



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	15.
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	16.
Onion rings house made spicy ketchup	11.

Salads

Crab stack mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing	30.
House Caesar romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressing	12.
with chicken 16 with prawns 22. with calamari 20.	
Dungeness crab Louis field greens with avocado, tomato, cucumber, celery, egg & Louis dressing	29.
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	22.
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	16.
Black & Blue burger Point Reyes blue cheese & caramelized onion	19.
Cave aged cheddar & bacon burger S&P house BBQ sauce	19.
Salmon burger S&P house aioli, wasabi & pickled cucumbers	21.

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

Grilled wild king salmon in season or organic	garlic mashed potatoes, broccolini with buerre blanc sauce & capers	30.
seafood of the day	a.q.	
Wild king fillet of salmon	red curry sauce, garden vegetables, peanuts, crisp cabbage salad & basmati rice	30.
Seafood spaghetti	fresh clams, prawn, salmon, sea bass & mussels in a rich bouillabaisse broth	30.
Steamed mussels	a bowl of P.E.I. mussel's in a rich bouillabaisse broth & gremolata toast for the juice	22.
Steamed clams	garlic, chopped parsley, lemon wedges & garlic bread in a rich bouillabaisse broth	20.

Pasta

Spaghetti	fresh garden tomato sauce & Pecorino-Romano	15.
	with chicken 19. with prawns 25.	
Alla carbonara	crispy bacon, ricotta cheese, green peas, egg & Pecorin-Romano	17.
Chicken cappellini	tomatoes, green peas, Parmigiano Reggiano with wine & chicken broth	19.
Three cheese linguini	cream sauce, cilantro/walnut pesto & Parmiggiano-Reggiano cheese	15.
	with chicken 20. With prawns 25.	

From the grill

Rib eye steak	cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction	34.
Grilled skirt steak	chipotle honey glaze, caramelized onions with french fries & spicy ketchup	25.
Mongolian pork chop	yam puree, lemon sautéed spinach & pear chutney	24.
Rack of lamb	salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables	33.
Slow cooked baby back ribs	S&P barbeque sauce, coleslaw & french fries	23.

From the oven

Coq au vin	red wine braised chicken, garlic mashed potatoes & Swiss chard	18.
Sticky chicken	garlic mashed potatoes, fresh broccolini	18.
Braised short ribs	horseradish mashed potatoes & carrots	30.
Roast chicken	mashed potatoes, caramelized baby carrots & fennel	17.
Vegetable curry	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