

Dinner

SOUPS

Boston Clam Chowder *or* Spicy Crab Bisque 6.75 / 4.50

Soup of the Day 6.75 / 4.50

OYSTERS

See the Daily Sheet for our selection of Raw on the Half Shell, BBQ and Smoked Oysters

SNACKS

Sweet Chioggia Beet Crisps 4.95

Housemade Onion Rings 6.95

Rosemary Blue Cheese Shoestring Fries 4.95

Warm Bruschetta with Fresh Mozzarella 7.95

TO START

Lemongrass Chicken and Pork Potstickers *cucumber-snow pea salad, mint chili sauce* 9.95

Ahi Avocado Spring Roll *wasabi vinaigrette* 9.95

Dungeness Crab Cakes *lemon-shallot vinaigrette* 13.95

Crispy Wild Prawns *togarashi dipping sauce and grilled pineapple* 11.95

Fried Calamari *lemon-tarragon aioli and house made cocktail sauce* 10.95

Steamed Littleneck Clams *lemon butter broth and garlic cheese toast* 12.95

Sesame-Black Pepper Char Rare Ahi *cucumber salsa, wasabi vinaigrette* 13.95

Panko Crusted Coconut Prawns *plantain sauce and mango chutney* 12.95

Ahi Poke Butter Lettuce Wraps *seared or simply marinated* 15.95

Thai Beef Butter Lettuce Wraps *sriracha and soy on the side* 15.95

Wild Prawn Cocktail 11.95

Dungeness Crab Cocktail 12.95

Sautéed New England Scallops *celery root puree, lemongrass-carrot tapenade* 15.95

The Seafood Tower *an extravagant selection of hot and cold shellfish* 34.95

SALADS

Field Greens 7.50 *whole grain mustard vinaigrette, granny smith apples, candied pistachios and san simon cheese*

Spinach, Romaine and Organic Cherry Tomato 7.50 *fresh mozzarella, balsamic vinaigrette, pancetta and pine nuts*

Scott's Caesar 7.50 *add chicken or grilled prawns* 6.00

Pacific Rim Salad 10.50 *add thai beef, ahi or crispy calamari* 6.00 *kaffir lime vinaigrette, avocado-mango relish*

Fresh Dungeness Crab Louis 18.95 / small 15.95

Bay Shrimp Louis 13.95 / small 10.95

Private party facilities available ask for a tour or go to www.scottsseafood.net

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

Dinner

SWIMMERS

Jerk Seasoned Pacific Swordfish and Coconut Prawns *coconut-cilantro rice, grilled avocado, mango chutney and caribbean plantain sauce* **26.95**

Char Grilled Creative Farms King Salmon *over cannellini bean cassoulet, braised fennel and red chard with sun dried tomato pesto, toasted pine nuts* **27.95**

Ahi Tuna Two Ways *sesame crusted, seared rare, wakame sticky rice, lime marinated sashimi and cucumber salad* **26.95**

Macadamia Nut Crusted Alaskan Halibut *brown butter, lemon-chive rice pilaf* **29.95**

Grilled Petrale Sole Dore *lemon-garlic butter, lemon-chive rice pilaf* **20.95**

WALKERS

Grilled Mary's Lemon Herb Organic Chicken *savory bread pudding, cauliflower with a vella jack sauce* **18.95**

Skirt Steak Frites *rosemary-blue cheese shoestrings, brown butter carrots, cabernet reduction* **21.95**

Espresso Rubbed Sterling Rib Eye Steak *garlic mashed potatoes, green beans and demi glace* **29.95**

Medallion of Filet Mignon *white truffle muscat butter, cabernet demi glace and crispy onion strings* **28.95**

A LITTLE OF BOTH

Filet Mignon and Grilled Prawns *white truffle-muscat butter and roasted garlic mashed potatoes* **31.95**

Filet Mignon and Scallops *roasted garlic mashed potatoes, white truffle-muscat butter* **35.95**

Roasted Atlantic Lobster Tail *wild rice pilaf, drawn butter* **39.95** *add a 6 ounce filet mignon* **8.00**

SHELLFISH AND PASTA

Capellini Provencal *angel hair pasta tossed with tomatoes, garlic, herbs, capers and olives* **12.95**
add chicken or grilled prawns **6.00**

House Made Del Rio Farms Heirloom Squash Ravioli *with baby spinach and chardonnay butter* **13.95**

Spicy Shrimp, Chicken and Tasso Ham Gumbo *over basmati rice* **16.95**

Grilled Mexican Gulf Prawn Skewers *wilted spinach, thai chili and citrus butters, roasted garlic mashed potatoes* **21.95**

Wild Prawn Fettuccine *lemon-garlic butter, artichoke hearts, cherry tomatoes and spinach* **20.95**

Scott's Cioppino *clams, mussels, prawns, fresh fish and habaero sausage in a spicy roasted tomato fennel broth* **23.95**

SANDWICHES AND FISH 'N CHIPS

Jerk Spiced Pacific Swordfish Sandwich *avocado, mango chutney* **14.95**

Scott's Burger *peppadew cheddar or sonoma garlic jack* **10.95** *add bacon* **1.50**

Alaskan Halibut Fish and Chips *citrus aioli and malt vinegar* **20.95**

SIDES

Roasted Atlantic Lobster Tail **32.95**

Split Plate Charge **2.00** *Corkage* **15.00**