

LUNCH 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.	

STARTERS

Fried Calamari	21
Lightly fried calamari with lemon shallot beurre blanc.	
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.	

SOUPS & 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.	
Asian Chicken Salad	26
Grilled herb-marinated chicken breast, Napa cabbage, romaine, shredded carrots, cucumbers, mandarin oranges, avocado, crispy wontons, toasted almonds, scallions, cilantro, and ginger sesame vinaigrette.	
Grilled Salmon & Avocado Salad	29
Fresh Atlantic salmon, avocado, mixed greens, cherry tomatoes, cucumber, red onions, roasted corn, feta cheese, toasted pepitas, and lemon herb vinaigrette.	
Seafood Louie Salad	32
Iceberg lettuce, wild Mexican prawns, Dungeness crab, tomatoes, avocado, Kalamata olives, broccoli, and Louie dressing.	

SANDWICHES & BURGERS

Served with your choice of French fries or mixed greens

Scott's Lobster Roll	36
Fresh Maine lobster, lightly dressed with lemon herb aioli and fresh herbs, served on a toasted buttered brioche roll with crisp lettuce.	
Dungeness Crab Melt	28
Sweet Dungeness crab layered with fresh avocado, melted Tillamook white cheddar, roasted tomatoes, and house lemon herb aioli on grilled artisan sourdough.	
Blackened Fish Sandwich	24
Fresh Atlantic salmon blackened with our signature Cajun spices, topped with melted Pepper Jack cheese, fresh avocado, crisp lettuce, tomatoes, red onions, and house tarragon aioli on toasted ciabatta.	
Scott's Signature Burger**	24
Fresh 8 oz Certified Angus Beef®, topped with melted Tillamook white cheddar, applewood-smoked bacon, crisp lettuce, tomatoes, red onion, pickles, and house burger sauce on a toasted brioche bun.	
Grilled Chicken Club	22
Herb-marinated grilled chicken breast topped with applewood-smoked bacon, fresh avocado, melted Swiss cheese, crisp lettuce, vine-ripened tomatoes, and basil pesto aioli on toasted artisan sourdough.	

LUNCH FAVORITES

Scott’s Famous Dungeness Crab & Seafood Cioppino	44
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 Halibut	38
Grilled Alaskan halibut, sautéed artichokes, spinach, mushrooms, blistered cherry tomatoes, Yukon Gold potatoes, and asparagus cream sauce	
Seafood Saute	36
Wild Mexican prawns, diver scallops, and sweet Dungeness crab served over Jasmine rice with haricot verts and white wine lemon beurre blanc	
Almond Crusted Seabass	36
Almond-crusted blue nose sea bass, creamy garlic mashed potatoes, sautéed spinach, roasted cherry tomatoes, fresh herbs, and a light aged balsamic reduction	
Crab Stuffed Salmon	34
Fresh Atlantic salmon stuffed with sweet Dungeness crab, roasted fingerling potatoes, haricots verts, and lemon beurre blanc	
Grilled Petrale Sole Dore	32
Lightly floured Petrale sole, pan-seared until golden with lemon-caper beurre blanc, roasted fingerling potatoes, and seasonal vegetables	
Fish & Chips	26
Wild North Pacific cod hand-dipped in our signature beer batter and fried until golden, served with seasoned French fries, creamy house tartar sauce, fresh coleslaw, grilled lemon, and malt vinegar.	

PASTA

Lobster Linguini	38
Maine lobster, linguine, roasted tomatoes, spinach, garlic, white wine, and lobster cream sauce.	
Angel Hair	34
Sweet Dungeness crab, smoked andouille sausage, angel hair pasta, blistered cherry tomatoes, garlic, white wine, lemon, fresh herbs, and extra virgin olive oil.	
Linguini & Clams	32
Little neck clams, linguini, garlic, white wine, lemon, fresh herbs, and extra virgin olive oil.	
Chicken Pesto	28
Grilled herb-marinated chicken breast, penne pasta, basil pesto, sautéed mushrooms, applewood-smoked bacon, blistered cherry tomatoes, shaved Parmesan, and fresh basil	

FROM THE GRILL

Filet Mignon and Shrimp Scampi **	42
6 oz filet mignon with shrimp (2) in a garlic white wine butter sauce, seasonal vegetables, and creamy garlic mashed potatoes	
Chicken Madeira	30
Pan-roasted chicken breast, creamy garlic mashed potatoes, haricots verts, and a creamy Madeira wine sauce with wild mushrooms	

VEGETARIAN

Mushroom Ravioli V	28
Wild mushroom ravioli, roasted wild mushrooms, white wine Parmesan cream, fresh thyme, shaved Parmesan, and microgreens.	
Teriyaki Glazed Tofu VG	26
Crispy tofu, baby bok choy, shiitake mushrooms, roasted carrots, jasmine rice, scallions, roasted sesame seeds, and house-made teriyaki glaze	

V -Vegetarian | VG - Vegan

Many of our signature dinner favorites are available as specially prepared lunch portions, thoughtfully sized for midday dining and offered at lunch pricing.

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.