



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

Cold Appetizers

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



Soups & Hot Appetizers

Our soups are prepared fresh daily.

Soup of the Day or Clam Chowder		
	<i>Cup</i>	<i>Bowl</i>
	5.50	6.50
Crab Potstickers with Ginger and Cilantro Thai Sauce	9.75	
Calamari Fritte	9.95	
Quesadilla with Crab, Shrimp Fresh Basil and Pepper Jack cheese.....	10.50	
<i>Served with tomato-cilantro salsa</i>		
La Bruschetta	8.50	
<i>Hot focaccia bread with garlic, olive oil, fresh tomato, pesto and parmesan cheese</i>		
Crab Cakes	11.95	
<i>Dungeness and Snow crab</i>		
Baked Brie with Roast Garlic.....	8.95	
Seared Sea Scallops and Mussels	10.95	
<i>With Roma tomatoes, chives, fried leeks, beurre blanc and a touch of oyster sauce</i>		

Salads

HOUSE GREEN SALAD	7.95	FRESH SEASONAL FRUIT SALAD	14.95
<i>Romaine and fresh spring greens tossed with sunflower seeds, Asiago cheese and balsamic vinaigrette</i>		<i>Served with coconut dressing and sorbet</i>	
SPRING GREENS WITH MAPLE VINAIGRETTE, WALNUTS AND FRESH LAURA CHENEL GOAT CHEESE	8.25	GRILLED SALMON ON SPRING GREENS	18.95
<i>SPRING GREENS WITH CABERNET VINAIGRETTE AND CRUMBLED LOCAL POINT REYES BLUE CHEESE</i>		<i>With maple vinaigrette, walnuts, Laura Chenel goat cheese and Roma tomato</i>	
<i>8.25</i>		THE SPINNAKER SALAD	18.95
<i>BUTTER LETTUCE TOSSED WITH APPLES, SUNDRIED CRANBERRIES, CRUMBLED LOCAL POINT REYES BLUE CHEESE, WALNUTS AND MAPLE VINAIGRETTE</i>		<i>Prawns, shrimp, scallops, calamari and surimi crab marinated in a light Italian dressing</i>	
<i>8.75</i>		SEAFOOD SALAD	20.50
MIXED GREEN SALAD	7.95	<i>Prawns, shrimp, and bay scallops</i>	
<i>Romaine, and spring greens with your choice of dressing</i>		SHRIMP LOUIS	17.95
<i>With marinated seafood</i>		<i>11.25</i>	
<i>With shrimp</i>		<i>10.95</i>	
<i>With crab</i>		<i>15.95</i>	
CAESAR SALAD.....	Per Person 9.50	TRADITIONAL COBB SALAD	17.50
<i>The Spinnaker's special version of this delightful salad. Prepared at your table for a minimum of two persons.</i>		<i>With bacon, roast turkey, tomato, crumbled local Point Reyes Blue cheese, chopped egg and avocado, served with balsamic vinaigrette</i>	
BABY SPINACH SALAD	8.95	SEAFOOD COBB SALAD WITH BAY SCALLOPS, SHRIMP AND CRUMBLED LOCAL POINT REYES BLUE CHEESE	18.95
<i>Tossed with cabernet vinaigrette, crumbled local Point Reyes Blue cheese, apples and walnuts</i>		<i>Roma tomato, chopped egg, and bacon, served with Louis dressing</i>	

Pasta

PENNE WITH GRILLED CHICKEN	17.25	SPANISH SEAFOOD FIDEUA	20.95
<i>Garlic, olive oil, sundried cranberries and basil</i>		<i>Prawns, swordfish, scallops, clams and mussels tossed with Whole Wheat Pasta, fresh tomatoes, fennel, garlic and chili's, oven-roasted Catalan Style</i>	
ANGEL HAIR PASTA WITH ROCK SHRIMP, BAY SCALLOPS, AND MANILA CLAMS	19.50	PENNE RUSTICA	20.50
<i>Garlic, scallions, sundried tomato, beurre blanc</i>		<i>Sauté scallops, swordfish, prawns, roasted garlic, mushrooms, onion, oregano and wine</i>	
SPAGHETTINI WITH PRAWNS	20.50	LARGE FOUR-CHEESE RAVIOLI IN SPINACH DOUGH	15.75
<i>Fresh roasted Roma tomato sauce, topped with pecorino romano cheese and fried basil</i>		<i>WITH WALNUT ALFREDO OR PESTO SAUCE</i>	
CALAMARI RING TOSS	17.95	<i>Stuffed with ricotta, mozzarella, parmesan and romano cheese</i>	
<i>Fried Calamari tossed with Whole Wheat Pasta in a garlic beurre blanc</i>		PASTA PRIMAVERA	15.95
		<i>Fettuccine with baby spinach, julienne carrots, peppers, yellow and green squash, Crimini mushrooms with fried leeks and tossed with pesto</i>	

The Spinnaker

Fish and Shellfish

CRAB CAKES	19.50
<i>Dungeness and Snow crab with fresh Tropical Fruit salsa</i>	
REX SOLE	
REX SOLE MEUNIÈRE	18.95
REX SOLE AMANDINE	19.50
<i>Served with slivered almonds</i>	
PETRALE SOLE	
PETRALE FILET	20.50
<i>Coated with crushed croutons and macadamia nuts</i>	
PETRALE SOLE SAUTE	20.25
<i>With lemon beurre blanc</i>	
PETRALE SOLE DORE	19.95
HALIBUT	
SEARED HALIBUT FILET	22.95
<i>With fresh spinach and basil mousse, served with potato cakes</i>	
HALIBUT FILET GRILLED	21.95
HALIBUT FILET, PAN ROASTED	22.95
<i>With Havarti Dill and lemon pepper smoked salmon</i>	
PACIFIC MAHI	
SAUTE WITH CRAB AND BRIE.....	21.50
PAN SEARED MAHI	20.75
<i>With cilantro, red pepper, tomato, avocado and tortilla strips</i>	
GRILLED MAHI	20.50
<i>Served with fresh Tropical Fruit salsa</i>	
SCALLOPS	
PAN SEARED SCALLOPS	20.95
<i>With roast garlic and Shiitake mushrooms</i>	
GRILLED SCALLOPS BROCHETTE	20.75
<i>Bacon, garlic, olive oil and lemon</i>	
SEA BASS GRILLED	22.95
<i>Served with fresh Tropical Fruit salsa</i>	

SWORDFISH	
GRILLED SWORDFISH STEAK	22.95
<i>With fresh tarragon-dill herb butter and fresh Tropical Fruit salsa</i>	
SWORDFISH FILET SAUTE	23.50
<i>With roast garlic, Roma tomatoes, mushrooms and fresh basil</i>	
SEARED SWORDFISH FILET	23.50
<i>With Havarti Dill, prosciutto, lemon caper, beurre blanc, served with potato cakes</i>	
SALMON	
SALMON FILET	22.50
<i>Seared on a bed of baby spinach, braised with 18-year-old balsamic vinegar and seasoned walnut oil</i>	
GRILLED OR POACHED SALMON	21.25
SALMON FILET PAN ROAST	22.95
<i>Stuffed with Portobello, Shiitake and Crimini mushrooms in a shellfish and cream Besciamella</i>	
SAUTE SALMON PUTTANESCA	22.50
<i>With Roma tomato, fresh basil, lemon butter, and capers</i>	
PRAWNS	
SAUTE PRAWNS	21.50
<i>With Shiitake mushrooms, greens, oyster and Thai sauces</i>	
SAUTE PRAWNS WITH BEURRE BLANC	20.95
FRIED PRAWNS with shoestring potatoes	20.95
PETITE NEW YORK AND SAUTE PRAWNS.....	Market Price
CLAMS & MUSSELS	
FRESH STEAMED MANILA CLAMS	19.50
<i>Garlic, lemon butter, and white wine. Served with Garlic Toast</i>	
PRINCE EDWARD ISLAND MUSSELS	18.95
<i>White wine, garlic, lemon butter and Spanish Saffron</i>	
LOBSTER, AUSTRALIAN	
GRILLED LOBSTER TAIL 10 oz.	Market Price
STEAK AND LOBSTER	Market Price
<i>Half lobster tail and petite New York steak</i>	

– SEAFOOD COMBINATIONS & SPECIALTIES –

SPINNAKER PAELLA	22.95
<i>With scallops, prawns, mussels, clams, swordfish, Andouille sausage and saffron risotto</i>	
SEA BASS SAUTÉ	23.95
<i>With white truffle oil, Portobello and Crimini mushrooms, roast garlic and Roma tomatoes</i>	

SPINNAKER BOUILLABAISSÉ	23.50
<i>A melange of fresh seafood including scallops, prawns, clams, mussels and halibut served in a rich tomato-saffron-accented broth accompanied with remoulade sauce, served with garlic bread</i>	
MIXED SEAFOOD GRILL	23.25
<i>Prawn, scallop, halibut and salmon</i>	

Meats

PETITE NEW YORK STEAK, Grilled, 10 oz.	25.95
<i>With a Cabernet bordelaise and sautéed mushrooms</i>	
NEW YORK STEAK, Grilled, 14 oz.	31.25
<i>With a Cabernet bordelaise and sautéed mushrooms</i>	
FILET MIGNON 8 oz.	34.95
<i>With Cabernet bordelaise</i>	

Chicken

PIQUANT CHICKEN BREASTS SAUTE	19.25
<i>With champagne, lemon and capers</i>	
CHICKEN BREASTS SAUTE WITH MUSHROOMS	19.95
<i>Portobello, Shiitake, Crimini & Porcini mushrooms in a Veloute cream Sauce</i>	
GRILLED BONELESS CHICKEN BREASTS	19.25
<i>With a garlic, olive oil, and rosemary baste</i>	

Open Every Day
Minimum \$15.00 Per Person

Sales tax will be added to the price of all food and beverage items served.

All seafood utilized is the finest available. Our vegetables are fresh and prepared to order.

Please refrain from using cell phones in the dining room