

Tie Up to the Pier!

SAIL UP SERVICE

samscafe.com

Sam's ANCHOR CAFE



27 MAIN STREET TIBURON, CALIF.

Now open 7 days a week!

SHARED

- FRIED CALAMARI togarashi aioli . . . . .20
FRIES old bay fries, fry sauce . . . . . 9
dungeness crab . . . . .24
STEAMED MUSSELS linguica, red onion, garlic, Sudwerk lager, grilled bread. . . . .20
CRAB CAKE celery root & apple salad, tartar . . 21
GARLIC PRAWNS white wine, butter, chili flake, toasted bread . . . . . 19
CLAMS CASINO little neck clams, bacon, spinach, parmesan cheese, bread crumbs. . . . .18
BLUE CHEESE GARLIC BREAD . . . . . 8

SOUPS AND SALADS

- Add grilled chicken | 6
Add grilled prawns | 14
"THE SMALL SALAD" mixed greens, watermelon radish, cran-raisons, sherry vinaigrette . . . 9
CAESAR SALAD romaine, garlic croutons, parmesan reggiano . . . . . 14
ROASTED BEET SALAD beets, bosc pears, roasted pistachio, pt reyes blue cheese, pomegranate vinaigrette . . . . .15
CRAB TOAST smashed avocado, togarashi aioli, arugula salad . . . . .28
MAIN STREET COBB grilled prawns, pt reyes blue cheese, cherry tomatoes, bacon lardons, egg, avocado mixed greens, dijon chive vinaigrette . . . . .30
SAM'S LOUIE dungeness crab, iceberg, eggs, cucumber, cherry tomatoes, louie dressing . . . . .34
NEW ENGLAND STYLE CLAM CHOWDER applewood bacon, clams, potato cup | 9 bowl | 12

FRESH FISH and OYSTER PLATTER
A tower of... OYSTERS, GREEN LIPPED MUSSELS, JUMBO PRAWNS, LOBSTER, POKE, ROCK SHRIMP CEVICHE\*
MP, ask your server.

THE SUNNY & 70
Old Bay Fries and a Drink Bowl!
\$55

RAW BAR

- SHRIMP COCKTAIL . . . . . 22
AHI TUNA POKE\* macadamia, avocado, crisp wontons . . . . . 22
OYSTERS on the Half Shell\* . . . SIX / TWELVE
LOCAL light brine, sweet, medium body . . . . .A.Q
BROILED OYSTERS ask your server . . . . . 27

BRUNCH

- Sat. & Sun., Served until 3pm
BENEDICT\* poached eggs, english muffin, black forest ham, hollandaise, fruit or potatoes . . . . . 19
FRESH CRAB BENEDICT\* poached eggs, crab, avocado, hollandaise, fruit or potatoes. . . . 32
HUEVOS RANCHEROS\* crispy tortilla, black beans, ranchero sauce, queso fresco, sunny side eggs, cilantro . . . . . 18
CHICKEN AND WAFFLE Fontal cheese, pickled jalapeño, scallions. . . . . 18
TWO EGGS\* any style, choice of bacon or chicken apple sausage, fruit or potatoes. . . 17
BRIOCHE FRENCH TOAST bananas foster, candied pecans, maple whipped cream. . . . . 17
OMELETTE OF THE DAY ask your server . . . . . A.Q.

MAINS

- CIOPPINO crab claws, prawns, mussels, clams, white fish, classic tomato broth. . . 36
FIRESTONE LAGER FISH AND CHIPS beer batter, fries, tartar, coleslaw . 24
SMOKED LOBSTER ROLL chilled smoked Maine lobster, toasted roll, lemon aioli, "ranch" kettle chips . . . . . 33
SAM'S BURGER\* stemple creek ranch beef, white cheddar cheese, lettuce, caramelized onions, secret sauce, fries . . . . .19.5
sautéed mushrooms . . . . . +2
avocado . . . . . +2
bacon jam . . . . . +3
bacon. . . . . +3
blue cheese . . . . . +2
grilled jalapeños . . . . . +1
FRIED CHICKEN SANDWICH nashville spice, anchor sauce, slaw, pickle, house made chips . . . . .18.5
BAJA FISH TACOS beer battered fish, cabbage, cayenne crema . . . . . 21

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. In the interest of protecting the marine environment we offer paper straws upon request, and to-go packaging & utensils are bio-degradable. A 4% surcharge will be added to all checks to cover the cost of employee mandates. This surcharge is not a gratuity

We support local, organic produce wherever possible and only source sustainable seafood and meats that are not treated with antibiotics or hormone

# COCKTAILS

## SAM'S FAMOUS RAMOS

tanqueray gin, half & half, orange flour water, egg white . . . . .15

## HERMOSA PICANTE

espolon blanco tequila, cointreau, jalapeño, lime, agave, cilantro, salt rim. . . . .15

## ORIGINAL MAI TAI

dark and light rum, lime, orgeat, orange liquor, lilikoi foam. . . . .15

## EARL MARNIER

earl grey tea, grand marnier, orange bitters, burnt orange peel. . . . . 15

## "THE VACCINE"

eagle rare bourbon, lemon, ginger syrup, orange bitters, IPA . . . . .15

## SAM VELLA MANHATTAN

barrel aged Woodford Rye, orange bitters, carpano antica . . . . .17



Well, not for everybody. **\$25**  
 But if a spark of the *bon vivant* burns in your soul, your taste will be abundantly rewarded with this bizarre combination.

# BEER

## DRAFT

- Sudwek Lager . . . . . 9
- Pacifico Clara . . . . . 9
- Blind Pig . . . . . 9
- Lagunitas IPA . . . . . 9
- Altamont "Maui Wau" IPA . . . . . 9
- Fieldwork Rotating . . . . . 9
- North Coast Scrimshaw Pilsner . . . . . 9
- Fort Point Westfalia Red Ale. . . . . 9

## CANS

- Coors Light . . . . . 6
- PBR. . . . . 6
- June Shine Pain Killer . . . . . 8
- NC Brewing "Old Rasputin" Stout. . . . . 11
- Moonlight Brewing "Reality Czeck" Pils. . 11
- Modelo Caguama . . . . . 10
- Golden State Brut Cider (16oz) . . . . . 11
- Golden State Mighty Dry Cider (16oz) . . 11
- Tolago Hard Seltzer Pear Ginger. . . . . 8
- Folksy Sage Rosemary and Mint
- Hard Kombucha . . . . . 8

# Sam's

## BOWLS *for parties of 2 or more*

APEROL SPRITZER aperol, sparkling wine . . . . .50

PRICKLY PEAR MARGARITA mezcal , triple sec, lime, agave . . . . .50

PINK LEMONADE vodka, cranberry, lemon . . . . .50

# WINE

## SPARKLERS

GLASS/BOTTLE

- La Gioiosa Prosecco Rose  
2019 Italy . . . . . 10/40
- La Gioiosa Prosecco  
Treviso, Italy . . . . . 11/42
- Korbel Organic Brut  
California . . . . .12/47
- Paltrinieri Lambrusco  
2017 Italy . . . . . 56
- Roederer Estate Anderson Valley  
Brut California . . . . . 60

## WHITE

- Duckhorn Sauvignon Blanc  
2019 Napa/Sonoma Valley . . .15/58
- Grieve Sauvignon Blanc  
2019 Napa . . . . . 75
- Mason Sauvignon Blanc  
2020 Napa. . . . . 14/48
- Oyster Bay Sauvignon Blanc  
2020 New Zealand . . . . .10/38
- La Chablisienne  
2019 Chablis. . . . .16/63
- Barone Fini Pinot Grigio  
2019 Valdadige. . . . .10/38
- Beringer P.R. Chardonnay  
2019 Napa . . . . . 80
- Frank Family Chardonnay  
2019 Carneros . . . . .18/79
- Martin Ray Chardonnay  
2018 Sonoma Coast. . . . .12/42
- Rombauer Chardonnay  
2019 Carneros . . . . . 75
- Sequoia Grove Chardonnay  
2018 Rutherford . . . . . 60
- Patient Cottat Sancerre  
2019 Anciennes Vignes. . . . . 72

## RED

GLASS/BOTTLE

- Decoy Pinot Noir  
2018 California . . . . . 55
  - Flowers Pinot Noir  
2018 Sonoma Coast. . . . . 98
  - Martin Ray Synthesis Pinot Noir  
2017 Russian River. . . . . 62
  - B.R. Cohn Pinot Noir  
2019 North Coast . . . . .16/62
  - Daou Cabernet Sauvignon  
2019 Paso Robles. . . . .17/65
  - Frank Family Cabernet Sauvignon  
2017 Napa Valley . . . . . 97
  - Heitz Cellars Cabernet Sauvignon  
2016 Napa Valley. . . . .145
  - Hartford Zinfandel  
2018 Russian River . . . . . 80
  - Girard "Old Vine" Zinfandel  
2017 Napa . . . . .16/62
  - Penfolds "Bin 600" Cab/Shiraz  
2018 California . . . . . 85
  - Corley Proprietary Red  
2015 Bordeaux Blend . . . . . 75
  - Rhiannon Petite Sirah/Syrah  
2019 California . . . . . 14/50
  - Chateau des Jacues Gamay  
2016 France . . . . . 55
  - Monte Bruna Barbera  
2016 Italy . . . . . 68
- ## ROSE
- Copain  
2019 Mendocino . . . . . 55
  - Angeline Rose  
2019 California. . . . . 10/40
  - Scribe  
2021 Sonoma . . . . .14/62
  - Whispering Angel  
2019 France . . . . .15/59

# WATER IS ON REQUEST ONLY

EVERY MONDAY & TUESDAY, HALF PRICE BEER, WINE AND WELL DRINKS FROM 4-6PM.

No sailing experience necessary. Must be 21 and older to "participate".

