

# SANDABS

## Dinner

### Shell Fish

#### **Mediterranean Black Mussels – 9**

*with andouille and rosemary broth*

#### **Steamed Littleneck Clams - 13**

*garlic, white wine, butter*

#### **Oyster Rockefeller (6) – 12**

*Baked with Spinach and Ouzo*

#### **Colossal Prawn Cocktail (4) - 8**

### Small Plates

#### **Asian Rock Shrimp Cake - 9**

*Mixed Greens, crispy noodles with a sweet savory sauce*

#### **Maine Lobster Mac & Cheese – 14**

*Fontina- Gruyere, elbows and truffle butter*

#### **Crab Rangoon - 9**

*Pacific Crab in wontons with a sweet chili & ginger sauce*

#### **Lavash Flatbread - 8**

*Lavash topped with pancetta, rosemary, port cranberry and fontina*

#### **Lightly breaded Calamari with three sauces - 11**

*Cocktail, tartar, and sour cream-horseradish dipping sauces*

#### **Coconut Prawns (4)- 10**

*Light curry-coconut broth with mango salsa*

#### **Grilled Shrimp Brochette (5) - 9**

*Hot and sweet marinade grilled shell on*

### Soups

*Award winning*

#### **White Clam Chowder or Soup of the Day**

*Cup – 4 Bowl - 7*

#### **Loaded Fishermen's Cioppino Bowl – 26**

*Clams, Mussels, Crab, Shrimp, Scallops and Fish in a light tomato broth*

### Salads

#### **Caesar salad - 8**

*Housemade Caesar with grilled croutons white anchovy*

#### **Seared Ahi salad - 19**

*Sesame crusted seared rare mixed greens wontons and Asian Dressing*

#### **Shrimp Louis - 14**

*Topped with hard-boiled egg and Louis dressing*

*The Everything Crab, Prawns, Scallops - 27*

#### **Whole leaf salad with Blue cheese dressing – 9**

*Romaine lettuce with our special*

*Blue cheese dressing with crisp pancetta and apple*

#### **House Salad – 7**

*Mixed greens topped with warm goat cheese and balsamic vinaigrette*

### Entrees

#### **Orange Roughy - 18**

*Cornmeal crusted tomato shrimp Creole mashed potato*

#### **Pan Seared Jumbo Scallops - 20**

*Jumbo Natural Scallops, saffron rice, veggies*

#### **Seafood Sauté - 24**

*Scallops, Prawns, Crab over creamy saffron rice with vegetables*

#### **Steelhead en Confit with Wild Berries - 17**

*Poached Ocean rainbow with local berry sauce*

#### **Chilean Seabass - 27**

*Lightly blackened with Caribbean shrimp beurre blanc*

#### **Seared Sesame Ahi #1 - 22**

*Sushi grade fillet seared rare with wasabi lemon cream*

#### **Lightly breaded Sandab filets - 17**

*Fingerling potato, seasonal vegetable, pesto and lemon aioli*

#### **Local Abalone – 29**

*Crispy Roma Tomato and Asian Sake reduction sauce*

#### **Fish & Chips - 15**

*Beer battered, fries tartar and cocktail sauce*

#### **Whole Steamed Live 2# Lobster or Crab – 32 / 27**

*Traditional or chefs special potato and vegetable*

#### **House Made Crab Cakes - 22**

*Blue & Pacific Crab with Jalapeno Basil Tartar*

#### **USDA Prime aged 12 oz NY Steak – 29**

*add - 8 oz Lobster Tail – 12 – Grilled prawns – 5 – Mushroom sauce - 5*

#### **New Zealand Lamb Stew - 18**

*Savory Lamb stew over a mountain of mashed potato*

#### **Chicken Piccata - 17**

*Free Range Chicken Breast Capers lemon butter and rice*

### Pasta

#### **Clams Linguine - 18**

*Baby clams, garlic, olive oil and white wine*

#### **Smoked Wild Salmon with Mussels - 20**

*Over linguine in a light cream sauce*

#### **Lobster Ravioli - 22**

*House made- fresh Lobster with a sage brown butter sauce*

#### **Frutti de Mare - 25**

*Mussels, Clams, Prawns, Scallops over linguine with cream sauce*

#### **Imported Gnocchi – 15 add Lobster Meat - 6**

*Daily Special Gnocchi with a local wild mushroom, cream sauce*

#### **Jambalaya - 21**

*Colossal Prawns, Chicken, Andouille Sausage over rice*

**Chefs: Alex Loveless & Mark Spencer**

\*18% Gratuity added to parties of 6 or more \*Buy one bottle, get one \$10.00 corkage fee waived \* A portion of our profits are donated to saving our Fisheries  
11 Camp Evers In Scotts Valley, Ca. 95066 (831) 430-0657 [www.sandabs.com](http://www.sandabs.com) Please let us know if you have allergies.

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## SEAFOOD & WINE BAR

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*Fontina- Gruyere, elbows and truffle butter*

#### **Crab Rangoon - 9**

*Pacific Crab in wontons with a sweet chili & ginger sauce*

#### **Seasonal Flatbread - 8**

*Lavash topped with pancetta, rosemary, port cranberry and fontina*

#### **Lightly breaded Calamari with three sauces – 11**

*Cocktail, tartar, and sour cream-horseradish dipping sauces*

#### **Coconut Prawns (4)- 10**

*Light curry-coconut broth with mango salsa*

#### **Grilled Shrimp Brochette (5) - 9**

*Hot and sweet marinade grilled shell on*

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*Cup – 4 Bowl - 7*

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*Housemade Caesar with grilled croutons white anchovy*

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*Sesame crusted seared rare mixed greens wontons and Asian Dressing*

#### **Shrimp Louis - 14**

*Topped with hard-boiled egg and Louis dressing*

#### **The Everything Crab, Prawns, Scallops - 27**

#### **Whole leaf salad with Blue cheese dressing – 9**

*Romaine lettuce with our special*

*Blue cheese dressing with crisp pancetta and apple*

#### **House Salad – 7**

*Mixed greens topped with warm goat cheese and balsamic vinaigrette*

### Entrees

#### **Blackened Catfish - 15**

*Louisiana channel cat finished with shrimp creole & rice*

#### **Pan Seared Jumbo Scallops - 19**

*Jumbo Natural Scallops, saffron rice, veggies*

#### **Seafood Sauté - 22**

*Scallops, Prawns, Crab over creamy saffron rice with vegetables*

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*Ocean rainbow confit seasonal berry reduction*

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*Lightly blackened with Caribbean shrimp beurre blanc*

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*Fingerling potato, seasonal vegetable, pesto and lemon aioli*

#### **Local Abalone – 29**

*Crispy Roma Tomato and Asian Sake reduction sauce*

#### **Orange Roughy – 18**

*Cornmeal crusted tomato shrimp ragu*

#### **Whole Steamed Live Lobster or Crab – 29 / 25**

*Traditional or chefs special potato and vegetable*

#### **House Made Crab Cakes - 22**

*Blue & Pacific Crab with Jalapeno Basil Tartar*

#### **USDA Prime aged 12 oz NY Steak – 29**

*Compound truffle butter, mashed potato and seasonal vegetables*

*add – 8 oz Lobster Tail – 12*

*add – Grilled prawns – 5*

*add – Mushroom cognac sauce – 5*

### Pasta

#### **Clam Linguine - 18**

*Baby clams garlic olive oil white wine*

#### **Pasta Primavera - 16**

*Seasonal Vegetables Tossed in Linguine*

#### **Smoked Wild Salmon with Mussels - 20**

*Over linguine in a light cream sauce*

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