



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

Cold Appetizers

Oregon Bay Shrimp Cocktail	13.25
The Spinnaker Cocktail	12.95
<i>Prawns, shrimp, scallops, calamari and surimi crab marinated in a light Italian dressing</i>	
Seafood Sampler	17.95
<i>Prawn, oyster, shrimp, smoked salmon</i>	
Oysters on the Half Shell	19.50
<i>Fresh local with Mignonette and Cocktail sauces</i>	
Dungeness Crab Cocktail	18.95
Prawn Cocktail	18.95
<i>Large Pacific prawns</i>	
Smoked Salmon	13.95
<i>Alaskan, with capers, Bermuda onion and toast</i>	

Local Marin County Artisan Cheese Plate	15.95
<i>Bleu, Camembert, Triple Cream Brie and Breakfast Cheeses served with Carr's Crackers, Granny Smith and Golden Delicious apple slices, fresh berries and Pecan Praline</i>	



Soups & Hot Appetizers

Our soups are prepared fresh daily.

Soup of the Day or Clam Chowder	
	<i>Cup 7.25 Bowl 8.25</i>
Crab Potstickers with Ginger and Cilantro Thai Sauce.....	12.95
Calamari Fritte	14.25
Quesadilla with Crab, Shrimp Fresh Basil and Pepper Jack cheese.....	13.95
<i>Served with tomato-cilantro salsa</i>	
La Bruschetta	10.95
<i>Hot focaccia bread with garlic, olive oil, fresh tomato, pesto and parmesan cheese</i>	
Crab Cakes	16.25
<i>Dungeness and Snow crab</i>	
Baked Brie with Roast Garlic.....	9.95
Seared Sea Scallops and Mussels	13.95
<i>With Roma tomatoes, chives, fried leeks, beurre blanc and a touch of oyster sauce</i>	

Salads

HOUSE GREEN SALAD	9.50
<i>Romaine and fresh spring greens tossed with sunflower seeds, Asiago cheese and balsamic vinaigrette</i>	
SPRING GREENS WITH MAPLE VINAIGRETTE, WALNUTS AND FRESH LAURA CHENEL GOAT CHEESE	9.75
BABY ARUGULA WITH CITRUS VINAIGRETTE	
<i>Baby Arugula with citrus vinaigrette, pomegranate seeds, sliced orange, strawberries, candied walnuts & Laura Chenel goat cheese</i>	
	10.25
BUTTER LETTUCE TOSSED WITH APPLES, SUNDRIED CRANBERRIES, CRUMBLLED LOCAL POINT REYES BLUE CHEESE, WALNUTS AND MAPLE VINAIGRETTE	10.50
MIXED GREEN SALAD	9.50
<i>Romaine, and spring greens with your choice of dressing</i>	
<i>With marinated seafood</i>	13.25
<i>With shrimp</i>	13.75
<i>With crab</i>	20.25
CAESAR SALAD.....	<i>Per Person</i> 11.95
<i>The Spinnaker's special version of this delightful salad. Prepared at your table for a minimum of two persons.</i>	
BABY SPINACH SALAD	10.50
<i>Tossed with cabernet vinaigrette, crumbled local Point Reyes Blue cheese, apples and walnuts</i>	

FRESH SEASONAL FRUIT SALAD	18.95
<i>Served with coconut dressing and sorbet</i>	
GRILLED SALMON ON SPRING GREENS	25.50
<i>With maple vinaigrette, walnuts, Laura Chenel goat cheese and Roma tomato</i>	
ORGANIC KALE & RED QUINOA	26.95
<i>With grilled Baja prawns, candied walnuts, carrots, oranges tossed in a cilantro – lime dressing</i>	
THE SPINNAKER SALAD	23.50
<i>Prawns, shrimp, scallops, calamari and surimi crab marinated in a light Italian mayonnaise dressing</i>	
SHRIMP LOUIS	23.95
TRADITIONAL COBB SALAD	22.95
<i>With bacon, roast turkey, tomato, crumbled local Point Reyes Blue cheese, chopped egg and avocado, served with balsamic vinaigrette</i>	
SEAFOOD COBB SALAD WITH BAY SCALLOPS, SHRIMP AND CRUMBLLED LOCAL POINT REYES BLUE CHEESE	23.95
<i>Roma tomato, chopped egg, and bacon, served with Louis dressing</i>	
DUNGENESS CRAB LOUIS	28.50
<i>With half avocado, add</i>	2.95

Pasta

PENNE WITH GRILLED CHICKEN	21.95
<i>Garlic, olive oil, sundried cranberries and basil</i>	
ANGEL HAIR PASTA WITH ROCK SHRIMP, BAY SCALLOPS, AND MANILA CLAMS	25.50
<i>Garlic, scallions, sundried tomato, beurre blanc</i>	
SPAGHETTINI WITH PRAWNS	26.95
<i>Fresh roasted Roma tomato sauce, topped with pecorino romano cheese and fried basil</i>	
CALAMARI RING TOSS	23.95
<i>Sauté Calamari tossed with whole wheat pasta, fresh garlic, white wine & spiced tomato sauce</i>	
SPANISH SEAFOOD FIDEUA	25.95
<i>Prawns, swordfish, scallops, clams and mussels tossed with Whole Wheat Pasta, fresh tomatoes, fennel, garlic and chili's, oven-roasted Catalan Style</i>	
PENNE RUSTICA	26.50
<i>Sauté scallops, swordfish, prawns, roasted garlic, mushrooms, onion, oregano and wine</i>	
LARGE FOUR-CHEESE RAVIOLI IN SPINACH DOUGH	19.95
<i>WITH WALNUT ALFREDO OR PESTO SAUCE</i>	
<i>Stuffed with ricotta, mozzarella, parmesan and romano cheese</i>	
PASTA PRIMAVERA	19.50
<i>Fettuccine with baby spinach, julienne carrots, peppers, yellow and green squash, Crimini mushrooms with fried leeks and tossed with pesto</i>	

Fish and Shellfish

CRAB CAKES	24.95
<i>Dungeness and Snow crab with fresh seasonal fruit chutney</i>	
SANDDABS	23.95
<i>Coated with seasoned cornmeal, topped with slivered almonds</i>	
PETRALE SOLE	
PETRALE FILET	28.50
<i>Coated with crushed croutons and macadamia nuts</i>	
PETRALE SOLE SAUTE	27.50
<i>With lemon beurre blanc</i>	
PETRALE SOLE DORE	27.50
HALIBUT	
SEARED HALIBUT FILET	31.50
<i>With fresh spinach and basil mousse, served with potato cakes</i>	
HALIBUT FILET GRILLED	30.50
HALIBUT FILET, PAN ROASTED	31.50
<i>With Havarti Dill and lemon pepper smoked salmon</i>	

PACIFIC MAHI

SAUTE WITH CRAB AND BRIE.....	27.95
PAN SEARED MAHI	26.95
<i>With cilantro, red pepper, tomato, avocado and tortilla strips</i>	
GRILLED MAHI	26.95
<i>Served with fresh seasonal fruit chutney</i>	

SCALLOPS

PAN SEARED SCALLOPS	25.50
<i>With roast garlic and Shiitake mushrooms</i>	
GRILLED SCALLOPS BROCHETTE	25.95
<i>Bacon, garlic, olive oil and lemon</i>	

CHILEAN SEA BASS GRILLED	32.95
<i>Served with fresh seasonal fruit chutney</i>	

– SEAFOOD COMBINATIONS & SPECIALTIES –

SPINNAKER PAELLA	28.50
<i>With scallops, prawns, mussels, clams, swordfish, Andouille sausage and saffron risotto</i>	
CHILEAN SEA BASS SAUTÉ	33.50
<i>With white truffle oil, Portobello and Crimini mushrooms, roast garlic and Roma tomatoes</i>	

SWORDFISH

GRILLED SWORDFISH STEAK	28.95
<i>With fresh tarragon-dill herb butter and fresh seasonal fruit chutney</i>	
SWORDFISH FILET SAUTE	29.95
<i>With roast garlic, Roma tomatoes, mushrooms and fresh basil</i>	
SEARED SWORDFISH FILET	29.95
<i>With Havarti Dill, prosciutto, lemon caper, beurre blanc, served with potato cakes</i>	

SALMON

SALMON FILET	28.95
<i>Seared on a bed of baby spinach, braised with 18-year-old balsamic vinegar and seasoned walnut oil</i>	
GRILLED OR POACHED SALMON	27.95
SAUTE SALMON PUTTANESCA	28.95
<i>With Roma tomato, fresh basil, lemon butter and capers</i>	

PRAWNS

SAUTE PRAWNS	26.95
<i>With Shiitake mushrooms, greens, oyster and Thai sauces</i>	
SAUTE PRAWNS WITH BEURRE BLANC	25.95
FRIED PRAWNS <i>with shoestring potatoes</i>	26.50
PETITE NEW YORK AND SAUTE PRAWNS.....	Market Price

CLAMS & MUSSELS

FRESH STEAMED MANILA CLAMS	24.50
<i>Garlic, lemon butter, and white wine, served with Garlic Toast</i>	
PRINCE EDWARD ISLAND MUSSELS	24.50
<i>White wine, garlic, lemon butter and Spanish Saffron</i>	

LOBSTER, AUSTRALIAN

GRILLED LOBSTER TAIL 10 oz.	Market Price
STEAK AND LOBSTER	Market Price
<i>Half lobster tail and petite New York steak</i>	

SPINNAKER BOUILLABAISSE	29.50
<i>A melange of fresh seafood including scallops, prawns, clams, mussels and halibut served in a rich tomato-saffron-accented broth accompanied with remoulade sauce, served with garlic bread</i>	

MIXED SEAFOOD GRILL	28.50
<i>Prawn, scallop, halibut and salmon</i>	

Meats

PETITE NEW YORK STEAK, Grilled, 10 oz.	30.95
<i>With Point Reyes blue cheese herb butter</i>	
NEW YORK STEAK, Grilled, 14 oz.	37.50
<i>With Point Reyes blue cheese herb butter</i>	
FILET MIGNON 8 oz.	39.95
<i>With Point Reyes blue cheese herb butter</i>	

Chicken

PIQUANT CHICKEN BREASTS SAUTE	24.25
<i>With champagne, lemon and capers</i>	
CHICKEN BREASTS SAUTE WITH MUSHROOMS	24.75
<i>Portobello, Shiitake, Crimini and Porcini mushrooms in a Veloute cream Sauce</i>	
GRILLED BONELESS CHICKEN BREASTS	23.95
<i>With a garlic, olive oil and rosemary baste</i>	

Please refrain from using cell phones in the dining room

The Spinnaker

*Open Every Day
Minimum \$15.00 Per Person*

Sales tax will be added to the price of all food and beverage items served.

All seafood utilized is the finest available. Our vegetables are fresh and prepared to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.