



## Soups

<b>New England clam chowder</b> served with hobbs bacon & fresh clams (gluten free)	cup / bowl
<b>soup of the day</b> cook with chicken stock	12/14. 9/12.

## Starters

<b>S &amp; P bingo</b> baked oysters with spinach & Pecorino-Romano cheese sauce	1/2doz./full doz.	26./40
<b>Marin miyagi oysters</b> champagne mignonette & cocktail sauce 1,2		22./36
<b>Bbq oysters</b> S&P house barbeque sauce		22./36
<b>Oyster poppers</b> spicy Thai prick nam pla, wasabi, fish roe 1,2		22./36
<b>Roasted garlic</b> cambazola cheese, acme bread crostini & house made pear chutney		14.
<b>Ahi tuna tartare</b> avocado & sesame, fish roe, cucumber with balsamic reduction & chili oil 1,2 (gluten)		23.
<b>Dungeness crab cakes</b> with fresh mango salsa, chipotle aioli & cocktail sauce 1		20.
<b>Roasted beet salad</b> organic greens, Laura Chenel goat cheese, blue cheese & lime vinaigrette		14.
<b>Brussel sprout, fennel &amp; bacon salad</b> feta cheese, sweet potato chips & bread crumbs		14.
<b>Pear and baby greens</b> pears, point reyes blue cheese, sweet pecans & sherry vinaigrette		14.
<b>Crispy calamari</b> prawn, cauliflower smoked jalapeno dip & cocktail sauce 1		20.
<b>Onion rings</b> string onions house made spicy ketchup		14.

## Salads

<b>Crab stack</b> mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing		39.
<b>House Caesar</b> organic romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressing 2	14.	
with chicken 22 with prawns 25. with calamari 25.		
<b>Dungeness crab Louis</b> field greens with avocado, tomato, cucumber, celery, egg & Louis dressing 1,2		39.
<b>Grilled salmon tostada</b> mixed greens salad, crispy corn tortilla, black beans, jack cheese, avocado, queso & salsa fresca 2		29.
<b>Curry chicken salad</b> celery, apples, walnuts, raisins chutney, cocoanut & fresh fruit		22.
<b>Seared scallops</b> fresh fire grilled roasted corn, arugula, basil, shallots, cherry tomatoes, white truffle oil 2		25.
<b>Sesamed seared Ahi tuna salad</b> cabbage slaw, bell pepper & Asian dressing with pickle ginger 1,2		27.
<b>Grilled Ecuadorian prawns</b> organic mixed greens, avocado, tomato, mango, grapefruit, citrus vinaigrette		24.
<b>Asian organic grilled chicken</b> romaine lettuce, Napa cabbage, carrots, red pepper, almonds & asian dressing		22.
<b>Ribeye steak salad</b> baby greens, cherry tomatoes, cucumber, green beans & shaved parmesan 2		29.
<b>Chopped salad</b> bacon, tomato, pecorino-romano, olives & grilled organic chicken, balsamic vinaigrette		22.
<b>Vegan cobb salad</b> spring mixed greens, roasted beets, green beans, avocado, carrots, cherry tomatoes, firm tofu, toasted almonds & lime vinaigrette		20.

## Burgers

**Choice of French fries, mixed greens, coleslaw & potato salad**

**Burgers are dressed with mayonnaise, organic spring mixes & tomato, on a brioche bun**  
**add bacon 4.00, add avocado 3.00, add cheese 3.00**

<b>Niman ranch beef burger</b> fully garnish with grilled red onion 1,2		20.
<b>Black &amp; Blue burger</b> Point Reyes blue cheese & caramelized onion 1,2		23.
<b>Cave aged cheddar &amp; bacon burger</b> S&P house BBQ sauce 1,2		23.
<b>Salmon burger</b> S&P house wasabi mayonnaise & pickled cucumbers 1,2		26.
<b>Beyond burger</b> plant-based, fully garnish & gilled red onion 2		22.

1 Served raw or undercooked or containen raw or undercooked ingredients

2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can result in possible food borne illness  
 Substitution & split order \$ 2.50

**The best taste and highest quality ingredients, at salt and pepper**  
 We serve local organic fresh produce, meats & local fish when available

## Seafood

<b>Grilled wild king salmon in season or organic</b>	garlic mashed potatoes, broccolini with buerre blanc sauce & capers 2	36.
<b>seafood of the day</b>	a.q. 2	
<b>Wild king fillet of salmon</b>	house made red curry sauce, garden vegetables, peanuts, crisp cabbage salad & basmati rice 2	36.
<b>Seafood spaghetti</b>	fresh clams, prawn, salmon, sea bass & mussels in a rich bouillabaisse broth	36.
<b>Steamed mussels</b>	a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	23.
<b>Steamed clams</b>	garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	23.

## Pasta

<b>Spaghetti</b>	fresh garden tomato sauce & Pecorino-Romano	16.
	with organic chicken 22.	
	with prawns 26.	
<b>Alla carbonara</b>	crispy bacon, ricotta cheese, green peas, egg & Pecorin-Romano	18.
<b>Organic chicken cappellini</b>	tomatoes, green peas, Parmigiano Reggiano with wine & chicken broth	22.
<b>Three cheese linguini</b>	cream sauce, cilantro/walnut pesto & Parmigiano-Reggiano cheese	16.
	with organic chicken 22	
	With prawns 26.	

## From the grill

<b>Rib eye steak</b>	gruyere cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction 2	42.
<b>Grilled skirt steak</b>	chipotle honey glaze, caramelized onions with french fries & house spicy ketchup 2	28.
<b>Mongolian pork chop</b>	yam puree, lemon sautéed spinach & pear chutney 2	27.
<b>Rack of lamb</b>	salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables 2	42.
<b>Slow cooked baby back ribs</b>	S&P barbeque sauce, coleslaw & french fries	26.

## From the oven

<b>Coq au vin</b>	red wine braised chicken, garlic mashed potatoes & Swiss chard	22.
<b>Sticky chicken</b>	organic grill chicken breast garlic mashed potatoes, fresh broccolini in Asian sauce 2	24.
<b>Braised short ribs</b>	Niman ranch beef, horseradish mashed potatoes & carrots	38.
<b>Roast chicken</b>	half organic roasted chicken, mashed potatoes, caramelized baby carrots & fennel	27.
<b>Vegetable curry</b>	Kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	19.

Sides: vegetables • lemon sautéed spinach • french fries • corn on the cob 9.



We accept Visa, MasterCard & American Express  
 38 Main Street, Tiburon  
 Reservations accepted at. 415-435-3594