



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	25. /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, crostini, pear chutney	12.
Ahi tuna tartare avocado & sesame, fish roe, cucumber with balsamic reduction & chili oil (gluten)	22.
Dungeness crab cakes with mango salsa, chipotle aioli & cocktail sauce	16.
Roasted beet salad greens, Laura Chanel goat cheese, blue cheese & lime vinaigrette	13.
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	13.
Crispy calamari prawn, cauliflower smoked jalapeno dip & cocktail sauce	18.
Onion rings house made spicy ketchup	12.

Salads

Crab stack mango, cucumber, tomato, avocado, peanuts & ginger citrus dressing	32.
House Caesar romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressing	13.
with chicken 18 with prawns 24. with calamari 23.	
Dungeness crab Louis field greens with avocado, tomato, cucumber, celery, egg & Louis dressing	30.
Curry chicken salad celery, apples, walnuts, raisins chutney, cocoanut & fresh fruit	19.
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	24.
Grilled Ecuadorian prawns mixed greens, avocado, mango, grapefruit, citrus vinaigrette	21.
Asian chicken romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing	17.
Ribeye steak salad baby greens, cherry tomatoes, cucumber, green beans & shaved parmesan	24.
Chopped salad bacon, tomato, pecorino-romano, olives & grilled organic chicken, balsamic vinaigrette	19.

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	17.
Black & Blue burger Point Reyes blue cheese & caramelized onion	20.
Cave aged cheddar & bacon burger S&P house BBQ sauce	20.
Salmon burger S&P house aioli, wasabi & pickled cucumbers	22.

Seafood

Grilled wild king salmon in season or organic	garlic mashed potatoes, broccolini with buerre blanc sauce & capers	33.
seafood of the day	a.q.	
Wild king fillet of salmon	house made red curry sauce, garden vegetables, peanuts, crisp cabbage salad & basmati rice	33.
Seafood spaghetti	fresh clams, prawn, salmon, sea bass & mussels in a rich bouillabaisse broth	33.
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 20.	
	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	20.
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	cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction	36.
Grilled skirt steak	chipotle honey glaze, caramelized onions with french fries & spicy ketchup	26.
Mongolian pork chop	yam puree, lemon sautéed spinach & pear chutney	26.
Rack of lamb	salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables	36.
Slow cooked baby back ribs	S&P barbeque sauce, coleslaw & french fries	24.

From the oven

Coq au vin	red wine braised chicken, garlic mashed potatoes & Swiss chard	19.
Sticky chicken	organic grill chicken breast garlic mashed potatoes, fresh broccolini in Asian sauce	18.
Braised short ribs	Niman ranch beef, horseradish mashed potatoes & carrots	34.
Roast chicken	half organic roasted chicken, mashed potatoes, caramelized baby carrots & fennel	25.
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