



## Soups

	cup or bowl
New England clam chowder (gluten free)	8.5/10.
soup of the day	6.5/8.5

## Starters

	1/2doz./full doz.
S & P bingo baked oysters with spinach & Pecorino-Romano cheese sauce	22. /36
Marin miyagi oysters champagne mignonette & cocktail sauce	20. /34
Bbq oysters S&P house barbeque sauce	20. /34
Oyster poppers spicy Thai prick nam pla, wasabi, fish roe	20. /34
Roasted garlic cambazola cheese, crostini, pear chutney	10.
Ahi tuna tartare avocado & sesame, fish roe, cucumber with balsamic reduction & chili oil (gluten)	20.
Dungeness crab cakes with mango salsa, chipotle aioli & cocktail sauce	14.
Roasted beet salad greens, Laura Chanel goat cheese, blue cheese & lime vinaigrette	12.
Brussel sprout, fennel & bacon salad feta cheese, sweet potato chips & bread crumbs	12.
Pear and baby greens pears, point reyes blue cheese, sweet pecans & sherry vinaigrette	12.
Crispy calamari prawn, cauliflower smoked jalapeno dip & cocktail sauce	15.
Onion rings house made spicy ketchup	11.

## Salads

Crab stack mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing	28.
House Caesar romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressing with chicken 16 with prawns 21. with calamari 20.	11.
Crab Louis field greens with avocado, tomato, cucumber, celery, egg & Louis dressing	27.
Curry chicken salad celery, apples, walnuts, raisins chutney, cocoanut & fresh fruit	18.
Seared scallops corn cut from the cob, arugula, basil, shallots, cherry tomatoes, white truffle oil	20.
Asian Ahi tuna salad cabbage slaw, bell pepper & Asian dressing with crisp rice noodles	22.
Grilled Ecuadorian prawns mixed greens, avocado, mango, grapefruit, citrus vinaigrette	21.
Asian chicken romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing	16.
Ribeye steak salad baby greens, cherry tomatoes, cucumber, green beans & shaved parmesan	21.
Chopped salad bacon, tomato, pecorino-romano, olives & grilled chicken, balsamic vinaigrette	17.

## Burgers

Choice of French fries, mixed greens, coleslaw & potato salad  
 Burgers are dressed with mayonnaise, romaine lettuce & tomato, on a brioche bun  
 add bacon 3.00, add avocado 3.00, add cheese 3.00

Niman ranch beef burger with grilled red onion	14.
Black & Blue burger Point Reyes blue cheese & caramelized onion	17.
Cave aged cheddar & bacon burger S&P house BBQ sauce	18.
Salmon burger S&P house aioli, wasabi & pickled cucumbers	20.

**We serve local, sustainable, organic fresh produce, meats and fish**  
 Consuming raw or undercooked food can result in possible food borne illness  
 (State mandate statement) substitution & split order \$2.50

## Seafood

<b>Grilled wild king salmon in season or organic</b>	garlic mashed potatoes, broccolini with buerre blanc sauce & capers	28.
<b>seafood of the day</b>	a.q.	
<b>Wild king fillet of salmon</b>	red curry sauce, garden vegetables, peanuts, crisp cabbage salad & basmati rice	28.
<b>Seafood spaghetti</b>	fresh clams, prawn, salmon, sea bass & mussels in a rich bouillabaisse broth	28.
<b>Steamed mussels</b>	a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	22.
<b>Steamed clams</b>	garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	20.

## Pasta

<b>Spaghetti</b>	fresh garden tomato sauce & Pecorino-Romano	15.
	with chicken 19. with prawns 25.	
<b>Alla carbonara</b>	crispy bacon, ricotta cheese, green peas, egg & Pecorin-Romano	17.
<b>Chicken cappellini</b>	tomatoes, green peas, Parmigiano Reggiano with wine & chicken broth	19.
<b>Three cheese linguini</b>	cream sauce, cilantro/walnut pesto & Parmiggiano-Reggiano cheese	15.
	with chicken 19. With prawns 25.	

## From the grill

<b>Rib eye steak</b>	cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction	32.
<b>Grilled skirt steak</b>	chipotle honey glaze, caramelized onions with french fries & spicy ketchup	24.
<b>Mongolian pork chop</b>	yam puree, lemon sautéed spinach & pear chutney	22.
<b>Rack of lamb</b>	salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables	33.
<b>Slow cooked baby back ribs</b>	S&P barbeque sauce, coleslaw & french fries	23.

## From the oven

<b>Coq au vin</b>	red wine braised chicken, garlic mashed potatoes & Swiss chard	18.
<b>Sticky chicken</b>	garlic mashed potatoes, fresh broccolini	18.
<b>Braised short ribs</b>	horseradish mashed potatoes & carrots	28.
<b>Roast chicken</b>	mashed potatoes, caramelized baby carrots & fennel	17.
<b>Vegetable curry</b>	Kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice	17.

Sides: vegetables • lemon sautéed spinach • french fries • corn on the cob 7.



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