

# Scott's Seafood Grill & Bar

## Soups

**Boston Clam Chowder or Spicy Crab Bisque 8/6**

**Soup of the Day 8/6**

## Oysters

See the Daily Sheet for our selection of Raw on the Half Shell

**BBQ (4) 14**

thai BBQ glaze, melon salsa

**Smoked Oysters (4) 14**

chipotle aioli, basil chiffonade

**Rockefeller (4) 14**

baked, with creamed spinach and a dash of pernod

## Starters

**Warm Baked Brie, Spinach, Artichoke Dip** with crostini's and sourdough cubes 13

**Fried Calamari** thai and sweet chili dipping sauces 14

**Pan Seared Day Boat Scallops** cauliflower puree, bacon jam, intensity micro greens 18

**Pan Fried Dungeness Crab Cakes** red tip butter lettuce, red radish salad, sriracha aioli 18

**Crispy Wild Prawns** togarashi dipping sauce and grilled pineapple 14

**Pepper Crusted Char Rare Ahi** cucumber-jicama salad, wasabi vinaigrette, kabayaki sauce 17

**Wild Prawn Cocktail 14**

**Dungeness Crab Cocktail 17**

## Salads

**Baby Kale** goat cheese, braised beets, crispy bacon, hazel nuts, honey mustard vinaigrette 8.5

**Scott's Caesar** romaine hearts, house-made dressing, asiago cheese and garlic croutons 8.5

**Field Greens** grilled pears, shafts bleu cheese, candied pecans, red onion, orange basil vinaigrette 8.5

**Grilled Chicken Caesar** romaine hearts, house-made dressing, asiago cheese and garlic croutons 14

**Grilled Prawn Caesar** romaine hearts, house-made dressing, asiago cheese and garlic croutons 18

**Pacific Rim Salad** (thai beef, ahi or crispy calamari) kaffir lime vinaigrette, avocado-mango relish 18

**Fresh Dungeness Crab Louis 21 / small 18**

**Bay Shrimp Louis 15 / small 12**

# Scott's Seafood Grill & Bar



*From our family ranchers to your table, we serve only the best*

- Rib-Eye** loaded smashed red potatoes, vegetables, sautéed mushrooms, demi-glace 38  
**Filet Mignon and Grilled Prawns** garlic mashed potatoes, sautéed mushrooms, cabernet demi-glace 40  
**Filet Mignon and Jumbo Scallops** garlic mashed potatoes, sautéed mushrooms, cabernet demi-glace 42  
**Filet Mignon and Atlantic Lobster Tail** garlic mashed potatoes, sautéed mushrooms 55

## Fish Entrées

- Macadamia Nut Crusted Alaskan Halibut** coconut-cilantro rice, mango chutney, seasonal vegetable 35  
**Grilled Petrale Sole Dore** lemon-chive rice pilaf, seasonal vegetable, lemon-garlic butter 28  
**Lemon-Asiago Crusted King Salmon** baked fingerling potatoes, seasonal vegetables, sherry pancetta cream 28  
**Char Grilled Pacific Swordfish** bay shrimp-fresno chili risotto, lobster cream, sriracha butter 29  
**Togarashi Crusted Ahi Tuna** wakame rice, cucumber-fresno chili salad, wasabi vinaigrette, ponzu sauce 30

## Shellfish & Pasta

- Roasted Atlantic Lobster Tail** wild rice pilaf, seasonal vegetable, drawn butter 42  
**Grilled White Prawn Skewers** wilted spinach, thai chili and citrus butters, roasted garlic mashed potatoes 28  
**Seafood Sauté** slipper lobster, dayboat scallops, white prawns, asiago-angel hair pasta, seasonal vegetable, lemon white wine butter sauce 32  
**Portabella Mushroom Ravioli** grape tomato-spinach ragout, manchego cheese sauce 24  
**Scott's Cioppino** clams, mussels, prawns, fresh fish, crab, and habanero sausage, spicy tomato fennel broth 30

## Sides

- Roasted Atlantic Lobster Tail 32      Grilled White Prawns 12  
Split Plate Charge 3      Corkage 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Please inform your server of any food allergies.

Private party facilities are available. Ask for a tour or go to [www.scottsseafood.net](http://www.scottsseafood.net)