



SAUSALITO, CALIFORNIA 94965
TELEPHONE: (415) 332-1500
www.thespinnaker.com

COLD APPETIZERS

Oregon Bay Shrimp Cocktail	9.95
The Spinnaker Cocktail	10.25
Prawns, shrimp, scallops, calamari & surimi crab marinated in a light Italian dressing	
Seafood Sampler	14.95
Prawn, oyster, shrimp, smoked salmon	
Oysters on the Half Shell	14.50
Fresh Daily with Mignonette & Cocktail sauces	
Dungeness Crab Cocktail	15.50
Prawn Cocktail	14.95
Large Pacific prawns	
Smoked Salmon	11.50
Alaskan, with capers, Bermuda onion & toast	
Local Marin County Artisan Cheese Plate	13.50
Bleu, Camembert, Triple Cream Brie & Breakfast Cheeses served with Carr's Crackers, Granny Smith & Golden Delicious apple slices, fresh berries & Pecan Praline	

SOUPS & HOT APPETIZERS

- ALL SOUPS PREPARED DAILY -

Soup of the Day	Cup 5.50
or Clam Chowder	Bowl 6.50
Calamari Fritte	9.95
Crab Pot Stickers	9.75
With ginger & cilantro Thai sauce	
La Bruschetta	8.50
Hot focaccia bread with garlic, olive oil, fresh tomato, pesto, & parmesan cheese	
Crab Cakes	11.95
Dungeness & Snow Crab	
Seared Sea Scallops & Mussels	10.95
With Roma tomatoes, chives, fried leeks, beurre blanc & a touch of oyster sauce	

LIGHT LUNCH COMBINATIONS

1. Butter Lettuce tossed with Apples, Sundried Cranberries, crumbled local Point Reyes Blue Cheese, Walnuts & Maple Vinaigrette with Cup of Clam Chowder or Soup du Jour 15.25
2. Half Avocado with Bay Shrimp, choice of dressing, with Cup of Clam Chowder or Soup du Jour 16.25
3. Quesadilla with Crab, Shrimp, Fresh Basil & Tomato Salsa, with Cup of Clam Chowder or Soup du Jour 16.50
4. Crab Cakes, French Fries, with Cup of Clam Chowder or Soup du Jour 17.25
5. Baby Spinach & Bay Shrimp Salad, with Cup of Clam Chowder or Soup du Jour 16.25
Tossed with Cabernet vinaigrette, crumbled local Point Reyes Blue Cheese, apples & walnuts

SALADS

Dressings Available — Italian Vinaigrette, Maple Vinaigrette, Thousand Island, Blue Cheese & Ranch

HOUSE GREEN SALAD	7.95	THE SPINNAKER SALAD	17.95	SEAFOOD COBB SALAD WITH	
Romaine & fresh spring greens tossed with sunflower seeds, Asiago cheese & balsamic vinaigrette		Prawns, shrimp, scallops, Small 14.25 calamari & surimi crab marinated in a light Italian Dressing		BAY SCALLOPS & SHRIMP	17.50
MIXED GREEN SALAD	7.75	GRILLED SALMON FILET		Crumbled local Point Reyes Blue Cheese, Roma tomato, chopped egg, bacon, & Louis dressing	
With marinated seafood	10.25	ON MIXED GREENS	18.25	TRADITIONAL COBB SALAD	16.95
With shrimp	10.75	With maple vinaigrette, goat cheese, walnuts & Roma tomato		With bacon, roast turkey, tomato, crumbled local Point Reyes Blue Cheese, chopped egg & avocado	
With crab	15.75	FRESH FRUIT SALAD	13.95	DUNGENESS CRAB LOUIS	22.95
CAESAR SALAD	10.50	With coconut dressing & sorbet		With half avocado, add	1.95
SEAFOOD CAESAR SALAD	17.50	SHRIMP LOUIS Small 14.50	17.25	SEAFOOD SALAD	20.50
Bay scallops & shrimp				Prawns, shrimp, & bay scallops	
GRILLED CHICKEN CAESAR	15.50				

LUNCHEON SANDWICHES

CRAB CAKE SANDWICH	14.95	FRESH SALMON SALAD SANDWICH		TURKEY, AVOCADO,	
On a fresh Ciabatta roll with roasted red peppers & Aoli sauce		ON MARBLED RYE	14.25	HAVARTI, & TOMATO	13.50
QUESADILLA WITH CRAB,		Fresh salmon salad seasoned with tarragon, dill & capers		Served with cranberry-pineapple chutney on a Ciabatta roll	
SHRIMP & FRESH BASIL	14.50	GRILLED CHICKEN BREAST	13.25	GRILLED CHICKEN	
Served with tomato-cilantro salsa & French fries		SANDWICH ON FOCCACIA		SANDWICH	13.25
SPINNAKER HAMBURGER	12.50	With Roma tomatoes, pesto, & Parmesan cheese		With grilled peppers, onions & Jack cheese	
Freshly ground chuck. French fries		CLUB HOUSE SANDWICH	13.75	CORNED BEEF BRISKET AND	
With Jack, Pepper Jack, Swiss		Roast turkey, bacon, avocado, Served with French fries		SWISS CHEESE SANDWICH	13.95
or Cheddar cheese	Add .75	CRAB, SHRIMP & AVOCADO		On Marbled Rye with ginger cole slaw, hot mustard & horseradish	
With Hickory smoked bacon	Add .75	CLUBHOUSE SANDWICH	17.50	PORTOBELLO MUSHROOM	
SHRIMP SALAD SANDWICH	13.95	Served with French fries		SANDWICH	14.25
Bay shrimp, butter lettuce & ranch style dressing. Served on Ciabatta roll or Marbled Rye bread				Grilled Portobello mushroom & roast peppers, sautéed onions, Havarti cheese with Remoulade sauce on a Ciabatta Roll	

All seafoods utilized are the finest available. Our vegetables are fresh and prepared to order. Many of our items can be made gluten free.

BRUNCH

— SUNDAY FROM 11:00 A.M. TO 3:00 P.M. —

EGGS SPINNAKER Crab cakes, poached eggs & Hollandaise Sauce	17.75	FRESH CORNED BEEF HASH & EGGS Eggs fried, scrambled or poached	13.95
EGGS BENEDICT Poached eggs atop Canadian bacon & English muffins. Hollandaise sauce	14.95	BAY SHRIMP SCRAMBLE Scrambled eggs with bay shrimp, chives, red peppers, mushrooms & jack cheese	15.75
EGGS JUNEAU Smoked salmon on English muffins, poached eggs, topped with Hollandaise	15.50	FRENCH TOAST WITH HONEY-MAPLE SYRUP Choice of bacon or Canadian bacon	13.50
SHRIMP OMELETTE With havarti & fresh Tropical Fruit salsa	16.50	BRUNCH QUESADILLA Scrambled eggs, fresh spinach, linguica & Monterey Jack cheese served with shoestring fries	14.50
ROCK CRAB & CHEDDAR CHEESE OMELETTE With avocado	18.50	BACON, OR CANADIAN BACON & EGGS Eggs fried, scrambled, or poached	13.50
TRIPLE CREAM CAMBOZOLA BRIE & HAM OMELETTE	15.25		
CRAB & SHRIMP IMPERIAL Crab & shrimp in a rich Beshimella topped with melted Jack cheese & sliced avocado, served with Shoestring potatoes	15.95		

PASTA

SPAGHETTINI WITH PRAWNS In a fresh roasted Roma tomato sauce, topped with pecorino cheese & fried basil	18.50
PENNE WITH GRILLED CHICKEN BREAST Marinated chicken breast, grilled, julienne & tossed with garlic, olive oil, sundried cranberries & basil	15.50
SPANISH SEAFOOD FIDEUA Prawns, Swordfish, Scallops, Clams & Mussels tossed with Whole Wheat Pasta, fresh tomatoes, fennel, garlic & chili's, oven-roasted Catalan Style	19.25
LARGE FOUR-CHEESE RAVIOLI In spinach dough with walnut alfredo or pesto sauce	14.50
ANGEL HAIR PASTA WITH ROCK SHRIMP, BAY SCALLOPS & MANILA CLAMS Garlic, scallions, sundried tomato, beurre blanc	18.25
PENNE RUSTICA Sauté scallops, swordfish, prawns with roast garlic, mushrooms, onions, oregano, white wine & penne pasta	19.25
CALAMARI RING TOSS Fried Calamari tossed with Whole Wheat Pasta in a garlic beurre blanc	15.95

A LA CARTE LUNCHEON

Fish & Shellfish

CRAB CAKES Dungeness & Snow crab with with fresh Tropical Fruit salsa	18.50	SALMON Served grilled or poached	20.50	PACIFIC MAHI GRILLED Served with fresh Tropical Fruit salsa	20.50
SPINNAKER PAELLA With scallop, prawn, mussel, clams, swordfish, Andouille sausage & saffron risotto	19.25	SALMON FILET STUFFED WITH MUSHROOMS Portobello, Shiitake & Crimini mushrooms in a shellfish & cream Besciamella	22.25	PAN SEARED SCALLOPS With roast garlic & Shiitake mushrooms	19.95
BOUILLABAISSE Prawns, scallops, clams, mussels & fresh fish in a rich broth. Garlic Bread	19.25	MIXED SEAFOOD GRILL Prawn, scallop, halibut & salmon	21.25	SEA BASS SAUTÉ With white truffle oil, Portobello & Crimini mushrooms, roast garlic & Roma tomatoes	22.95
PETRALE FILET Coated with crushed croutons & macadamia nuts	19.50	SEA BASS GRILLED Served with fresh Tropical Fruit salsa	21.95	GRILLED SCALLOPS	
PETRALE DORE	18.75	HALIBUT SAUTÉ With Roma tomatoes, Shiitake Mushrooms & Havarti	21.75	BROCHETTE With bacon, garlic, olive oil & lemon	19.95
STEAMED MANILA CLAMS	18.50	SEARED HALIBUT FILET With fresh spinach & basil mousse. Served with potato cakes	21.95	SWORDFISH FILET Grilled or seared with roast garlic, roma tomatoes, mushrooms & fresh basil	22.25
FISH AND CHIPS Fresh filet strips of Halibut, pale ale batter with remoulade & pesto sauces	15.50	PACIFIC MAHI Sauté with crab & brie, or ... Vera Cruz style with peppers & onions	21.25	REX SOLE MEUNIERE Lightly coated in cracker crumbs, griddle fried in butter to a golden brown.	16.95
BAJA PRAWNS AND CHIPS With remoulade & ranch sauces	16.95			SALMON FILET Seared on a bed of baby spinach, braised with 18-year-old balsamic vinegar & seasoned walnut oil	21.50
				GRILLED LOBSTER TAIL	Market Price

Meat & Poultry

NEW YORK STEAK SANDWICH Choice 10 oz. New York on focaccia bread. Grilled onions & shoestring fries	21.50	CHICKEN BREASTS SAUTÉ WITH MUSHROOMS Portobello, Shitake, Crimini & Porcini mushrooms in a Veloute cream sauce	19.25	PIQUANT CHICKEN BREASTS SAUTÉ With champagne, lemon & capers	18.50
				GRILLED BONELESS CHICKEN BREASTS With garlic, olive oil, & rosemary baste	18.25

Minimum \$14.00 per person.
Sales tax will be added to the price
of all food and beverage items served.

The Spinnaker

Open Every Day.
Please refrain from using
cell phones in the dining room.