



## FAVORITE ENTREES

SCOTT'S FISH & CHIPS <i>Served with Fresh Garden Vegetables &amp; Matchstick Fries</i>	\$35	LINGUINI & CLAMS <i>Fresh Manila Clams Sautéed in a White Wine Sauce with Garlic</i>	\$36
BLACKENED CATFISH <i>Garlic Mashed Potatoes, Basil Oil, Bay Shrimp Salsa</i>	\$36	CRAB STUFFED SALMON WITH LOBSTER SAUCE <i>Dungeness Crab &amp; Mascarpone Filling, Garlic Mashed</i>	\$40
MONTEREY CALAMARI STEAK ALMONDINE <i>Served with Fresh Garden Vegetables &amp; Matchstick Fries</i>	\$37	DUNGENESS CRAB ENCRUSTED SWORDFISH <i>Lemon Butter Sauce, Garlic Mashed Potatoes</i>	\$41
ATLANTIC SALMON <i>Cedar Plank, Grilled, Char-Broiled, Alla Bella, Blackened, Poached or Piccata</i>	\$39	GRILLED LOCAL PETRALE SOLE DORE <i>Lemon Butter Sauce, Garlic Mashed Potatoes &amp; Sauteed Spinach</i>	\$38
HERB CRUSTED HALIBUT <i>Garlic Mashed Potatoes, Lemon-Caper Butter Sauce</i>	\$39	SEAFOOD SAUTE' <i>Pacific Prawns, Scallops &amp; Dungeness Crab Leg Meat</i>	\$39
SCOTT'S FAMOUS DUNGENESS CRAB & SEAFOOD CIOPPINO <i>Fresh Fish, Dungeness Crab, Shellfish, Simmered in a Hearty Marinara Sauce</i>	\$45	SURF AND TURF <i>6 oz. Petite Filet Mignon and 6 oz. Lobster Tail, Marchand d'Vin</i>	\$79
STEAMED LIVE MAINE LOBSTER <i>Jumbo Two+ Pounder from our own Lobster Tank</i>	\$95	CHICKEN PICCATA <i>Shiitake Mushrooms, Wine, Garlic, Capers and Demi-Glace</i>	\$35
PETITE FILET MIGNON <i>6 oz. Petite Filet, Mushroom Risotto &amp; Marchand d'Vin</i>	\$53	NEW YORK STEAK <i>15 oz. New York, Baked Potatoes &amp; Brandy Peppercorn Sauce</i>	\$58

CHAR-BROILED DOUBLE CUT PORK CHOP \$53  
*Sautéed Spinach & Shiitake Mushrooms, Garlic Mashed Potatoes*