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

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## 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

- 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
- Half Avocado with Bay Shrimp, choice of dressing, with Cup of Clam Chowder or Soup du Jour 16.25
- Quesadilla with Crab, Shrimp, Fresh Basil & Tomato Salsa, with Cup of Clam Chowder or Soup du Jour 16.50
- Crab Cakes, French Fries, with Cup of Clam Chowder or Soup du Jour 17.25
- 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 BAY SCALLOPS & SHRIMP	17.50
Romaine & fresh spring greens tossed with sunflower seeds, Asiago cheese & balsamic vinaigrette		Prawns, shrimp, scallops, calamari & surimi crab marinated in a light Italian Dressing	Small 14.25	Crumbled local Point Reyes Blue Cheese, Roma tomato, chopped egg, bacon, & Louis dressing	
MIXED GREEN SALAD	7.75	GRILLED SALMON FILET ON MIXED GREENS	18.25	TRADITIONAL COBB SALAD	16.95
With marinated seafood	10.25	With maple vinaigrette, goat cheese, walnuts & Roma tomato		With bacon, roast turkey, tomato, crumbled local Point Reyes Blue Cheese, chopped egg & avocado	
With shrimp	10.75	FRESH FRUIT SALAD	13.95	DUNGENESS CRAB LOUIS	22.95
With crab	15.75	With coconut dressing & sorbet		With half avocado, add	1.95
CAESAR SALAD	10.50	SHRIMP LOUIS	Small 14.50	SEAFOOD SALAD	20.50
SEAFOOD CAESAR SALAD	17.50		17.25	Prawns, shrimp, & bay scallops	
Bay scallops & shrimp					
GRILLED CHICKEN CAESAR	15.50				

## LUNCHEON SANDWICHES

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

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

## FISH & SHELLFISH

<b>CRAB CAKES</b> Dungeness & rock crab with fresh Tropical Fruit Salsa	18.50	<b>SALMON</b> Grilled or poached	20.50	<b>PAN SEARED SCALLOPS</b> With roast garlic & Shiitake mushrooms	19.95
<b>PETRALE FILET</b> With macadamia-crouton crust	19.50	<b>SALMON FILET STUFFED WITH MUSHROOMS</b> Portobello, Shiitake & Crimini mushrooms in a shellfish & cream Besciamella	22.25	<b>SEA BASS SAUTÉ</b> With white truffle oil, Portobello & Crimini mushrooms, roast garlic & Roma tomatoes	22.95
<b>PETRALE FILET DORE</b>	18.75	<b>SEA BASS GRILLED</b> Served with fresh Tropical Fruit salsa	21.95	<b>SALMON FILET</b> Seared on a bed of baby spinach, braised with 18-year-old balsamic vinegar & seasoned walnut oil	21.50
<b>PETRALE SAUTÉ</b> With lemon buerre blanc	18.95	<b>STEAMED MANILA CLAMS</b> Garlic, lemon butter & white wine	18.50	<b>MIXED SEAFOOD GRILL</b> Prawn, scallop, halibut & salmon	21.25
<b>REX SOLE</b> Meuniere style	16.95	<b>SEARED HALIBUT FILET</b> With fresh spinach & basil mousse	21.95	<b>PACIFIC MAHI</b> Sauté with crab legs & brie, or Vera Cruz style with peppers & onions	21.25
Amandine style	17.95	<b>SERVED WITH POTATO CAKES</b>		<b>PACIFIC MAHI GRILLED</b> Served with fresh Tropical Fruit Salsa	20.50
Toasted, slivered almonds added		<b>HALIBUT SAUTÉ</b> With Roma tomatoes, Shiitake mushrooms & havarti	21.75	<b>GRILLED SCALLOPS</b>	19.95
<b>BOUILLABAISSE</b> Prawn, scallop, clams, mussels & fresh fish in a rich broth. Garlic bread	19.25	<b>SWORDFISH FILET</b> Seared with roast garlic, Roma tomatoes, mushrooms & fresh basil	22.25	<b>BROCHETTE</b> With bacon, garlic, olive oil & lemon	
<b>SPINNAKER PAELLA</b> With scallop, prawn, mussel, clams, swordfish, Andouille sausage & saffron risotto	19.25	<b>SWORDFISH FILET GRILLED</b> With fresh tarragon dill herb butter & fresh Tropical Fruit Salsa	21.75	<b>GRILLED LOBSTER TAIL</b>	Market Price
<b>BAJA PRAWNS &amp; CHIPS</b> With remoulade & ranch sauces	16.95				
<b>FISH &amp; CHIPS</b> Fresh strips of Halibut, pale ale batter, with remoulade & pesto sauces	15.50				

## PASTA

<b>PENNE WITH GRILLED CHICKEN BREAST</b> Marinated chicken breast, grilled, julienne & tossed with penne pasta, garlic, olive oil, sundried cranberries & basil	15.50
<b>CALAMARI RING TOSS</b> Fried Calamari tossed with Whole Wheat pasta in a garlic buerre blanc	15.95
<b>SPAGHETTINI WITH PRAWNS</b> In a fresh roasted Roma tomato sauce, topped with pecorino cheese & fried basil	18.50
<b>LARGE FOUR-CHEESE RAVIOLI IN SPINACH DOUGH WITH WALNUT ALFREDO OR PESTO SAUCE</b> Stuffed with ricotta, mozzarella, parmesan & romano cheese	14.50
<b>ANGEL HAIR PASTA WITH ROCK SHRIMP, BAY SCALLOPS &amp; MANILA CLAMS</b> Garlic, scallions, sundried tomato, beurre blanc	18.25
<b>SPANISH SEAFOOD FIDEAU</b> Prawns, swordfish, scallops, clams & mussels tossed with Whole Wheat Pasta, fresh tomatoes, fennel, garlic & Chiliís, oven-roasted Catalan Style	19.25
<b>PENNE RUSTICA</b> Sauté scallops, swordfish, prawns with roast garlic, mushrooms, onion, oregano & white wine	19.25
<b>PASTA PRIMAVERA</b> Fettuccine with baby spinach, julienne carrots, peppers, yellow & green squash, Crimini mushrooms with fried leeks & tossed with pesto	14.95

## MEATS & POULTRY

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

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.