



## Clam Bake Festival

<b>Steamed Live Maine Lobster</b>	
Jumbo Two+ Pounder from our own Lobster Tank	90
<b>Baked Maine Lobster Thermidor</b>	
Stuffed with Lobster Meat, Bay Shrimp, Scallops & Mushrooms	78
<b>New England Clam Bake Stew</b>	
Fresh Fish, Shellfish, Fresh Corn & Potatoes in a Buttery Broth	45
<b>Linguini &amp; Clams</b>	
Fresh Manila Clams Sautéed in Garlic, Shallots, Mushrooms	37
<b>Baked Cape Cod Scallops &amp; Vegetable Risotto</b>	
With Fennel in a Saffron Broth	38
<b>Housemade Maine Lobster Ravioli</b>	
Lobster Meat, Ricotta Cheese, Tarragon, and Lobster sauce	41

## Scott's Favorite Entrees

<b>Grilled Whole Pacific Sanddabs</b>	
Deboned Table Side, Wilted Spinach and French Fries	38
<b>Atlantic Salmon</b>	
Cedar Plank, Grilled, Char-Broiled, Alla Bella, Blackened, Poached, or Piccata	39
<b>Herb Crusted Halibut</b>	
Garlic Mashed Potatoes, Lemon-Caper Butter Sauce	40
<b>Monterey Calamari Steak Almondine</b>	
Garlic, Shallots, White Wine, Lemon, Sweet Butter	37
<b>Scott's Fish &amp; Chips</b>	
Served with Fresh Garden Vegetables & Matchstick Fries	35
<b>Blackened Catfish</b>	
Garlic Mashed Potatoes, Basil Oil, Bay Shrimp Salsa	37
<b>Dungeness Crab Encrusted Swordfish</b>	
Lemon Butter Sauce, Garlic Mashed Potatoes	42
<b>Grilled Local Petrale Sole Dore</b>	
Lemon Butter Sauce, Garlic Mashed Potatoes & Sautéed Spinach	38
<b>Seafood Sauté</b>	
Pacific Prawns, Scallops & Dungeness Crab Leg Meat	39
<b>Scott's Famous Dungeness Crab &amp; Seafood Cioppino</b>	
Fresh Fish, Dungeness Crab, Shellfish, Simmered in a Hearty Marinara Sauce	44
<b>Surf and Turf</b>	
6 oz. Petite Filet Mignon and 6 oz. Lobster Tail, Marchand d'Vin	82
<b>Chicken Piccata</b>	
Shiitake Mushrooms, Wine, Garlic, Capers and Demi-Glace	36
<b>Petite Filet Mignon</b>	
6 oz. Petite Filet, Mushroom Risotto & Marchand d'Vin	54
<b>New York Steak</b>	
15 oz. New York, Baked Potatoes & Brandy Peppercorn Sauce	59
<b>Chard-Broiled Double Cut Pork Chop</b>	
Sautéed Spinach & Shiitake Mushrooms, Garlic Mashed Potatoes	49