



Soups

New England clam chowder served with fresh clams	(gluten free)	cup / bowl
soup of the day		9/12. 8/10.

Starters

S & P bingo	baked oysters with spinach & Pecorino-Romano cheese sauce	1/2doz./full doz.
		26./40
Marin miyagi oysters	champagne mignonette & cocktail sauce	21./35
Bbq oysters	S&P house barbeque sauce	21./35
Oyster poppers	spicy Thai prick nam pla, wasabi, fish roe	21./35
Roasted garlic	cambazola cheese, acme bread crostini & house made pear chutney	13.
Ahi tuna tartare	avocado & sesame, fish roe, cucumber with balsamic reduction & chili oil (gluten)	22.
Dungeness crab cakes	with fresh mango salsa, chipotle aioli & cocktail sauce	17.
Roasted beet salad	organic greens, Laura Chenel goat cheese, blue cheese & lime vinaigrette	13.
Brussel sprout, fennel & bacon salad	feta cheese, sweet potato chips & bread crumbs	13.
Pear and baby greens	pears, point reyes blue cheese, sweet pecans & sherry vinaigrette	13.
Crispy calamari	prawn, cauliflower smoked jalapeno dip & cocktail sauce	18.
Onion rings	house made spicy ketchup	13.

Salads

Crab stack	mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing	33.
House Caesar	organic romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressing	14.
	with chicken 19 with prawns 25. with calamari 25.	
Dungeness crab Louis	field greens with avocado, tomato, cucumber, celery, egg & Louis dressing	33.
Curry chicken salad	celery, apples, walnuts, raisins chutney, cocoanut & fresh fruit	19.
Seared scallops	fresh fire grilled roasted corn, arugula, basil, shallots, cherry tomatoes, white truffle oil	21.
Sesamed seared Ahi tuna salad	cabbage slaw, bell pepper & Asian dressing with pickle ginger	25.
Grilled Ecuadorian prawns	organic mixed greens, avocado, mango, grapefruit, citrus vinaigrette	21.
Asian organic grilled chicken	romaine lettuce, Napa cabbage, carrots, red pepper, almonds & asian dressing	18.
Ribeye steak salad	baby greens, cherry tomatoes, cucumber, green beans & shaved parmesan	25.
Chopped salad	bacon, tomato, pecorino-romano, olives & grilled organic chicken, balsamic vinaigrette	20.

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	18.
Black & Blue burger	Point Reyes blue cheese & caramelized onion	21.
Cave aged cheddar & bacon burger	S&P house BBQ sauce	21.
Salmon burger	S&P house aioli, wasabi & pickled cucumbers	24.

Served raw or undercooked or containen raw or undercooked ingredients
 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

Grilled wild king salmon in season or organic	garlic mashed potatoes, broccolini with buerre blanc sauce & capers	34.
seafood of the day	a.q.	
Wild king fillet of salmon	house made red curry sauce, garden vegetables, peanuts, crisp cabbage salad & basmati rice	34.
Seafood spaghetti	fresh clams, prawn, salmon, sea bass & mussels in a rich bouillabaisse broth	34.
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	22.

Pasta

Spaghetti	fresh garden tomato sauce & Pecorino-Romano	15.
	with organic chicken 21.	
	with prawns 26.	
Alla carbonara	crispy bacon, ricotta cheese, green peas, egg & Pecorin-Romano	17.
Organic chicken cappellini	tomatoes, green peas, Parmigiano Reggiano with wine & chicken broth	21.
Three cheese linguini	cream sauce, cilantro/walnut pesto & Parmigiano-Reggiano cheese	15.
	with organic chicken 21	
	With prawns 26.	

From the grill

Rib eye steak	gruyere cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction	38.
Grilled skirt steak	chipotle honey glaze, caramelized onions with french fries & house spicy ketchup	27.
Mongolian pork chop	yam puree, lemon sautéed spinach & pear chutney	26.
Rack of lamb	salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables	38.
Slow cooked baby back ribs	S&P barbeque sauce, coleslaw & french fries	25.

From the oven

Coq au vin	red wine braised chicken, garlic mashed potatoes & Swiss chard	20.
Sticky chicken	organic grill chicken breast garlic mashed potatoes, fresh broccolini in Asian sauce	20.
Braised short ribs	Niman ranch beef, horseradish mashed potatoes & carrots	36.
Roast chicken	half organic roasted chicken, mashed potatoes, caramelized baby carrots & fennel	26.
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