



The most

NON-EXCLUSIVE YACHT CLUB

(NO YACHT NECESSARY)

Sam's

ANCHOR CAFE

LOCATED IN THE HEART OF TIBURON,

Sam's Anchor Cafe is known for serving fresh seasonal seafood in a warm and lively environment with iconic views of the San Francisco Bay and city skyline. We specialize in creating unique and fun events for groups of all sizes for any occasion. We look forward to creating a memorable event for you and your guests.

CONTACT:

NICA ORLICK-ROY

415.435.4527 (ext.3)

NICA@SAMSCAFE.COM

Tie Up to the Pier!

27 MAIN STREET

TIBURON, CALIFORNIA

SAMSCAFE.COM

**OH YEAH, WE KNOW HOW TO
THROW A GREAT PARTY!**



SPACES

**THE
B
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HOUSE**

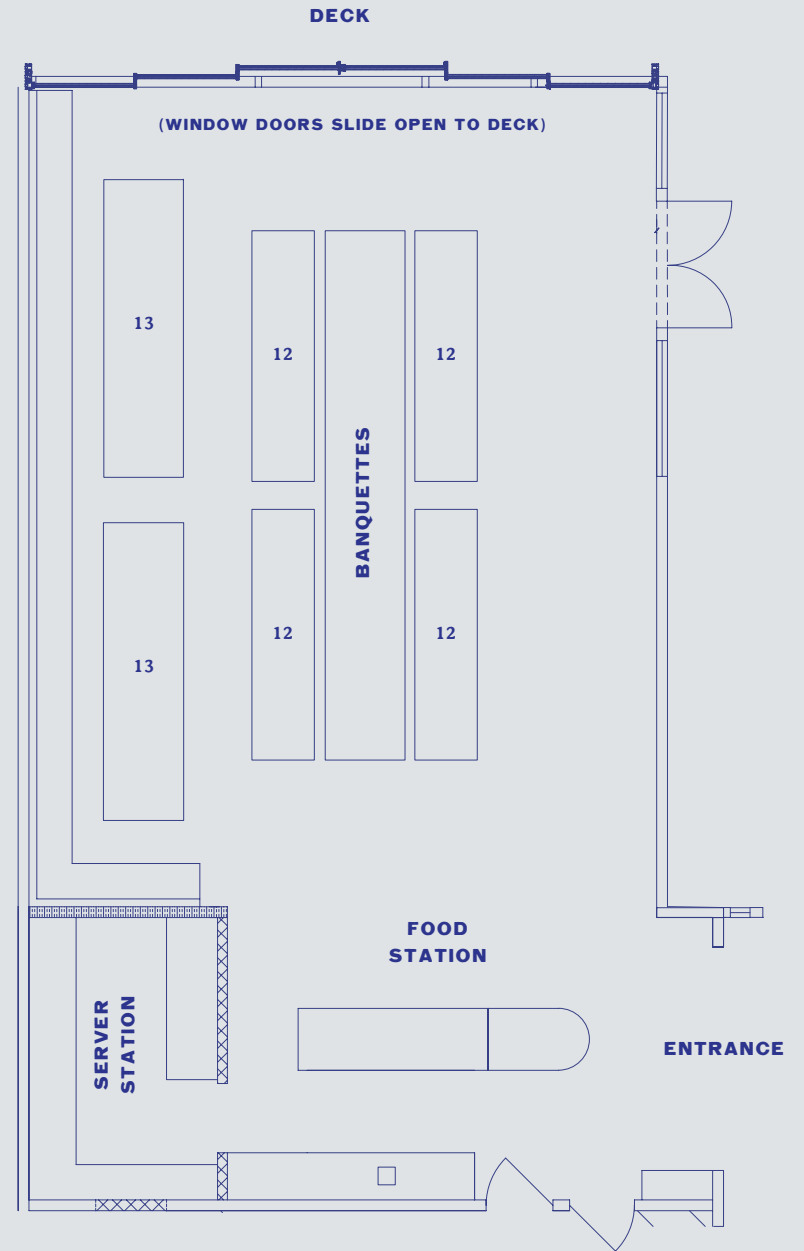


SEATED & STANDING

MAX CAPACITY SEATED: 75*

MAX CAPACITY STANDING RECEPTION: 80*

*FOOD AND BEVERAGE FEES WILL APPLY



EAST

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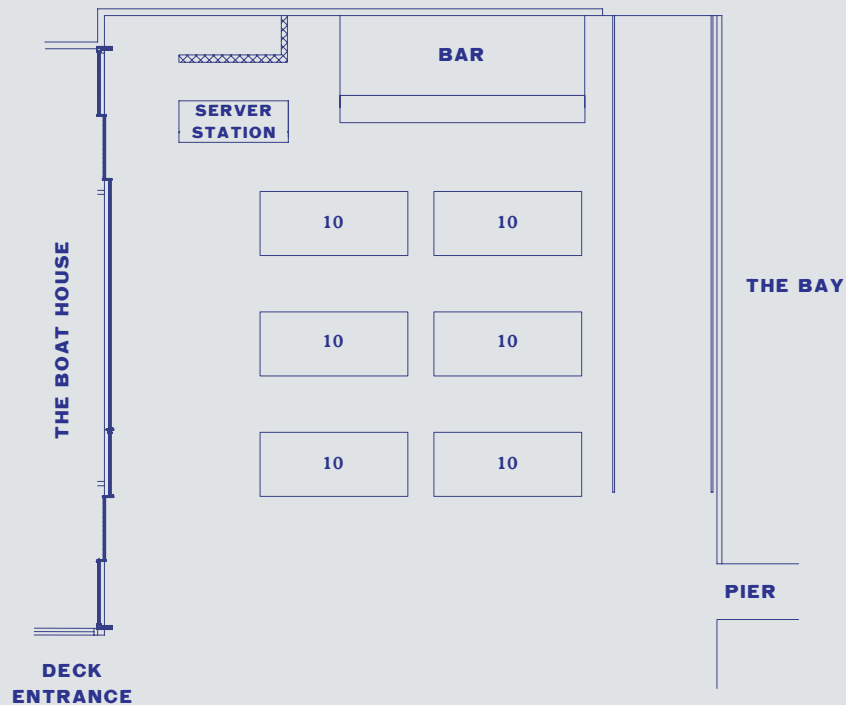


SAM'S PRO TIP:

Book both The Boat House and The East Deck together for an incredible indoor/outdoor event with our largest seated capacity.

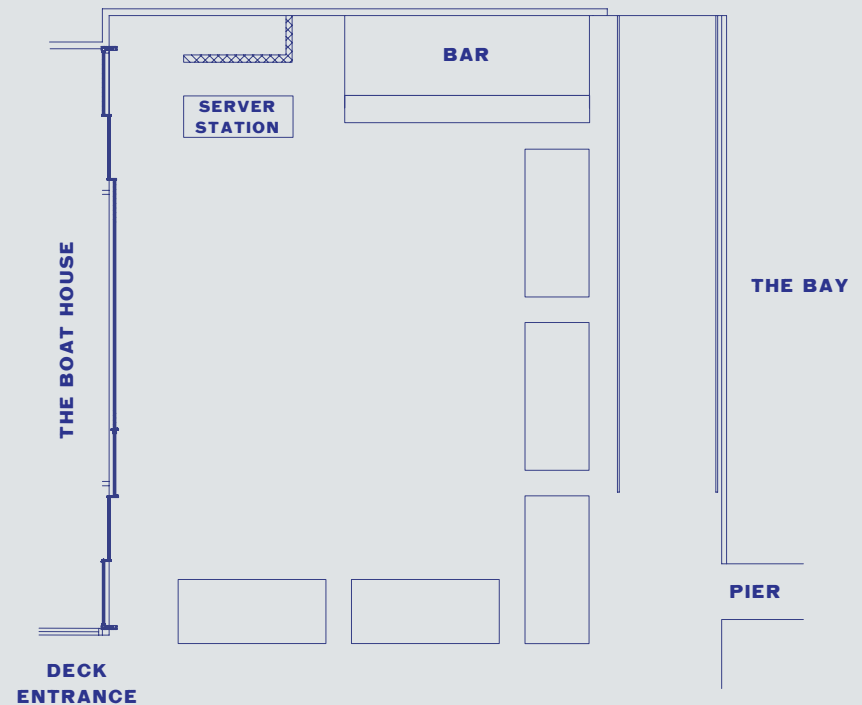
SEATED

MAX CAPACITY: 60



STANDING

MAX CAPACITY: 90

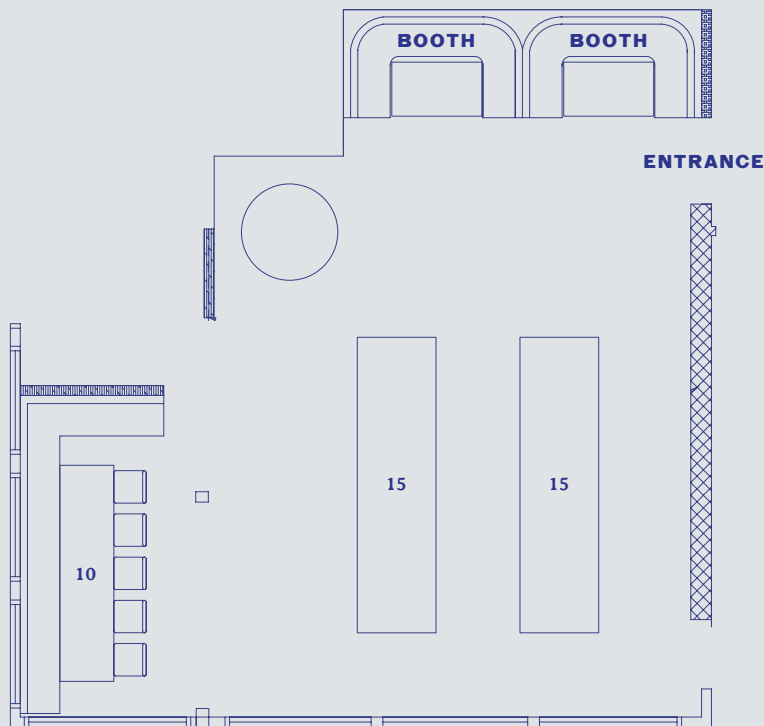


**THE
BLUE
ROOM**



180 DEGREE VIEWS

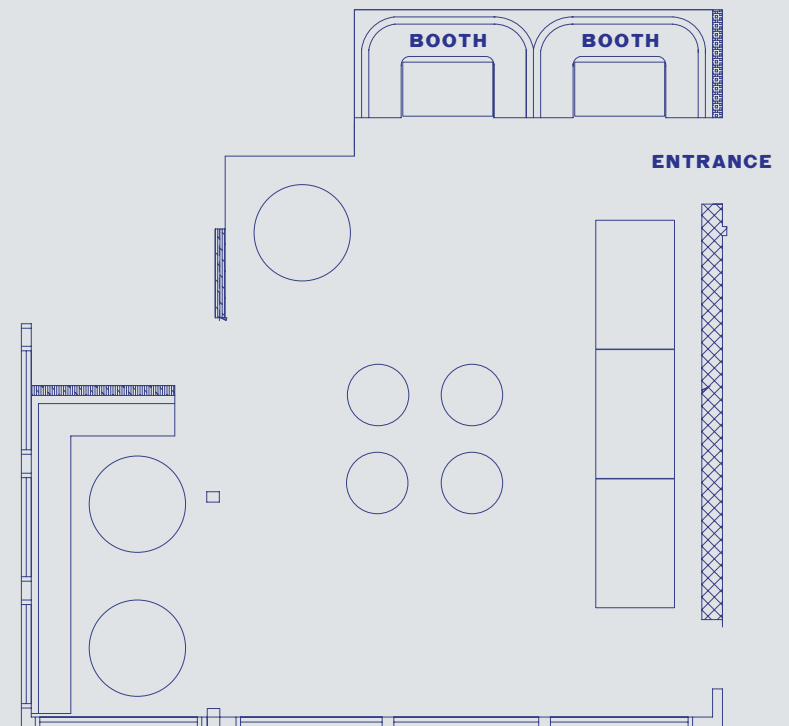
Our Blue Room is perfect for your next party. Whether its a formal seated event or a cocktail soiree, your guests are sure to love this spacious room with waterfront views.



SEATED

MAX CAPACITY: 40

AV PRESENTATION: 40



STANDING

MAX CAPACITY: 60

MENUS

RECEPTION

PASSED APPETIZERS

Priced per piece. Minimum of 15 pieces per order.

CRAB LETTUCE CUPS

endive stuffed with avocado, cucumbers, crab5

TOMATO BISQUE SHOOTER

with grilled cheese (VEG)4.5

ARANCINI

stuffed with fontal cheese (VEG)3

CAESAR SALAD SPEARS

romaine, croutons, anchovy3

GRILLED BACON WRAPPED SHRIMP

with chimichurri6

COCONUT PRAWNS

with homemade sweet thai chili sauce6

MINI CRAB CAKES

with sriracha aioli6

MINI FISH AND CHIP CONE

beer battered fish, fries, tartar sauce7

AHI TUNA POKE

on a wonton chip with avocado4

DEVILED EGGS

english peas, dungeness crab5

SMOKED SALMON TOAST

chive, creme fraiche3

BEEF OR CHICKEN SKEWERS

thai peanut sauce4

SAM'S BURGER SLIDERS

with secret sauce, caramelized onions, fontal cheese6

FRIED CHICKEN SLIDERS

with slaw and nashville spice6

MINI LOBSTER ROLL9

GRILLED PORTABELLA MUSHROOM SLIDERS

with goat cheese, red pepper (VEG)5

TUNA POKE SHOOTER8

LARGE PLATTERS

Serves approximately 20 people.

CHEESE PLATTER

with local cheese, fruit, nuts, crostini, pepper jelly160

CHARCUTERIE BOARD

with olives and stone-ground mustard . .160

RAW BAR

oysters, prawns and pokeA.Q.

PRAWN COCKTAIL 100

SMOKED SALMON

red onion, capers, cucumbers, cream cheese dip, crostini110

BRUSCHETTA BAR

tomato and basil, olive tapenade and whipped ricotta8

CHEESE & CHARCUTERIE CUPS8

CRUDITE CUPS

with hummus5.5

BRUNCH

\$35⁰⁰ - \$40⁰⁰ PER PERSON

BRUNCH BUFFET

\$40 per person

FRENCH TOAST

with maple syrup

CLASSIC EGG BENEDICT

ham, poached egg, hollandaise sauce

SCRAMBLED EGGS

jack cheese, bacon bits, scallions,
chopped tomato, sour cream

BREAKFAST POTATOES

CRISPY BACON

(additional \$4 charge per person)

CHICKEN SAUSAGE

(additional \$4 charge per person)

SEASONAL FRUIT PLATE

MINI ASSORTED PASTRIES

BRUNCH MENU

\$35 per person

TO START

MINI ASSORTED PASTRIES

MAINS

CHOOSE 3, ALL COME WITH SEASONAL FRUIT

CLASSIC EGG BENEDICT

ham, poached egg, hollandaise sauce

CHILAQUILES

tortilla chips, chicken, guajillo chili sauce,
sunny side eggs

FRENCH TOAST

with maple syrup

2 EGGS OVER EASY

bacon or chicken sausage, breakfast potatoes

DUNGENESS CRAB TOAST

avocado puree, salsa verde, green salad

LUNCH

\$35⁰⁰ PER PERSON

STARTER

Choice of:

NEW ENGLAND CLAM CHOWDER

SEASONAL MIXED GREENS
VEGETARIAN, GLUTEN FREE

MAIN

Choice of:

PORTABELLO SANDWICH

balsamic marinated mushroom, grilled onions, red pepper, fresh mozzarella, arugula, sundried tomato on rosemary focaccia bread

SAM'S BURGER

caramelized onions, fontal cheese and secret sauce served with french fries

CRISPY CHICKEN SANDWICH

nashville spice, slaw and anchor sauce served with old bay chips

GRILLED ROCKFISH SANDWICH

tartar, grilled jalapeno and pickled onions

DESSERT

Choice of:

ICE CREAM

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

LUNCH & DINNER

\$49⁰⁰ PER PERSON

STARTER

Choose two:

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

LOCAL GREENS

feta vinaigrette, tomatoes, cucumber

VEGETARIAN, GLUTEN FREE

CHOPPED ROMAINE

cucumbers, cherry tomatoes, chopped egg
and thousand island dressing

VEGETARIAN, GLUTEN FREE

MAIN

Choose three:

GRILLED SNAPPER

charred broccolini, cannellini beans,
cherry tomato salsa, chipotle aioli

SPINACH RAVIOLI

charred tomato sauce with shared parmesan

FETTUCINNE PRIMAVERA

seasonal vegetables, garlic, white wine
VEGETARIAN

PAN ROASTED AIRLINE CHICKEN

herbed cous cous, grilled asparagus, wild
mushroom au jus

ROASTED PORK LOIN

seasonal vegetables, mashed potatoes,
balsamic basil bordelaise

DESSERT

Choice of:

BERRY SHORT CAKE

BUTTERSCOTCH POT DE CREME

LUNCH & DINNER

\$57⁰⁰ PER PERSON

STARTER

Choose two:

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

LOCAL GREENS

feta vinaigrette, tomatoes, cucumber

VEGETARIAN, GLUTEN FREE

CHOPPED ROMAINE

cucumbers, cherry tomatoes, chopped egg
and thousand island dressing

VEGETARIAN, GLUTEN FREE

MAIN

Choose three:

GRILLED SALMON

wild rice blend, cauliflower, basil,
chimichurri

LINGUINE & CLAMS

manilla clams, garlic, white wine

CRIMINI RAVIOLI

mushroom and spinach veloute,
portebello relish

GRILLED NY STRIP

pureed yukon potatoes, green beans, herbed
compound butter

PAN ROASTED AIRLINE CHICKEN

herbed cous cous, grilled asparagus, wild
mushroom au jus

DESSERT

Choose two:

CHOCOLATE MOUSSE

FRESH BERRY SHORT CAKE

BUTTERSCOTCH POT DE CREME



LUNCH & DINNER

\$68⁰⁰ PER PERSON

STARTER

Choose two:

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

LOCAL GREENS

feta vinaigrette, tomatoes, cucumber

VEGETARIAN, GLUTEN FREE

CHOPPED ROMAINE

cucumbers, cherry tomatoes, chopped egg
and thousand island dressing

VEGETARIAN, GLUTEN FREE

MAIN

Choose three:

SEARED AHI

roasted garlic baby boc choy,
fingerling potatoes, mango chutney

CIOPPINO

crab claws, prawns, mussels, clams,
white fish, tomato broth

PORCINI RISOTTO

mushroom, spinach, white wine, parmesan

ROASTED TENDERLOIN OF FILET

buttermilk mashed potatoes, honey glazed
carrots, rosemary cabernet reduction

ROASTED PORK LOIN

seasonal vegetables, mashed potatoes,
balsamic basil bordelaise

DESSERT

Choose two:

CHOCOLATE LAVA CAKE

FRESH BERRY SHORT CAKE

BUTTERSCOTCH POT DE CREME

LUNCH & DINNER

\$75⁰⁰ PER PERSON

STARTER

LOCAL GREENS

feta vinaigrette, tomatoes, cucumber
VEGETARIAN, GLUTEN FREE

MAIN

LOW COUNTRY BOIL

prawns, clams, mussels, corn, potatoes,
linguica
ADD GARLIC BREAD \$4 PER PERSON
ADD LOBSTER \$20 PER PERSON

DESSERT

KEY LIME PIE

FILL UP
AT 
Sam's
ANCHOR CAFE
TIBURON CALIF.

LUNCH & DINNER

\$81⁰⁰ PER PERSON

STARTER

Choose two:

LOBSTER BISQUE

CAESAR SALAD

LOCAL GREENS

feta vinaigrette, tomatoes, cucumber

VEGETARIAN, GLUTEN FREE

MAIN

Choose three:

10 OZ LOBSTER TAIL

wild rice, seasonal vegetables, drawn butter

CIOPPINO

crab claws, prawns, mussels, clams,
white fish, tomato broth

PORCINI RISOTTO

mushroom, spinach, white wine, parmesan

LAMB CHOPS

garlic mashed potatoes, green beans,
raspberry thyme reduction

ROASTED PORK LOIN

seasonal vegetables, mashed potatoes,
balsamic basil bordelaise

DESSERT

Choose two:

CHOCOLATE LAVA CAKE

FRESH BERRY SHORT CAKE

BUTTERSCOTCH POT DE CREME

AHOY!
WE LOOK FORWARD
TO SERVING YOU



CONTACT:

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