



LUNCH MENU

LUNCH SPECIALS

Fish & Chips, beer battered Pacific snapper, fries, coleslaw	14.95
Portabella Sandwich, red bell pepper, onions, jack cheese, basil aioli	10.75
Hamburger, lettuce, tomato, onion, garlic fries and onion rings	11.75
Blackened Fish Sandwich, remoulade sauce, lettuce, tomato, avocado, French fries	13.50
Grilled Chicken Sandwich, applewood bacon, brie, avocado, chipotle mayonnaise	13.75
Vietnamese Style BBQ Salmon Sandwich, spicy vinegar fries, sriracha ketchup	13.75
Grilled Prawn & Avocado sandwich, applewood bacon, lettuce, tomato, tarragon aioli	15.95
Bay shrimp Louie, romaine, kalamata olives, cherry tomatoes, cucumber, avocado	14.25
Fried Shrimp Po' Boy, lettuce, tomato, French fries, remoulade sauce	14.95

APPETIZERS

	Half order	
Oysters on the Half Shell, cocktail and mignonette sauces (six) served raw		14.95
Fresh Dungeness Crab Cakes, remoulade sauce	9.00	16.75
Fried Calamari, lemon garlic sauce	7.00	9.95
Seared Blackened Rare Ahi Tuna, carrot & cucumber salad	8.50	15.75
Prawn Cocktail, spicy cocktail sauce	9.50	16.75
Jumbo Wrapped Prawns, spicy peanut sauce, Napa cabbage salad	9.00	15.95

SOUPS AND SALADS *(Also available in 1/2 orders)*

New England Clam Chowder	Cup 4.75	Bowl 6.75
Soup of the Day	Cup 4.75	Bowl 6.75
Organic Greens, balsamic vinaigrette, bleu cheese, tomatoes, glazed pecans		8.75
Scott's Caesar Salad, herb croutons, shaved parmigiano-reggiano		8.95
Spinach Salad, feta cheese, pine nuts, red onion, kalamata olives, cucumbers, tomatoes		8.95
Butter Lettuce, Asian pears, blue cheese, cranberries, walnuts, raspberry vinaigrette		9.95
Smoked Salmon Filet and Spinach Salad, crumbled goat cheese, cherry tomatoes		15.95
Grilled Prawn Cobb Salad, Maytag blue cheese, applewood smoked bacon		16.75
Seared Scallop Salad, organic mixed greens, pears, tarragon vinaigrette, onion rings		17.95

FRESH SEAFOOD ENTREES

Blackened Red Snapper, black beans, jasmine rice, salsa fresca, lime sour cream	19.95
Almond crusted Blue Nose Sea Bass, balsamic reduction, garlic mashed potatoes	26.75
Rainbow Trout, mashed potatoes, shiitakes, tomatoes, spinach, crab caper butter	19.95
Seafood Linguini, prawns, scallops, clams, mussels, tomato broth, garlic bread	21.95
Angel Hair Pasta with Dungeness Crab, oven roasted tomatoes, caramelized onion	23.95
Dungeness Crab & Shrimp in a Puff Pastry, mushrooms, hollandaise	23.95
Grilled King Salmon, fingerlings, mushrooms, shallots, asparagus, sage beurre blanc	25.75
Seared rare Ahi Tuna, sushi rice, macadamias, sautéed spinach, miso ginger glaze sauce	27.75

SCOTT'S SEAFOOD CLASSICS & DRY AGED STEAKS DRY AGED 28 DAYS

Petrale Sole Dore, lemon butter sauce, French fries, vegetables <i>(seasonal)</i>	24.75
Seafood Sauté, prawns, scallops, Dungeness crab, garlic, wine lemon butter	26.95
Chicken Parmesan, free range chicken, organic mushrooms, long beans, marsala	21.95
Petit Filet Mignon, 6 oz choice, demi-glace, roasted red potatoes, grilled asparagus	25.95

Split Plate Charge Entrée \$5 Salad \$2. Corkage \$20. 18% gratuity added to parties of 6 or more
Scott's accepts Visa, MasterCard, Discover, Diners, American Express.

Please no personal checks.

Scott's Menus are printed on recycled paper.

WINES BY THE GLASS

SPARKLING

NV RODERER ESTATE BRUT Anderson Valley	15.00
NV GLORIA FERRER Sonoma County	11.00

GEWURZTRAMINER

09 HACIENDA California	6.00
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RIESLING

09 CLEAN SLATE Mosel, Germany	7.50
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SAUVIGNON BLANC

10 MATUA VALLEY Marlborough, New Zealand	8.00
10 DRY CREEK Fume Blanc Sonoma	9.00
10 FERRARI-CARANO Fume Blanc Sonoma	9.50

ROSE

10 CLINE MOURVEDRE Contra Costa	7.00
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PINOT GRIGIO

09 WALNUT CREST Delle Venezie, Italy	7.00
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CHARDONNAY

09 SONOMA CUTRER Russian River	12.00
09 KALI HART <i>By Talbott</i> Monterey	10.00
10 CUPCAKE Central Coast	9.00
09 SCOTT'S PRIVATE LABEL Mountain View Vintners	6.50

PINOT NOIR

09 NAPA RIDGE Napa Valley	8.00
09 BRIDLEWOOD Healdsburg	9.00
09 CARMEL ROAD Monterey	11.50

MERLOT

08 J. LOHR Napa	10.00
07 RODNEY STRONG Sonoma	9.00

ZINFANDEL

08 RAVENSWOOD Lodi, California	9.00
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CABERNET SAUVIGNON

07 SIMI Alexander Valley	14.00
06 HAWK CREST <i>by Stag's Leap</i> California	9.25
08 SCOTT'S PRIVATE LABEL Mountain View Vintners	6.50

SYRAH

09 HAHN Central Coast	9.00
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DRAFT BEER (PINT)

STELLA ARTOIS	5.00
PILSNER URQUELL	5.00
GUINNESS STOUT	5.00
BASS ALE	5.00
DIABLA LAGER LIGHT ALE	5.00
PYRAMID HEFEWEIZEN	5.00
ANCHOR STEAM	5.50
SIERRA NEVADA	5.00
SCOTCH DARK ALE	5.00
BUD LIGHT	5.00
FIRESTONE DOUBLE BARREL ALE	5.00
SAM ADAMS LAGER	5.00

BOTTLED BEER

BUDWEISER	3.75
HEINEKEN	4.00
CORONA	4.00
COORS LIGHT	4.00
MICHELOB ULTRA LITE	4.00
MILLER LITE	3.75
ST. PAULI GIRL NON~ALCOHOLIC	4.00

NON-ALCOHOLIC BEVERAGES

SOLÉ STILL WATER <small>SMALL</small>	3.50
SOLÉ SPARKLING <small>SMALL/LG</small>	3.50/7
SOFT DRINKS (One refill)	2.50
RED BULL Regular or Sugar Free	3.00
LEMONADE or CRANLEMONADE	3.00
FRUIT JUICES	3.00