

DINNER MENU

RAW BAR

Fresh oysters on The Half Shell **	(6) 25 (12) 45
Champagne mignonette and fresh lemon.	
Shrimp Cocktail Veracruz	26
Wild-caught Mexican shrimp, gently poached and chilled, with avocado, tomato, red onion, cilantro, and our signature Veracruz-style cocktail sauce.	
Yellowtail Hamachi **	28
Fresh yellowtail sashimi, citrus ponzu, serrano pepper, salmon roe, and microgreens.	
Scott's Signature Seafood Tower**	Half Tower 95 Grand Tower 185
Fresh oysters on the half shell, wild-caught Mexican shrimp, yellowtail hamachi, chilled lobster, Champagne mignonette, Veracruz cocktail sauce, citrus ponzu, fresh lemon, and house-made horseradish.	

STARTERS

Fried Calamari	21
Lightly fried calamari with lemon shallot beurre blanc.	
Oysters Rockefeller**	(6) 27 (12) 50
Fresh oysters baked with creamed spinach, Parmesan, herb butter, and a touch of Pernod.	
Crab Cakes	26
Jumbo lump crab cakes served with mixed greens, orange segments, shredded jicama, balsamic vinaigrette, and remoulade.	
Tempura Fried Cauliflower V	19
Tempura-fried cauliflower with smoked jalapeño crema.	

SOUP & SALADS

Scott's Famous Clam Chowder	Cup 13 Bowl 15
Boston-style clam chowder with applewood-smoked bacon, cream, and a touch of sherry.	
Lobster Bisque	Cup 14 Bowl 16
Rich and creamy lobster bisque finished with brandy and fresh herbs.	
Classic Caesar Salad	16
Crisp romaine hearts, Parmesan, garlic croutons, and anchovies tossed in house Caesar dressing.	
Pear & Strawberry Salad V	17
Mixed greens, fresh pears, strawberries, candied pecans, Gorgonzola, and raspberry vinaigrette.	
Seafood Louie Salad	34
Iceberg lettuce, wild Mexican prawns, Dungeness crab, tomatoes, avocado, Kalamata olives, broccoli, and Louie dressing.	

SEAFOOD ENTREES

Grilled Halibut	46
Grilled Alaskan halibut, sautéed artichokes, spinach, mushrooms, blistered cherry tomatoes, Yukon Gold potatoes, and asparagus cream sauce.	
Almond Crusted Seabass	44
Almond-crusted blue nose sea bass, creamy garlic mashed potatoes, sautéed spinach, roasted cherry tomatoes, fresh herbs, and a light aged balsamic reduction.	
Seared Ahi Tuna **	42
Sesame-crusted ahi tuna, wasabi mashed potatoes, baby bok choy, and ginger-citrus soy reduction.	
Crab Stuffed Salmon	42
Fresh Atlantic salmon stuffed with sweet Dungeness crab, roasted fingerling potatoes, haricots verts, and lemon beurre blanc.	
Pan-Seared Scallops	48
Pan-seared diver scallops, creamy Parmesan risotto, grilled asparagus, roasted sweet corn, and lemon herb beurre blanc.	
Lobster Tail	MP
12 oz warm-water lobster tail, roasted red potatoes, grilled asparagus, drawn butter, and grilled lemon.	

PASTA

Linguini & Clams	34
Little neck clams, linguini, garlic, white wine, lemon, fresh herbs, and extra virgin olive oil.	
Lobster Linguini	44
Maine lobster, linguine, roasted tomatoes, spinach, garlic, white wine, and lobster cream sauce.	
Angel Hair	39
Sweet Dungeness crab, smoked andouille sausage, angel hair pasta, blistered cherry tomatoes, garlic, white wine, lemon, fresh herbs, and extra virgin olive oil.	
Chicken Pesto	32
Grilled herb-marinated chicken breast, penne pasta, basil pesto, sautéed mushrooms, applewood-smoked bacon, blistered cherry tomatoes, shaved Parmesan, and fresh basil.	

SCOTT’S CLASSICS

Seafood Saute	46
Wild Mexican prawns, diver scallops, and sweet Dungeness crab served over Jasmine rice with haricot verts and white wine lemon beurre blanc.	
Scott’s Famous Dungeness Crab & Seafood Cioppino	48
A San Francisco classic featuring Dungeness crab, shrimp, scallops, fresh fish, mussels, clams, and calamari in a robust tomato, white wine, and herb broth. Served with garlic sourdough.	
Grilled Petrale Sole Dore	42
Lightly floured Petrale sole, pan-seared until golden with lemon-caper beurre blanc, roasted fingerling potatoes, and seasonal vegetables.	
Seafood Paella	52
Saffron-infused rice with Spanish chorizo, clams, mussels, wild Mexican prawns, fresh fish, calamari, roasted peppers, peas, and fresh herbs.	

FROM THE GRILL

Filet Mignon & Dungeness Crab Scampi **	64
8 oz filet mignon with sweet Dungeness crab in a garlic white wine butter sauce, grilled asparagus, and creamy garlic mashed potatoes.	
Bone-In Ribeye Steak **	68
Hand-cut 18 oz bone-in ribeye, grilled to perfection with roasted fingerling potatoes, grilled broccolini, and roasted garlic herb butter.	
Grilled Lamb Chops **	56
Three grilled New Zealand lamb chops served with rosemary roasted fingerling potatoes, grilled broccolini, and Lemon Oregano Vinaigrette.	
Scott’s Classic Surf & Turf **	MP
An 8 oz filet mignon paired with a 12 oz warm-water lobster tail, served with roasted red potatoes, grilled asparagus, drawn butter, and rich demi-glacé.	
Chicken Madeira	34
Pan-roasted chicken breast, creamy garlic mashed potatoes, haricots verts, and a creamy Madeira wine sauce with wild mushrooms.	

VEGETARIAN

Mushroom Ravioli V	31
Wild mushroom ravioli, roasted wild mushrooms, white wine Parmesan cream, fresh thyme, shaved Parmesan, and microgreens.	
Teriyaki Glazed Tofu VG	28
Crispy tofu, baby bok choy, shiitake mushrooms, roasted carrots, jasmine rice, scallions, roasted sesame seeds, and house-made teriyaki glaze.	

V -Vegetarian | VG - Vegan

MENU INFORMATION

Prices are subject to change without notice. Menu items are subject to availability. Applicable sales tax will be added to all purchases. In support of rising wages, and city & State ordinances. A 5.5% surcharge will be added to your check. Please let your server know if you'd like this charge removed. Thank you for your patronage.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any food allergies or dietary restrictions. Not all ingredients are listed on the menu.