

MENU

THE GROTTO IS A PROUD PARTNER WITH THE MONTEREY BAY AQUARIUM'S SUSTAINABLE SEAFOOD WATCH PROGRAM

STARTERS & CHOWDER

GROTTO CHOWDER 9 CUP, 12 BOWL, 16 BREAD BOWL
 traditional new england style- leeks, bacon, herbs, chopped clams
 CRAB DOUGHNUTS 18
 sweet pepper jelly, crispy kale, lemon, powdered sugar
 SALT & PEPPER CALAMARI 16
 red fresno chilies, green onions, old bay tartar sauce, grotto cocktail sauce
 POPCORN SHRIMP 18
 crispy rock shrimp, tartar sauce, grotto cocktail sauce
 STEAMED MANILA CLAMS 18
 white wine, shallot, herbs, garlic bread
 STEAMED MUSSELS 24
 white wine, parsley, sour cream, french fries
 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,
 grotto cocktail sauce
 LITTLE FISHERMAN PLATEAU 48
 4 oysters, 4 shrimp, 6 mussels, 2 crab legs
 GOLDEN GATE PLATEAU \$75
 8 oysters, 8 shrimp, 8 mussels, 4 crab legs
 SERVED WITH: seaweed salad, shallot-lime mignonette,
 grotto cocktail sauce, old bay tartar sauce, lemon

LOCAL FRESH FISH

BLACKENED SNAPPER 28
 braised greens, creole rice, bell pepper coulis
 GRILLED SALMON 32
 lemon-herb rice, seasonal vegetables, old bay tartar sauce
 PAN ROASTED ALASKAN HALIBUT 36
 creamy mashed potatoes, asparagus, sweet herbs, beurre blanc
 CRAB STUFFED PETRALE SOLE 38
 creamy mashed potatoes, meyer lemon-caper butter,
 bloomsdale spinach
 FISH TACOS 22
 grilled snapper, pico de gallo, cotija, cumin sour cream,
 cilantro lime rice, heirloom beans
 FISH & CHIPS 22
 beer battered snapper, fries, coleslaw, old bay tartar sauce
 FISHERMANS PLATTER 32
 fried calamari, popcorn shrimp, crab cake, rockfish, french fries,
 old bay tartar sauce, grotto cocktail sauce
 GRILLED SWORDFISH 33
 sauteed spinach, black bean rice, mango lime salsa

SALADS

GROTTO LOUIS
 iceberg, avocado, egg, tomato, olive, carrot, louis dressing,
 dungeness crab + SMALL 28 LARGE 45 +bay shrimp 25 +combo 42
 WEDGE SALAD 12
 iceberg, bacon, egg, blue cheese, chive, cherry tomato,
 blue cheese dressing
 CAESAR SALAD 13
 chopped romaine, persian cucumbers, croutons,
 creamy lemon anchovy dressing
 FUJI APPLE SALAD 14
 arugula, radicchio, dried cranberry,
 toasted walnuts, point reyes bleu

DUNGENESS CRAB & LOBSTER

WHOLE OR HALF MKT PRICE
 chilled or steamed
 WOK TOSSED GARLIC CRAB MKT
 white wine, herbs
 CIOPPINO SEAFOOD STEW 39
 dungeness crab in shell, light tomato broth,
 buttery garlic bread
 + sub conveniently picked crab meat 5
 STEAMED MAINE LOBSTER MKT PRICE
 1 ¼ pound lobster, roasted potatoes,
 sautéed spinach, drawn butter, lemon

PASTA

CHICKEN ALFREDO 26
 penne, grilled chicken, garlic cream sauce
 SHRIMP SCAMPI 30
 linguine, white wine, garlic, parsley
 LINGUINE & CLAMS 26
 manila clams, white wine, garlic, herbs and butter
 LOBSTER MAC & CHEESE 32
 lobster, orecchiette, sharp cheddar,
 tomato, green onion oil
 SEAFOOD SPAGHETTI 34
 mussels, clams, shrimp, fish, garlic, spicy marinara

+ADD TO ANY PASTA
 crab 14
 grilled chicken 9
 grilled prawns 13
 salmon 12

SANDWICHES

SERVED WITH FRIES OR HOUSE SALAD
 DUNGENESS CRAB MELT 22
 griddled sourdough, dungeness crab meat,
 tillamook cheddar, old bay aioli, pickle
 BURGER 19
 grass fed beef, aioli, bermuda onions,
 lettuce, tomato, pickle, brioche bun
 + add cheddar or bacon 2, add avocado 3

STEAKS

NEW YORK STEAK 40
 mashed potatoes, bloomsdale spinach,
 mushroom-onion jus
 SURF & TURF
 new york steak, creamy mashed
 potatoes, bloomsdale spinach, mushroom-onion jus,
 Choice Of seafood:
 grilled shrimp 48, grilled scallops 58
 or with steamed 1/2 crab 73

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