

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 . . . . . 22

FRIES  
old bay fries, fry sauce . . . . . 11  
add dungeness crab.....+24

STEAMED MUSSELS  
linguica, red onion, garlic,  
Tremor lager, grilled bread. . . . . 22

CRAB CAKE  
celery root & apple salad, tartar . . 24

GARLIC PRAWNS  
white wine, butter, chili flake,  
toasted bread . . . . . 21

BLUE CHEESE GARLIC BREAD . . . 11

## SOUPS AND SALADS

Add grilled chicken | 7

Add grilled prawns | 15

KALE AND BOSCH PEAR SALAD  
baby kale, bosc pear, pomegranate,  
blue cheese, orange vinaigrette. . . 13

CAESAR SALAD  
romaine, garlic croutons,  
parmesan reggiano . . . . . 15

SOUTHWEST CHICKEN SALAD  
cajun chicken, romaine, corn, jicama,  
tomatoes, black beans, avocado,  
oaxaca cheese, creamy chipolte  
vinaigrette. . . . . 23

CRAB TOAST  
smashed avocado, togarashi aioli,  
arugula salad. . . . . 29

SEARED TUNA SALAD  
sesame crusted ahi tuna, arugula,  
castelvetro olives, corona beans,  
red onions, cashews, cherry  
tomatoes, ginger-lime vinaigrette. 34

FRENCH ONION SOUP  
caramelized onions, sherry,  
swiss cheese . . . . . 13

NEW ENGLAND STYLE  
CLAM CHOWDER  
applewood bacon, clams, potato

cup | 9 bowl | 14



## FRESH FISH and OYSTER PLATTER

A tower of...

OYSTERS, GREEN LIPPED  
MUSSELS, JUMBO PRAWNS,  
LOBSTER, POKE, ROCK  
SHRIMP CEVICHE\*

MP, ask your server.

## RAW BAR

LOCAL HALF SHELL OYSTERS  
light brine, sweet,  
medium body . . . . . SIX / TWELVE A.Q.

SHRIMP COCKTAIL. . . . . 22

AHI TUNA POKE\*  
macadamia, avocado, crisp wontons . . . 24

## OF THE SEA

BROILED OYSTERS  
ask your server . . . . . 27

OWN A PIECE OF



History!



Learn more at samscafe.store

## MAINS

SMOKED LOBSTER ROLL  
chilled smoked Maine lobster, toasted roll,  
lemon aioli, "ranch" kettle chips . . . . 35

PORTOBELLO SANDWICH  
balsamic marinated portobello mushroom,  
grilled red onions, roasted red pepper, fresh  
mozzarella cheese, arugula, sundried  
tomato aioli, rosemary focaccia bun . . . 21

FRIED CHICKEN SANDWICH  
nashville spice, anchor sauce, slaw,  
"ranch" kettle chips . . . . . 22

BAJA FISH TACOS  
beer battered fish, cabbage,  
cayenne crema . . . . . 23.50

SAM'S BURGER\*  
stemple creek ranch beef, white  
cheddar cheese, lettuce, caramelized  
onions, secret sauce, fries . . . . . 22.50

sautéed mushrooms . . . . . +2  
avocado. . . . . +2  
bacon jam . . . . . +3  
bacon. . . . . +3  
blue cheese . . . . . +2  
grilled jalapeños . . . . . +1  
sub beyond burger . . . . . +2

TREMOR LAGER FISH & CHIPS  
beer batter, fries, tartar, coleslaw. . . . . 25

CIOPPINO  
crab claws, prawns, mussels, clams,  
white fish, classic tomato broth. . . . . 38

RISOTTO OF THE DAY\*  
ask your server . . . . . 26

CATCH OF THE DAY\*  
ask your server . . . . . A.Q

LINGUINE & CLAMS  
manila clams, white wine, garlic. . . . . 32

12 OZ GRILLED NEW YORK  
compound butter, potato croquette,  
side salad. . . . . 42



Hamburger  
and  
CHAMPAGNE?

Well, not for everybody. **\$30**  
But if a spark of the *bon vivant*  
burns in your soul, your taste  
will be abundantly rewarded  
with this bizarre combination.

\*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 5% 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

### HERMOSA PICANTE

blanco tequila, cointreau, jalapeño, lime, agave, cilantro, salt rim. . . . .16

### ORIGINAL MAI TAI

dark and light rum, lime, orgeat, orange liquor, lilikoi foam. . . . .16

### CUCUMBER FRESCA

platinum 7x, coconut mint syrup, lime juice, elderflower, cucumber juice. . . . .16

### WILD PUNCH IN THE RYE

wild turkey rye, ancho Reyes, lemon, cinnamon. . . . .16

### ENGLISH SOLDIER

dunkirk gin, grand marnier, simple syrup, lemon juice, prosecco. . . . .16

### SAM VELLA MANHATTAN

barrel aged Woodford Rye, orange bitters, carpano antica. . . . .18

## BEER

### DRAFT

Tremor Lager . . . . .9.5  
 Pacifico Clara . . . . .9.5  
 Blind Pig . . . . .9.5  
 Lagunitas IPA . . . . .9.5  
 Altamont "Maui Wau" IPA . . . . .9.5  
 Fieldwork Rotating . . . . .9.5  
 North Coast Scrimshaw Pilsner . . . . .9.5  
 Hawk Hill Hefeweizen . . . . .9.5

### CANS

Coors Light. . . . . 6  
 PBR. . . . . 6  
 N/A Lagunitas IPA. . . . . 8  
 June Shine Pain Killer . . . . . 8  
 Old Rasputin Stout 16oz . . . . .12  
 Reality Czeck 16oz Pils . . . . .12  
 Modelo Caguama 16oz. . . . . 11

### NOT BEER

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  
 Folksy Sage Grapefruit and Ginger  
 Hard Kombucha . . . . . 8

## BOWLS *for parties of 2 or more*

APEROL SPRITZER aperol, grapefruit, 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 Treviso, Italy . . . . .	12/42
Korbel Organic Brut California . . . . .	13/48
Mumm Brut Rose Napa . . . . .	18/70
G.H. Mumm Brut France. . . . .	108
Charles De Casanova Brut France. . . . .	22/82
Schramsburg Blanc de Blancs Napa . . . . .	82
Roederer Estate Anderson Valley Brut California. . . . .	60
Gruet Blanc de Blanc NV New Mexico . . . . .	14/56

### WHITE

Duckhorn Sauvignon Blanc 2019 Napa/Sonoma Valley . . .	16/60
Grieve Sauvignon Blanc 2019 Napa. . . . .	75
Far Niente Chardonnay 2021 Napa. . . . .	110
Kistler Chardonnay 2020 Sonoma Coast . . . . .	175
Mason Sauvignon Blanc 2020 Napa . . . . .	14/48
Oyster Bay Sauvignon Blanc 2020 New Zealand. . . . .	12/41
Barone Fini Pinot Grigio 2019 Valdadige . . . . .	12/41
Flowers Chardonnay 2021 Sonoma . . . . .	80
Cline Chardonnay 2020 Sonoma Coast . . . . .	14/44
Quilt Chardonnay 2019 Napa . . . . .	20/79
Rombauer Chardonnay 2019 Carneros . . . . .	75
Domaine Reverdy Ducroix Sancerre 2019 Carneros . . . . .	16/62

### RED

	GLASS/BOTTLE
Decoy Pinot Noir 2018 California . . . . .	17/64
Bouchaine Estate Pinot Noir 2019 Sonoma Coast . . . . .	19/80
Martin Ray Synthesis Pinot Noir 2017 Russian River . . . . .	62
Three Sticks Pinot Noir 2019 Sonoma Coast . . . . .	110
Kosta Brown Pinot Noir 2019 Russian River . . . . .	110
Carr Cabernet Sauvignon 2019 Napa . . . . .	17/64
Frank Family Cabernet Sauvignon 2017 Napa Valley . . . . .	97
Brendel "Cooper's Reed" Cabernet 2019 Napa Valley. . . . .	20/78
Heitz Cellars Cabernet Sauvignon 2016 Napa Valley. . . . .	145
Burgess Cabernet Sauvignon 2016 Napa . . . . .	120
Penfolds "Bin 600" Cab/Shiraz 2018 California . . . . .	85
Girard "Old Vine" Zinfandel 2017 Napa . . . . .	17/64
Oak Farm Tievoli Petite Syrah 2016 Napa Valley. . . . .	13/51
Corley Proprietary Red 2015 Bordeaux Blend. . . . .	75
Chateau des Jacques Gamay 2016 France . . . . .	55
Monte Bruna Barbera 2016 Italy . . . . .	68

### ROSE

Balletto Rose 2021 Sonoma . . . . .	13/52
Whispering Angel 2019 France . . . . .	16/62

*Sam's*  
**"SAILING" CREW**  
 MEETS WEEKLY  
 AT THE BAR

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

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