

APPETIZERS AND SALADS

TRADITIONAL CLAM CHOWDER Boston or Manhattan	\$14	GRILLED SALMON CAKES Two Succulent Cakes Served on a Bed of Mixed Greens	\$25
CAJUN POPCORN SHRIMP White Wine, Garlic, Shallots, Lemon and Spicy Cajun Sauce	\$27	SCOTT'S CALAMARI APPETIZER Lightly Fried, Sauteed in a Garlic Lemon Butter Sauce	\$26
TRADITIONAL SCOTT'S TRIO Cajun Popcorn Shrimp, Calamari & Salmon Cakes	\$58	OYSTERS ROCKEFELLER Blue Point Oysters, Creamed Spinach with Pernod & Hollandaise Sauce	\$30
CAPE CODE SEARED SCALLOPS Served on a Bed of Roasted Corn and Poblano Pepper Risotto	\$26	SPANISH OCTOPUS Braised Then Fried, Served with Sweet Creamy Slaw	\$26
SCOTT'S COLD PLATTER Maine Lobster, Dungeness Crab, Bay Scallops, Prawns, Oysters & Octopus	\$87	FRESH SHUCKED OYSTERS Six Fresh Oysters on the Half Shell, Mignonette & Cocktail Sauce	\$24
PRAWN or BAY SHRIMP COCKTAIL Served with Traditional Cocktail Sauce	\$24	BLUE CHEESE WEDGE SALAD Heart of Romaine, Cherry Tomatoes, Bacon, Croutons, Blue Cheese Dressing	\$17
CRAB & AVOCADO SALAD A Tower of Fresh Dungeness Crab Meat, Avocado & Citrus Vinaigrette	\$34	SPINACH SALAD Smoked Bacon, Mushrooms, Feta Cheese, Balsamic Vinaigrette	\$20
CAESAR SALAD Romaine Lettuce, Garlic Croutons, Asiago Cheese	\$19	PEAR & WALNUT SALAD Smoked Bacon, Mushrooms, Feta Cheese, Balsamic Vinaigrette	\$20



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ROADHOUSE PRAWN SALAD Prawns Stuffed with Goat Cheese, Spinach, Pine Nuts, Pancetta-Wrapped	\$26	BAY SHRIMP, TOMATO & AVOCADO SALAD Vine Ripened Tomatoes, Balsamic Vinaigrette	\$27
CHINESE CHICKEN SALAD Finely Shredded Romaine, Crispy Noodles, Bell Peppers, Toasted Almonds	\$30	SEAFOOD SALAD Bay Shrimp, Dungeness Crab, Scallops, Mixed Greens, Avocado, Tomato	\$37
SALMON CLUB SANDWICH Smoked Bacon, Avocado, Sundried Tomato Basil Aioli	\$30	SCOTT'S CHAR-BROILED CHUCK BURGER Served with Matchstick Fries	\$22