

Executive Chef: **Bill John**  
Executive Sous: **Gregory Dunn**

## Oysters

**On The Half Shell** AQ  
ginger-cilantro mignonette and cocktail sauce

**BBQ (4)** 10.50  
thai glaze, melon salsa

## Starters

**Dungeness Crab Cakes** 12.95  
spicy remoulade

**Crispy Prawns** 10.95  
togarashi dipping sauce

**Wasabi Seared Rare Ahi** 12.95  
with a sweet wakame salad and kabayaki sauce

**Fried Calamari** 10.95  
thai chili and cocktail sauces

**Prawn Cocktail** 11.50  
5 large mexican white prawns

**Bay Shrimp Cocktail** 7.95

**Dungeness Crab Cocktail** 11.50

## Soups

**Boston Clam Chowder** 6.50/4.25  
**Crab Bisque** 6.50/4.25

## Small Salads

**Scott's Caesar** 7.95 **Petite** 5.95

**Field Greens Salad** 7.95 **Petite** 5.95 \*  
whole grain mustard vinaigrette, shaved san simon cheese,  
candied pistachios and diced apples

**Baby Spinach & Romaine Hearts** 7.95 **Petite** 5.95 \*  
pancetta lardons, pine nuts, fresh mozzarella and organic  
cherry tomato with balsamic vinaigrette

## Large Salads

**Grilled Chicken Caesar** 13.95

**Caesar with Bay Shrimp** 13.95

**Caesar with Seven Grilled Prawns** 14.95

## Louis Salads

**Shrimp Louis** 13.95 bay shrimp, louis dressing on the side

**Dungeness Crab Louis** 17.95  
always fresh, always in season

**Combo Louis** 16.95  
dungeness crab and bay shrimp

**Seafood Salad** 16.50  
prawns, bay shrimp and marinated scallops

Scott's has private party facilities, ask for a tour!

Visit us on the net at [www.scottsseafood.net](http://www.scottsseafood.net)

## Finfish

**Jerk Mahi Mahi and Coconut Prawns 23.95**  
coconut-cilantro rice, grilled avocado, mango chutney  
and caribbean plantain sauce

**Grilled Scottish Salmon 22.95**  
over a white bean ragout, with leeks, mushrooms, escarole  
and fresh orange butter

**Macadamia Nut Crusted Alaskan Halibut 23.95**  
wild rice pilaf, green beans, julienne of carrots  
and brown butter

**Orange Sesame Seared Rare Ahi 24.95**  
sushi rice, steamed baby bok choy, grilled shiitake  
mushrooms and wasabi-pepper sauce

## From The Grill

**Pepper Crust Premium New York Steak 27.95**  
mascarpone mashed red potatoes, blue lake green beans,  
cahill cheddar fondue and crispy onion strings

**Medallion of Filet Mignon 27.95**  
garlic mashed potatoes, white truffle-muscat butter,  
cabernet demi-glace and crispy onion strings

**Pan Roasted Crispy Half Chicken 18.95**  
maytag blue cheese mashed potatoes, green beans,  
balsamic glazed onions and pan jus

Corkage Fee 15.00  
Split Plate Charge 2.00

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food-borne illness*

## Reef and Beef

**Australian Filet Mignon and (7) Grilled Prawns 30.95**  
served with white truffle-muscat butter, seasonal vegetables  
and roasted garlic mashed potatoes

**Australian Filet Mignon and King Crab Legs 40.95**  
served with white truffle-muscat butter, seasonal vegetables  
and roasted garlic mashed potatoes

**Filet Mignon and Australian Lobster Tail 48.95**  
served with white truffle-muscat butter, seasonal vegetables  
and roasted garlic mashed potatoes

**Australian Filet Mignon and Seared Scallops 31.95**  
served with white truffle-muscat butter, seasonal vegetables  
and roasted garlic mashed potatoes

## Shellfish

**1 Pound Alaskan King Crab 39.95**  
served with roasted garlic mashed potatoes and seasonal  
vegetables, and drawn butter

**Prawn and Scallop Fettuccini 19.95**  
lemon garlic butter sauce with artichoke hearts,  
organic cherry tomatoes and spinach

**Grilled Gulf Prawn Skewers 18.95**  
roasted garlic mashed potatoes, wilted spinach  
thai chili and citrus butters

**Roasted Australian Lobster Tail 46.95**  
wild rice pilaf, steamed vegetables and drawn butter

## Sides

Four Coconut Prawns 9.95  
Seven Grilled Gulf Prawns 8.95  
Roasted Australian Lobster Tail 32.95  
Seasonal Vegetables 4.00  
King Crab 16.95