemonte 2017	10
DOMAINE CHANDON RESERVE	Blanc De Noirs- Late Disgorged NV	13
DOMAINE CARNEROS	Brut, Napa 2014	15
MÖET et CHANDON	Brut Imperial, Épernay, France NV	20

INTERNATIONAL CHARDONNAY FLIGHT \$18

Cakebread Cellars, Napa Valley 2016

Louis Jadot Pouilly-Fuissé 2016

La Pietra, Tenute Del Cabreo, Toscana 2016

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	Benziger, North Coast 2017	12	33
PINOT GRIGIO	Estancia, California 2017	11	30
CHARDONNAY	St. Francis, Sonoma County 2017	12	33
CHARDONNAY	Carmel Road, "Unoaked", Monterey 2016	13	36
CHARDONNAY	Miner Family, Napa Valley 2016	17	49
RIESLING	Dr. Loosen, Mosel, Germany 2017 (Bottle)	11	42 Btl
ROSÉ	Tablas Creek, Paletin de Tablas Rosé, Paso Robles 2017	12	33

Reds on Tap

Gls Dec

PINOT NOIR	Seaglass, Santa Barbara County 2016	12	33
PINOT NOIR	Saintsbury, Carneros 2016	17	49
SANGIOVESE	Giornata, Il Campo Rosso, Paso Robles 2016	14	39
ZINFANDEL	Artezin, Medocino County 2016	13	36
MERLOT	The Fableist, Paso Robles 2016	12	33
CABERNET SAUVIGNON	Simi, Sonoma County 2016	13	36
CABERNET SAUVIGNON	The Counselor, River Pass Vineyard, Alexander Valley 2015	17	49

CALIFORNIA DRAFT BEERS \$9

Beer Flight \$11: choose any three drafts

Scoma's Blonde "The Cheryl" 4.7% Blonde Ale	Holy Craft, San Francisco
Anchor Porter 5.6%	Porter, Anchor Brewing, San Francisco
Anchor Steam 4.9% California Common	Anchor, San Francisco
Drakonic 9% Imperial Stout	Drakes, San Leandro (12oz)
Firestone Lager 4.5% Lager	Firestone Walker, Paso Robles
HenHouse IPA 6.3% IPA	HenHouse Brewing, Petaluma
Rotating Double IPA	from Fieldwork Brewing, Berkeley (please inquire)
Westfalia 5.6% German Style Red Ale	Fort Point, San Francisco

BOTTLES & CANS

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
Early Bird 5.5% Coffee and Chocolate Milk Stout	Coronado, CA	7.5
Nitro 4%, Nitro Summer Porter	Fort Point, San Francisco, CA	7.5
Tangerine Wheat 5.5%, Fruit Wheat Ale	Lost Coast, Eureka, CA	7.5
Clausthaler N/A .5%, non alcoholic		7.5
Lagunitas "HOP" Hopped Sparkling Water N/A		5.5