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SAUSALITO, CALIFORNIA 94965  
TELEPHONE: (415) 332-1500  
[www.thespinnaker.com](http://www.thespinnaker.com)

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## COLD APPETIZERS

Oregon Bay Shrimp Cocktail	13.25
The Spinnaker Cocktail	12.95
Prawns, shrimp, scallops, calamari & surimi crab marinated in a light Italian dressing	
Seafood Sampler	17.95
Prawn, oyster, shrimp, smoked salmon	
Oysters on the Half Shell	19.50
Fresh Daily with Mignonette & Cocktail sauces	
Dungeness Crab Cocktail	18.95
Prawn Cocktail	18.95
Large Pacific prawns	
Smoked Salmon	13.95
Alaskan, with capers, Bermuda onion & toast	
Local Marin County Artisan Cheese Plate	15.95
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	7.25
Clam Chowder	Bowl	8.25
Calamari Fritte		14.25
Crab Pot Stickers		12.95
With ginger & cilantro Thai sauce		
La Bruschetta		10.95
Hot focaccia bread with garlic, olive oil, fresh tomato, pesto & parmesan cheese		
Crab Cakes		16.25
Dungeness & Rock Crab		
Seared Sea Scallops & Mussels		13.95
With Roma tomatoes, chives, fried leeks, beurre 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 19.25
  - Half Avocado with Bay Shrimp, choice of dressing with Cup of Clam Chowder or Soup du Jour 21.25
  - Quesadilla with Crab, Shrimp, Fresh Basil & Tomato Salsa with Cup of Clam Chowder or Soup du Jour 21.25
  - Crab Cakes, French Fries, with Cup of Clam Chowder or Soup du Jour 21.95
  - Baby Arugula & Bay Shrimp Salad with Cup of Clam Chowder or Soup du Jour 20.95
- 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	9.50	THE SPINNAKER	21.95	FRESH FRUIT	18.95
Romaine & fresh spring greens tossed with sunflower seeds, Asiago cheese & balsamic vinaigrette		Prawns, shrimp, scallops, calamari & Surimi crab marinated in a light Italian mayonnaise dressing		With coconut dressing & sorbet	
MIXED GREEN	9.50	GRILLED SALMON FILET ON MIXED GREENS	24.50	SEAFOOD COBB WITH BAY SCALLOPS & SHRIMP	22.50
With marinated seafood 13.25		With maple vinaigrette, goat cheese, walnuts & Roma tomato		Crumbled local Point Reyes Blue Cheese, Roma tomato, chopped egg, bacon, & Louis dressing	
With shrimp 13.75		ORGANIC KALE & RED QUINOA		TRADITIONAL COBB	
With crab 20.25		24.95		20.95	
CAESAR SALAD	13.95	With grilled Baja prawns, candied walnuts, carrots, oranges tossed in a cilantro-lime dressing		With bacon, roast turkey, tomato, crumbled local Point Reyes Blue Cheese, chopped egg & avocado	
SEAFOOD CAESAR	21.95	SHRIMP LOUIS	Small 18.95	DUNGENESS CRAB LOUIS	28.25
GRILLED CHICKEN CAESAR	19.95		22.50		With half avocado Add 2.95

## LUNCHEON SANDWICHES

QUESADILLA WITH CRAB, SHRIMP & FRESH BASIL	17.95	FRESH SALMON SALAD ON MARBLED RYE	16.95	TURKEY, AVOCADO, HAVARTI & TOMATO	16.95
Served with tomato-cilantro salsa & French fries		Fresh salmon salad seasoned with tarragon, dill & capers		Served with cranberry-pineapple chutney on a Ciabatta roll	
SPINNAKER HAMBURGER	15.25	ROAST TURKEY CLUB HOUSE	17.25	CORNED BEEF BRISKET	17.25
Freshly ground chuck & French fries		With bacon, avocado, served with French fries		Swiss cheese, Sauerkraut, spiced mustard aioli on a marbled rye	
With Jack, Pepper Jack, Swiss or Cheddar cheese Add .95		CRAB, SHRIMP & AVOCADO CLUBHOUSE		PORTOBELLO MUSHROOM	
With Hickory smoked bacon Add .95		21.25		16.95	
SHRIMP SALAD	17.25	Served with French fries		Grilled Portobello mushroom & roast peppers, sautéed onions, Havarti cheese with Remoulade sauce on a Ciabatta Roll	
Bay shrimp, butter lettuce & ranch style dressing, served on Ciabatta roll or Marbled Rye bread		GRILLED CHICKEN		17.25	
		With grilled peppers, onions & Monterey jack cheese			

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.

## BRUNCH

— SUNDAY FROM 11:00 A.M. TO 3:00 P.M. —

EGGS SPINNAKER	20.50	FRESH CORNED BEEF HASH & EGGS	16.25
Crab cakes, poached eggs & Hollandaise Sauce		Eggs fried, scrambled or poached	
EGGS BENEDICT	18.95	BAY SHRIMP SCRAMBLE	19.95
Poached eggs atop Canadian bacon & English muffins with Hollandaise		Scrambled eggs with bay shrimp, chives, red peppers, mushrooms & Monterey jack cheese	
EGGS JUNEAU	19.75	FRENCH TOAST WITH HONEY-MAPLE SYRUP	15.95
Smoked salmon on English muffins, poached eggs, topped with Hollandaise		Choice of bacon or Canadian bacon	
SHRIMP OMELETTE	20.50	BRUNCH QUESADILLA	17.95
With Havarti & fresh Tropical Fruit salsa		Scrambled eggs, fresh spinach, linguica & Monterey jack cheese served with shoestring fries	
ROCK CRAB & CHEDDAR CHEESE OMELETTE	20.95	BACON, OR CANADIAN BACON & EGGS	15.95
With avocado		Eggs fried, scrambled or poached	
TRIPLE CREAM CAMBOZOLA BRIE & HAM OMELETTE	18.50		

## A LA CARTE LUNCHEON

### Fish & Shellfish

CRAB CAKES	22.95	SALMON	24.95	PAN SEARED SCALLOPS	23.95
Dungeness & Snow crab with fresh seasonal fruit chutney		Served grilled or poached		With roast garlic & Shiitake mushrooms	
PETRALE FILET	24.95	MIXED SEAFOOD GRILL	26.95	CHILEAN SEA BASS SAUTÉ	30.95
Coated with crushed croutons & macadamia nuts		Prawn, scallop, halibut & salmon		With white truffle oil, Portobello & Crimini mushrooms, roast garlic & Roma tomatoes	
PETRALE DORE	23.50	CHILEAN SEA BASS GRILLED	29.95	GRILLED SCALLOPS	
BOUILLABAISSE	23.50	Served with fresh seasonal fruit chutney		BROCHETTE	24.95
Prawns, scallops, clams, mussels & fresh fish in a rich broth. Garlic Bread		HALIBUT SAUTÉ	27.95	With bacon, garlic, olive oil & lemon	
SPINNAKER PAELLA	23.95	With Roma tomatoes, Shiitake Mushrooms & Havarti		SWORDFISH FILET	27.50
With scallop, prawn, mussel, clams, swordfish, Andouille sausage & saffron risotto		SEARED HALIBUT FILET	28.50	Grilled or seared with roast garlic, roma tomatoes, mushrooms & fresh basil	
STEAMED MANILA CLAMS	22.95	With fresh spinach & basil mousse. Served with potato cakes		SANDDABS	21.95
BAJA PRAWNS & CHIPS	20.95	PACIFIC MAHI	26.25	Coated with seasoned cornmeal, topped with slivered almonds	
With rémoulade & ranch sauces		Sauté with crab & brie, or ... Vera Cruz style with peppers & onions		SALMON FILET	26.50
FISH & CHIPS	18.25	PACIFIC MAHI GRILLED		25.95	
Fresh filet strips, pale ale batter with rémoulade & pesto sauces		Served with fresh seasonal fruit chutney		Seared on a bed of baby spinach, braised with 18 year-old balsamic vinegar & seasoned walnut oil	

### Meat & Poultry

PIQUANT CHICKEN BREASTS SAUTÉ	22.95	GRILLED BONELESS CHICKEN BREASTS	21.95
With champagne, lemon & capers		With garlic, olive oil, & rosemary baste	
CHICKEN BREASTS SAUTÉ WITH MUSHROOMS	23.95	NEW YORK STEAK SANDWICH	21.95
Portobello, Shiitake, Crimini & Porcini mushrooms in a Veloute cream sauce		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	

Minimum \$14.00 per person. Sales tax will be added to the price of all food and beverage items served. Open Every Day. Please refrain from using cell phones in the dining room.