

## STARTERS & CHOWDER

GROTTO CHOWDER 9 CUP, 12 BOWL, 16 BREAD  
traditional new england style- leeks, herbs, chopped clams

CRAB DOUGHNUTS 18  
sweet pepper jelly, crispy kale, powdered sugar

SALT & PEPPER CALAMARI 16  
red fresno chilies & green onions

POPCORN SHRIMP 16  
tartar sauce & grotto cocktail sauce

STEAMED MANILA CLAMS 20  
white wine, shallots, herbs, garlic bread

STEAMED MUSSELS 18  
white wine, garlic, Italian sausage, shaved fennel

CRAB CAKES 20  
mixed greens, tartar sauce, lemon

## RAW BAR & SEAFOOD COCKTAILS

SHRIMP COCKTAIL 16  
poached prawns, grotto cocktail sauce

DUNGENESS CRAB COCKTAIL 20  
avocado, crisp lettuce, lemon

LITTLE FISHERMAN'S PLATEAU 48  
4 oysters, 4 shrimp, 6 mussels, 2 crab legs

GOLDEN GATE PLATEAU 75  
8 oysters, 8 shrimp, 8 mussels, 4 crab legs

## LOCAL FRESH FISH

BLACKENED SNAPPER 28  
braised greens, lemon-herb rice, bell pepper coulis

GRILLED SALMON BOWL 32  
lemon-herb rice, seasonal vegetables, crispy leeks & soy sauce

PETRALE SOLE 36  
mashed potato, grilled asparagus with a beurre blanc sauce,  
sherry tomatoes potatoes, asparagus, tomato gremolata

MAHI-MAHI 33  
salsa "a la veracruzana", black beans, lemon-herb rice, chillies

GRILLED FISH TACOS 22  
snapper, pico de gallo, cotija, creama, cilantro-lime rice,  
black beans

FISH & CHIPS 22  
beer battered snapper, fries, coleslaw, old bay tartar sauce

FISHERMAN'S PLATTER 32  
FRIED CALAMARI, POPCORN SHRIMP, CRAB CAKE, ROCKFISH

## CHARCOAL MEATS

CHARCOAL GRILLED STEAK 43  
roasted seasonal vegetables, fingerling potatoes with garlic and  
rosemary, blue cheese, horseradish

ROASTED HALF CHICKEN 35  
half free range chicken, seasonal vegetables, fingerling potatoes,  
corn on the cob, gravy

PORK CHOP 35  
potato gratin, sauted green beans, red wine mustard reduction

SURF & TURF  
new york steak, mashed potatoes, seasonal vegetables, chi-  
michurri

Choice Of seafood:  
grilled shrimp 48, grilled scallops 58 or with steamed 1/2 crab MP

## SALADS

GROTTO LOUIS  
iceberg, avocado, egg, tomato, olive, carrot, louis dressing,  
dungeness crab + SMALL 28 LARGE 45 +Oregon bay shrimp 25 +combo 42

WEDGE SALAD 12  
iceberg, bacon, egg, blue cheese, chive, cherry tomato,  
blue cheese dressing

CAESAR SALAD 13  
chopped romaine, croutons, anchovy dressing

SUMMER BEET SALAD 16  
spinach, arugula, frisee, beets, blood orange, goat cheese,  
balsamic dressing

## DUNGENESS CRAB & LOBSTER

WHOLE OR HALF MKT PRICE chilled or steamed

WOK TOSSED GARLIC CRAB MKT white wine, herbs

CIOPPINO SEAFOOD STEW 39  
local crab in shell, clams, mussels, shrimp, scallops, local fish,  
light tomato broth, garlic bread

+ sub conveniently picked crab meat 5

ROASTED MAINE LOBSTER MKT PRICE  
1 ¼ pound lobster, roasted potatoes, sautéed spinach, melted butter

## PASTA

+ADD TO ANY PASTA  
crab 14  
grilled chicken 9  
prawns 10  
salmon 12

CHICKEN PESTO ALFREDO PASTA 28  
penne, cream, pesto, free range chicken, snap  
peas, asparagus

SHRIMP SCAMPI 30  
linguine, spinach, tomatoes, white wine, garlic

LINGUINE & CLAMS 26  
manila clams, white wine, garlic, herbs, butter

SEAFOOD LINGUINE 34  
mussels, clams, shrimp, fish, scallops spicy marinara

VEGGIE PESTO ALFREDO 26  
penne pasta, seasonal vegetables, snap peas, asparagus,  
pesto, cream

MEZZALUNA PENNE PASTA 26  
garlic, basil, butter, fresh mezzaluna, parmesan cheese

## SANDWICHES

SERVED WITH FRIES, SOUP OF THE DAY OR HOUSE SALAD (SUB CHOWDER 2)

DUNGENESS CRAB MELT 25  
griddled sourdough, dungeness crab meat, tillamook cheddar,  
old bay aioli, pickle

FRIED SOFT SHELL CRAB 22  
chipotle sour cream, coleslaw, tomato

MAHI MAHI 22  
tartar, lettuce, tomato, onion

CHICKEN BLT 19  
lettuce, tomato, onion, lemon-aioli, bacon

BURGER 19  
grass fed beef, aioli, bermuda onions, + cheddar 2  
lettuce, tomato, pickle, brioche bun bacon

VEGGIE BURGER 19 +AVOCADO 3  
lettuce, tomato, roasted red pepper, grilled zucchini, pesto

Four and one half percent charge added for San Francisco Employer Mandates. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Minimum \$15 per person purchase required