



SAUSALITO, CALIFORNIA 94965

415.332.1500

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COLD APPETIZERS

Oregon Bay Shrimp Cocktail	14.50
Seafood Sampler	19.50
Prawn, Oyster, Shrimp, Smoked Salmon	
Oysters on the Half Shell	20.75
Fresh Daily with Champagne Mignonette & Cocktail sauces	
Dungeness Crab Cocktail	19.95
Prawn Cocktail	19.95
Large Pacific Prawn	
Smoked Salmon	15.75
Alaskan, with Wasabi Caviar, Capers, Mascarpone & Toast	
Local Marin County Artisan Cheese Plate	16.75
Bleu, Camembert, Triple Cream Brie & Breakfast cheeses served with Carr's Crackers, Granny Smith, Golden Delicious Apple slices, fresh Berries & Pecan Praline	

SOUPS & HOT APPETIZERS

– ALL SOUPS PREPARED DAILY –

Soup of the Day or	Cup	7.95
Clam Chowder	Bowl	8.95
Calamari Fritte		15.50
Crab Pot Stickers		13.95
With Plum Sauce		
La Bruschetta		12.25
Hot focaccia bread with Garlic, Olive Oil, fresh Tomato, Pesto & Parmesan Cheese		
Crab Cakes		17.25
Dungeness & Rock Crab		
Seared Sea Scallops & Mussels		15.25
With Roma Tomatoes, Chives, Fried Leeks, Buerre Blanc & a touch of Oyster Sauce		

LIGHT LUNCH COMBINATIONS

- Butter Lettuce tossed with Apples, sun-dried Cranberries, crumbled local Point Reyes Blue Cheese, Walnuts & Maple Vinaigrette with Cup of Clam Chowder or Soup du Jour 20.50
 - Half Avocado with Bay Shrimp, choice of dressing with Cup of Clam Chowder or Soup du Jour 22.95
 - Quesadilla with Crab, Shrimp & Tomato Salsa with Cup of Clam Chowder or Soup du Jour 23.25
 - Crab Cakes, French Fries, with Cup of Clam Chowder or Soup du Jour 23.95
 - Baby Arugula & Bay Shrimp Salad with Cup of Clam Chowder or Soup du Jour 22.95
- Tossed with Cilantro-Lime dressing, Pomegranate Seeds, Sliced Oranges, Strawberries, Candied Walnuts & Laura Chenel Goat Cheese

SALADS

Dressings Available — Italian Vinaigrette, Maple Vinaigrette, Thousand Island, Blue Cheese & Ranch

HOUSE GREEN	10.50	GRILLED SALMON FILET ON MIXED GREENS	26.95	SEAFOOD COBB WITH BAY SCALLOPS & SHRIMP	24.95
Romaine & fresh Spring Greens tossed with Sunflower Seeds, Asiago Cheese & Balsamic Vinaigrette		With Maple Vinaigrette, Goat Cheese, Walnuts & Roma Tomato		Crumbled local Point Reyes Blue Cheese, Roma Tomato, chopped Egg, Bacon & Louis dressing	
MIXED GREEN	9.95	ORGANIC KALE, RED QUINOA & PRAWNS	28.50	ROAST TURKEY COBB	23.25
With Shrimp 14.95 With Crab 21.50		With grilled Baja Prawns, toasted Pepitas, roasted Delicata Squash, Carrots, Oranges tossed in Cilantro-lime dressing		With Bacon, Roast Turkey, Tomato, crumbled local Point Reyes Blue Cheese, chopped Egg & Avocado	
CAESAR SALAD	15.50	SHRIMP LOUIS	Small 21.50 24.95		
SEAFOOD CAESAR	24.50	DUNGENESS CRAB LOUIS	30.95		
Bay Scallops & Shrimp		With half Avocado	Add 2.95		
GRILLED CHICKEN CAESAR	21.95				

LUNCHEON SANDWICHES

QUESADILLA WITH CRAB & SHRIMP	19.95	ROAST TURKEY CLUB HOUSE	18.95
Served with Tomato-Cilantro Salsa & French Fries		With Bacon & Avocado served with French Fries	
SPINNAKER HAMBURGER	16.50	CRAB, SHRIMP & AVOCADO CLUBHOUSE	22.95
Freshly ground Chuck & French Fries		Served with French Fries	
Jack, Pepper Jack, Provolone, Swiss or Cheddar	Add 1.25	GRILLED CHICKEN	18.95
Hickory smoked bacon	Add 1.25	With grilled Peppers, Onions & Monterey Jack Cheese	
IMPOSSIBLE "VEGETARIAN" BURGER	20.50	TURKEY, AVOCADO, HAVARTI & TOMATO	18.95
100% plant based burger with Roast Peppers, sautéed Onions and non-dairy GMO free Mozzarella Cheese		Served with Cranberry-Pineapple Chutney on a Ciabatta Roll	
SHRIMP SALAD	19.25	CORNED BEEF BRISKET	19.25
Bay Shrimp, Butter Lettuce & Ranch Style dressing, served on Ciabatta Roll or Marbled Rye Bread		Swiss Cheese, Sauerkraut, Spiced Mustard Aioli on Marbled Rye	
FRESH SALMON SALAD ON MARBLED RYE	18.95	NEW YORK STEAK SANDWICH	24.50
Fresh Salmon Salad seasoned with Tarragon, Dill & Capers		Seasoned sliced New York Strip with spiced mustard Aioli, Pepper Jack Cheese, Wild Arugula & Pickled Onions on a Sweet Roll served with Sweet Potato Fries	

FISH & SHELLFISH

CRAB CAKES	25.50	FISH & CHIPS	18.95	PRAWN & SCALLOP SAUTE	28.50
Dungeness & Rock Crab with fresh seasonal Fruit Chutney		Fresh Filet strips, Pale Ale Batter, with Ré-moulade & Pesto sauces		With fresh Asparagus, Spring Onion & Spaghettini in a light Tomato sauce, served with a Garlic Toast	
PETRALE FILET	27.50	SALMON	27.25	CHILEAN SEA BASS SAUTÉ	33.50
With Macadamia-Crouton Crust		Grilled or poached		With White Truffle Oil, Portobello & Crimini Mushrooms, Roasted Garlic & Roma Tomatoes	
PETRALE FILET DORE	26.25	CHILEAN SEA BASS GRILLED	31.95	SALMON FILET	28.95
PETRALE SAUTÉ	26.25	Served with fresh seasonal Fruit Chutney		Seared on a bed of Baby Spinach, braised with 18 year-old Balsamic Vinegar & seasoned Walnut Oil	
With Lemon Buerre Blanc		STEAMED MANILA CLAMS	25.50	MIXED SEAFOOD GRILL	28.95
SANDDABS	24.95	Garlic, Lemon Butter & White Wine		Prawn, Scallop, Halibut & Salmon	
Coated with seasoned Cornmeal, topped with Slivered Almonds		SEARED HALIBUT FILET	30.95	PACIFIC MAHI	28.50
BOUILLABAISSÉ	26.25	With fresh Spinach & Basil Mousse		Vera Cruz style with Peppers & Onions	
Prawn, Scallop, Clams, Mussels & fresh Fish in a rich broth with Garlic Bread		Served with Potato Cakes		PACIFIC MAHI GRILLED	28.25
SPINNAKER PAELLA	26.50	HALIBUT PICATTA	30.50	Served with fresh seasonal Fruit Chutney	
With Scallop, Prawn, Mussel, Clams, Swordfish, Andouille Sausage & Saffron Risotto		With White Wine, Garlic, Lemon & Capers		GRILLED SCALLOPS	27.25
BAJA PRAWNS & CHIPS	23.25	SWORDFISH FILET	29.95	BROCHETTE	
With Ré-moulade & Ranch sauces		Seared with roasted Garlic, Roma Tomatoes, Mushrooms & fresh Basil		With Bacon, Garlic, Olive Oil & Lemon	
		SWORDFISH FILET GRILLED	29.95	GRILLED LOBSTER TAIL	Market Price
		With fresh Tarragon Dill Herb Butter & fresh seasonal Fruit Chutney			
		PAN SEARED SCALLOPS	26.25		
		With Roasted Garlic & Shiitake Mushrooms			

PASTA

PENNE WITH GRILLED CHICKEN BREAST	22.50
Marinated Chicken Breast, grilled, julienne & tossed with Penne Pasta, Garlic, Olive Oil, Sundried Cranberries & Basil	
CALAMARI RING TOSS	22.95
Sauté Calamari tossed with Whole Wheat Pasta, fresh Garlic, White Wine & spiced Tomato Sauce	
SPAGHETTINI WITH PRAWNS	26.50
In a fresh roasted Roma Tomato Sauce, topped with Pecorino Cheese & Fried Basil	
SEASONAL RAVIOLI IN A WALNUT ALFREDO, PESTO or BROWN BUTTER SAUCE	20.50
ANGEL HAIR WITH ROCK SHRIMP, BAY SCALLOPS & MANILA CLAMS	25.95
Garlic, Scallions, Sun-dried Tomato, Beurre Blanc	
SPANISH SEAFOOD FIDEAU	26.50
Prawns, Swordfish, Scallops, Clams & Mussels tossed with Whole Wheat Pasta, fresh Tomatoes, Fennel, Garlic & Chili's, oven-roasted Catalan Style	
PENNE RUSTICA	26.95
Sauté Scallops, Swordfish, Prawns with Roasted Garlic, Mushrooms, Onion, roasted Bell Peppers, Oregano & White Wine	
PASTA PRIMAVERA	19.50
Angel Hair Rice Noodles with Baby Spinach, Julienne Carrots, Peppers, Yellow & Green Squash, Crimini Mushrooms with Fried Leeks & tossed with Pesto	

MEATS & POULTRY

PIQUANT CHICKEN BREASTS SAUTÉ	24.75	GRILLED BONELESS CHICKEN BREASTS	24.25
With Champagne, Lemon & Capers		With Garlic, Olive Oil, & Rosemary baste	
CHICKEN BREASTS SAUTÉ WITH MUSHROOMS	25.75	NEW YORK STEAK, Grilled 13oz.	38.95
Portobello, Shiitake, Crimini & Porcini Mushrooms in a Veloute Cream Sauce		With Point Reyes Blue Cheese Butter	

Minimum \$15.00 per person.
Sales tax will be added to the price of all food and beverage items served.

All seafoods utilized are the finest available. Our vegetables are fresh and prepared to order. Many of our items can be made gluten free. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Open Every Day.
Please refrain from using cell phones in the dining room.