

# ROLLS SANDWICHES

## SCOTT'S MAINE STYLE LOBSTER ROLL

Served cold. Fresh lobster tossed with our special House dressing and seasonings. Topped with pickled carrots.

AQ

## SCOTT'S CONNECTICUT STYLE LOBSTER ROLL

Served warm. Fresh lobster tossed with lemon and Pepper melted butter. Topped with fresh herbs and Special House spices.

AQ

## ORIGINAL SCOTT'S CRABROLL

Served cold. Fresh crab meat, lightly tossed with Lemon mayo, celery, green apple, red pickled onions. Topped with fresh dill and special House seasonings.

AQ

## CRAB CAKE SANDWICH

Deep fried crab cakes served on a bun over a sprinkle of arugula salad. Topped with fennel shavings and Cajun Aioli.

AQ

## SCOTT'S SHRIMP

Served Cold, Shrimp, lightly tossed with Lemon mayo, celery, green apple, red pickled onions. Topped with fresh dill and special House seasonings

AQ

## CHICKEN PESTO PANINI

Chicken, Pesto, Swiss Cheese, Tomato, on Panini Bread

\$15

## TUNA SALAD SANDWICH

On Wheat Bread

\$12

## EGG SALAD SANDWICH

On Wheat Bread

\$10

Roll served with a pickle, potato chips, coleslaw.

# SALADS

## TUNA SALAD

Butter Lettuce, Tuna Confit in olive oil, Hardboiled Egg, Cherry Tomato, Green Beans, Cucumber.

Citrus Vinaigrette

\$16

## GREEK GREEN GODDNESS

Avocado, Butter Lettuce, Spring Mix, Cherry Tomato, Cucumber, Feta Cheese, Green Beans, Corn, Fresh herbs.

Green Goddess Dressing

\$15

## CHICKEN CAESAR

Grilled Chicken Breast, Butter Lettuce, Parmesan cheese, Crouton.

Caesar dressing

\$15

## SHRIMP LOUIE

Oregon bay shrimp, Butter Lettuce, cucumbers, cherry tomatoes, haricot verts, black olives, hardboiled egg.

Louie dressing

\$16

Salad dressing served on the side.

# Side

## Potatoes Chips

\$4

## Coleslaw

\$4

# Dessert

## S'MORE

\$11

Roasted House made Marshmallow, vanilla Ices cream, Graham Cracker and Hot Fudge

## SUMMER BERRIES

\$11

Fresh Berries, Raspberry Sauce, Vanilla Gelato, Whipped cream

## Beer Selection

Anchor Steam

\$ 8.50

Anchor Lager

\$ 8.50

Lagunitas IPA

\$ 9.00

## Wine Selection

### White

2018 Chardonnay, River Bank, Napa Valley, USA

Glass \$ 12.50 - Bottle \$ 48.00

2018 Sauvignon Blanc, Roques, Gascogne, France

Glass \$ 11.50 - Bottle \$ 44.00

2021 Sauvignon Blanc, Sea Pearl, Marlborough, NZ

Glass \$ 11.00 - Bottle \$ 42.00

### Red

2013 Bordeaux Blend, Beaucanon Estate, Napa

Glass \$ 13.00 - Bottle \$ 49.00

### Rose

2020 Côte de Provence, H. Gaillard, France

Glass \$ 12.00 – Bottle \$ 46.00

## Scott's Chowder House

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*San Francisco – San Jose*

## Soups

### SCOTT'S BOSTON STYLE CLAM CHOWDER

Our award-winning recipe is creamy smooth, with loads of meaty clams, flavored with bacon, onions, potatoes, cream, and our secret blend of herbs and spices.

\$ 10 - \$ 14 - \$ 18 - \$ 29

### SCOTT'S MANHATTAN STYLE CLAM CHOWDER

Loaded with clams, tomato-based broth, red potatoes, onions, and celery.

\$ 10 - \$ 14 - \$ 18 - \$ 29

### LOBSTER BISQUE

Maine lobster flavored with fresh herbs, spices, simmered in a creamy tomato-based broth.

\$ 12 - \$ 16 - \$ 20 - \$ 30

Cup 8oz - Bowl 12oz - Bread Bowl - Quart 32oz

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SF Mandate 6%