

SAUSALITO, CALIFORNIA 94965  
TELEPHONE: (415) 332-1500







## Cold Appetizers

Rock Shrimp Cocktail.....	7.25
<i>With coconut, ginger, jalapeno, and lime</i>	
Oregon Bay Shrimp Cocktail .....	6.50
The Spinnaker Cocktail .....	6.95
<i>Marinated shrimp, halibut, calamari, and surimi crab</i>	
Seafood Sampler.....	11.75
<i>Prawn, oyster, shrimp, smoked salmon</i>	
Oysters on the Half Shell.....	9.95
<i>Fresh local with mignonette and cocktail sauce</i>	
Dungeness Crab Cocktail .....	12.75
Prawn Cocktail .....	12.95
<i>Large Pacific prawns</i>	
Smoked Salmon.....	8.95
<i>Alaskan, with capers, Bermuda onion and toast</i>	



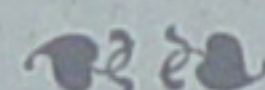
## Soups & Hot Appetizers

*Our soups are prepared fresh daily.*

Soup of the Day or Clam Chowder	
Cup 3.75 Bowl ...	4.75
Crab Potstickers with Ginger and Cilantro Thai Sauce.....	6.75
Calamari Fritte.....	6.95
Quesadilla with Crab, Shrimp and Fresh Basil.....	7.95
<i>Served with tomato-cilantro salsa</i>	
Grilled Eggplant and fresh Mozzarella Panini.....	6.95
<i>With pesto on toasted ciabatta bread</i>	
La Bruschetta .....	5.95
<i>Hot focaccia bread with garlic, olive oil, fresh tomato, onion, pesto, and parmesan cheese</i>	
Crab Cakes.....	9.50
<i>Dungeness and rock crab</i>	
Baked Brie with Roast Garlic.....	6.95

## Salads

HOUSE GREEN SALAD.....	5.75	GRILLED SALMON ON SPRING GREENS .....	13.75
<i>Romaine and fresh spring greens tossed with pine nuts, asiago cheese and Italian vinaigrette</i>		<i>With maple vinaigrette, Laura Chenel goat cheese, Roma tomato</i>	
SPRING GREENS WITH MAPLE VINAIGRETTE AND FRESH LAURA CHENEL GOAT CHEESE .....	5.95	THE SPINNAKER SALAD.....	14.25
		<i>Marinate rock shrimp, bay scallops, calamari, halibut and surimi crab</i>	
SPRING GREENS WITH CABERNET VINAIGRETTE AND MAYTAG BLEU CHEESE.....	5.95	SEAFOOD SALAD.....	15.95
		<i>Prawns, shrimp, and bay scallops</i>	
MIXED GREEN SALAD .....	5.75	SHRIMP LOUIS.....	12.95
<i>Romaine, and spring greens with your choice of dressing</i>			
With marinated seafood.....	7.25	TRADITIONAL COBB SALAD .....	13.95
With shrimp ... 7.25	11.95	<i>With bacon, roast turkey, tomato, Maytag bleu cheese, chopped egg and avocado. Served with balsamic vinaigrette.</i>	
CAESAR SALAD.....	Per Person 6.95	COBB SALAD WITH BAY SCALLOPS, SHRIMP, AND MAYTAG BLEU CHEESE .....	14.50
<i>The Spinnaker's special version of this delightful salad. Prepared at your table for a minimum of two persons.</i>		<i>Roma tomato, chopped egg, and bacon. Served with Louis dressing.</i>	
BABY SPINACH SALAD .....	6.50	DUNGENESS CRAB LOUIS .....	18.95
<i>With warm Applewood smoked bacon dressing</i>		<i>With half avocado, add.....</i>	
FRESH SEASONAL FRUIT SALAD .....	9.75		1.75
<i>Served with coconut dressing and sorbet.</i>			



## Pasta

PENNE WITH GRILLED CHICKEN .....	12.75	FETTUCINI AND ROCK SHRIMP .....	15.75
<i>Garlic, olive oil, sundried cranberries, basil, pine nuts</i>		<i>With spring greens, sundried tomato, mushrooms, olive oil, and white wine</i>	
ANGEL HAIR PASTA WITH ROCK SHRIMP, BAY SCALLOPS, AND MANILA CLAMS .....	15.95	PENNE RUSTICA .....	15.95
<i>Garlic, scallions, sundried tomato, beurre blanc</i>		<i>Saute scallops, swordfish, prawns, roasted garlic, mushrooms, onion, oregano and wine</i>	
SPAGHETTINI WITH SEAFOOD IN PAELLA BROTH.....	15.95	LARGE FOUR-CHEESE RAVIOLI IN SPINACH DOUGH WITH WALNUT ALFREDO OR PESTO SAUCE .....	12.25
<i>Prawns, rock shrimp, manila clams with paella shellfish broth, white wine and unsweetened chocolate</i>		<i>Stuffed with ricotta, mozzarella, parmesan and romano cheese</i>	

## Fish and Shellfish

CRAB CAKES .....	15.50	SCALLOPS	
<i>Dungeness and rock crab</i>		PAN SEARED SCALLOPS .....	16.95
AHI TUNA MEDALLIONS .....	17.95	<i>With roast garlic and shitake mushrooms</i>	
<i>Pan seared. Served with potato cakes</i>		GRILLED SCALLOPS BROCHETTE.....	16.95
REX SOLE .....		<i>Bacon, garlic, olive oil and lemon</i>	
REX SOLE MEUNIERE.....	13.95	SWORDFISH	
REX SOLE ALMANDINE .....	13.95	GRILLED SWORDFISH STEAK.....	18.25
<i>Seasonal. Served with slivered almonds.</i>		<i>With fresh tarragon-dill herb butter and seasonal salsa</i>	
PETRALE SOLE .....		PAN SEARED SWORDFISH WITH ROAST GARLIC, ROMA TOMATO, PINE NUTS AND FRESH BASIL.....	18.75
PETRALE FILET .....	16.25	SEARED SWORDFISH FILET .....	18.75
<i>Coated with crushed croutons and macadamia nuts</i>		<i>With fontina, prosciutto, lemon caper, beurre blanc. Served with potato cakes.</i>	
PETRALE SOLE SAUTE .....	15.95	SALMON	
<i>With lemon beurre blanc</i>		SALMON SAUTE.....	17.95
PETRALE SOLE DORE .....	15.95	<i>With garlic, wine, braised leeks, lemon butter</i>	
HALIBUT .....		GRILLED OR POACHED SALMON .....	17.95
HALIBUT FILET IN A CRUMBLER CROISSANT CRUST.....	17.95	<i>With hollandaise of the day</i>	
<i>Served with potato cakes</i>		SAUTE SALMON PUTTANESCA .....	18.25
HALIBUT FILET GRILLED .....	17.95	<i>With roma tomato, fresh basil, lemon butter, and capers</i>	
HALIBUT FILET SAUTE WITH ROMA TOMATO, SHIITAKE MUSHROOMS AND HAVARTI .....	17.95	PRAWNS	
PACIFIC MAHI .....		SAUTE PRAWNS, GREEK STYLE.....	17.50
SAUTE MAHI WITH DUNGENESS CRAB AND BRIE .....	17.95	<i>With roma tomato, garlic, minced onion, and feta cheese</i>	
PAN SEARED MAHI WITH CILANTRO, RED PEPPER TOMATO, AVOCADO, AND TORTILLA STRIPS .....	17.95	SAUTE PRAWNS WITH BEURRE BLANC.....	17.50
GRILLED MAHI WITH FRESH TROPICAL SALSA .....	17.50	FRIED PRAWNS Shoestring potatoes .....	17.50
		FULL CUT 9 OZ. FILET MIGNON AND SAUTE PRAWNS .....	Market Price
		CLAMS	
		FRESH STEAMED MANILA CLAMS .....	14.95
		<i>Garlic, lemon butter, and white wine</i>	
		LOBSTER, AUSTRALIAN	
		GRILLED LOBSTER TAIL 12 oz.....	Market Price
		STEAK AND LOBSTER .....	Market Price
		<i>Half Lobster tail and petite New York steak</i>	

## SEAFOOD COMBINATIONS & SPECIALTIES

AHI TUNA SAUTE .....	17.95	SPINNAKER BOUILLABAISSE .....	18.95
<i>With porcini mushrooms, sundried tomatoes, merlot and capers</i>		<i>A melange of fresh seafood including scallops, prawns, clams, halibut, and calamari served in a rich tomato-saffron-accented broth accompanied with Remoulade sauce. Served with garlic bread.</i>	
PAN ROAST SALMON WITH ALMOND-CROUTON CRUST .....	18.25	MIXED SEAFOOD GRILL.....	17.95
<i>With sherry-caper butter</i>		<i>Prawns, scallops, halibut, and salmon</i>	

## Meats

PETITE NEW YORK STEAK 10 oz. Choice .....	16.95
NEW YORK STEAK 14 oz. Choice.....	20.95
FILET MIGNON 9 oz. ....	25.95
<i>Sauce Demi-Glace, Mushroom Cap</i>	

## Chicken

PIQUANT CHICKEN BREAST SAUTE.....	15.25
<i>With champagne, lemon and capers</i>	
GRILLED CHICKEN BREAST .....	14.95
<i>With a garlic, olive oil, and rosemary baste</i>	
CHICKEN PARMESAN.....	15.25
<i>Saute boneless, skinless breasts with a light coating of Parmesan cheese and sourdough bread crumbs</i>	

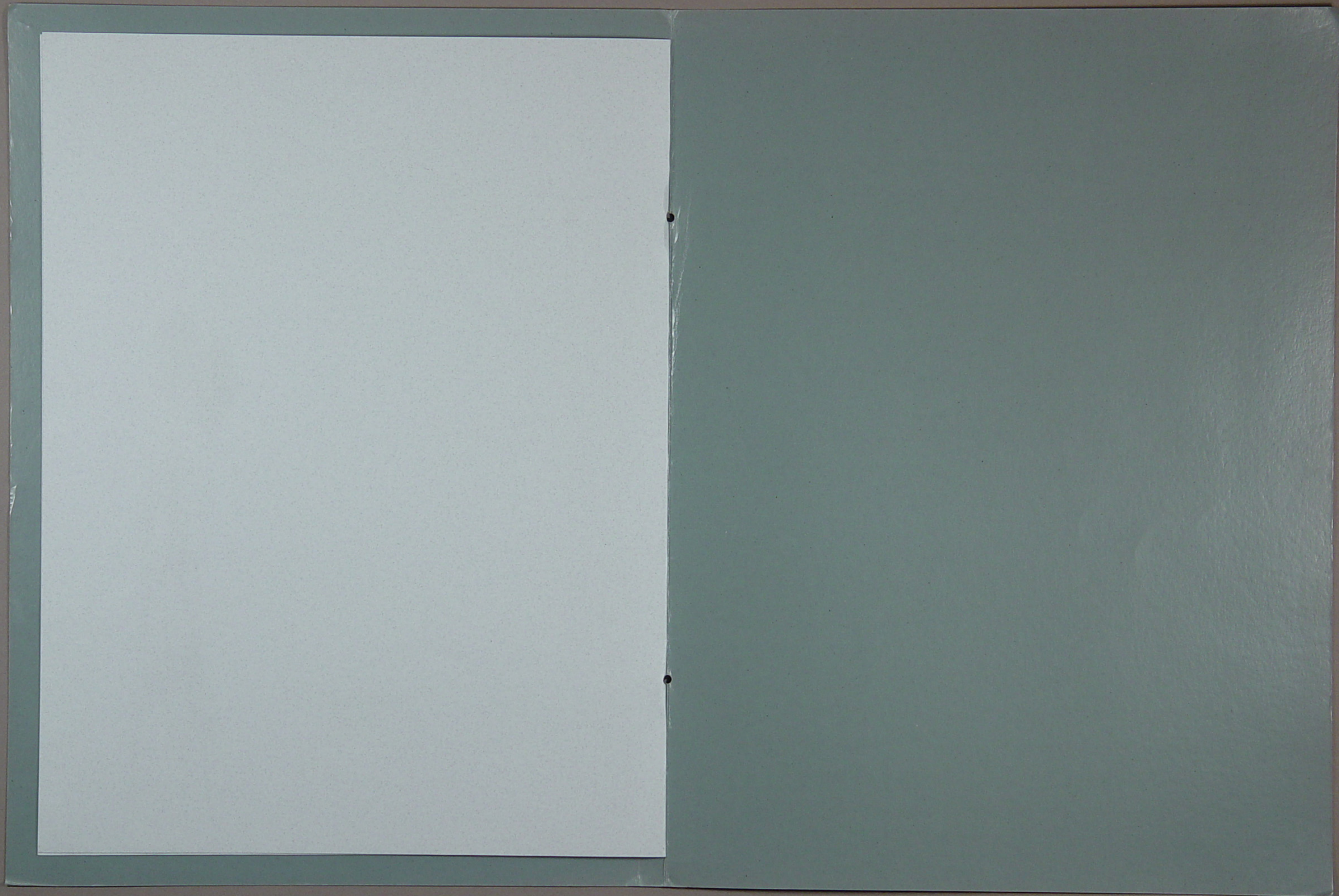
Open Every Day  
Minimum \$12.00 Per Person

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. We make our own fettuccine and ravioli.

*The Spinnaker*

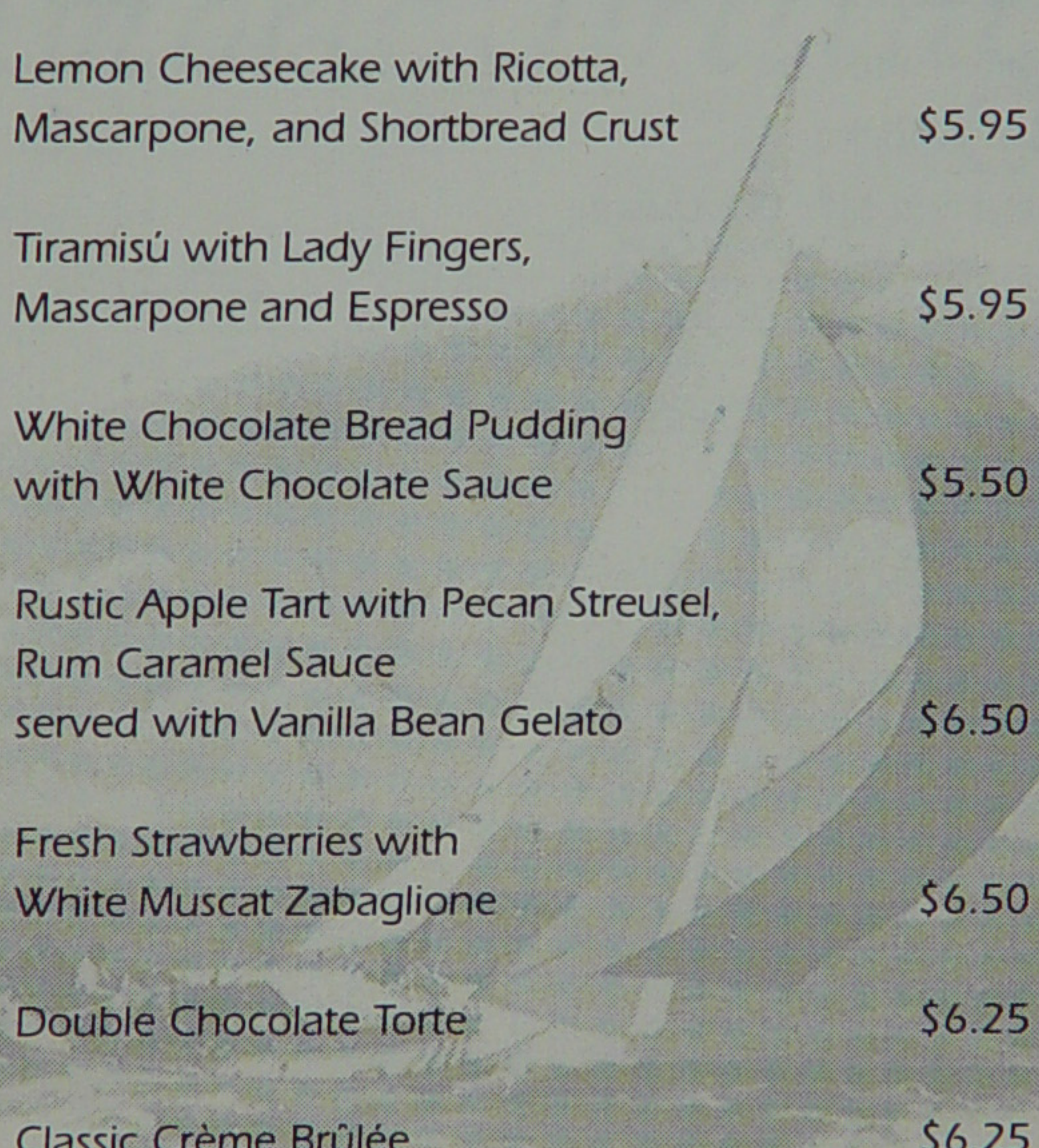






# *The Spinnaker*

## DESSERT MENU



Chocolate Mocha Custard Tart	\$6.25
Lemon Cheesecake with Ricotta, Mascarpone, and Shortbread Crust	\$5.95
Tiramisú with Lady Fingers, Mascarpone and Espresso	\$5.95
White Chocolate Bread Pudding with White Chocolate Sauce	\$5.50
Rustic Apple Tart with Pecan Streusel, Rum Caramel Sauce served with Vanilla Bean Gelato	\$6.50
Fresh Strawberries with White Muscat Zabaglione	\$6.50
Double Chocolate Torte	\$6.25
Classic Crème Brûlée	\$6.25
Berry Trifle with Strawberries, Raspberries, Sponge Cake, Custard, and Chantilly Cream	\$5.95
Hot Fudge Sundae	\$4.95
Gelato, Italian Style Ice Cream (Variety of Seasonal Flavors)	\$4.25
Ice Cream, Chocolate or Vanilla	\$3.50
Chocolate Dipped Biscotti	\$1.75



# *The Spinnaker*

## SPECIALTY COFFEES

Espresso	\$2.50
Cappuccino	\$3.00
Caffe Latte	\$3.00
Caffe Mocha	\$3.25
Steamed Milk Chocolate	\$2.50
House Coffee	\$1.95

## PORTS & SHERRYS

Ficklin Port	\$4.00
Sandeman Tawny Port	\$5.50
Sandeman Port 1994	\$8.00
Harvey's Bristol Cream Sherry	\$5.00
Dry Sack Sherry	\$5.00

## COGNACS & ARMAGNAC

Hennessy V.S.	\$6.00
Courvoisier V.S.O.P.	\$7.75
Remy Martin V.S.O.P.	\$8.50
Martel Cordon Bleu	\$13.00
Hennessy Paradis Cognac	\$23.50
Martel X.O. Supreme	\$15.00
Loubere Bas Armagnac	\$7.50

## SINGLE MALT SCOTCH

Talisker	10 yr.	\$8.00
Balvanie	12 yr.	\$8.50
Oban	14 yr.	\$7.50