

STARTERS & CHOWDER

GROTTO CHOWDER 9 CUP, 12 BOWL, 16 BREAD BOWL
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 18
tartar sauce & grotto cocktail sauce

STEAMED MANILA CLAMS 18
white wine, shallots, herbs, garlic bread

STEAMED MUSSELS 24
white wine, anchovy gremolata & 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

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

BONE-IN LOCAL HALIBUT 36
mashed potatoes, bok choy, tomato gremolata

MAHI-MAHI 33
salsa "a la veracruzana", black beans, oregano, fresno chillies

GRILLED FISH TACOS 22
snapper, pico de gallo, cotija, 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, french fries

STEAKS

NEW YORK STEAK 40
mashed potatoes, green cream chard, chimichurri

SURF & TURF
new york steak, mashed potatoes, seasonal vegetables, chimichurri

Choice Of seafood:
grilled shrimp 48, grilled scallops 58
or with steamed 1/2 crab 73

SALADS

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

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

CAESAR SALAD 13
chopped romaine, croutons, lemon anchovy dressing

FUJI APPLE SALAD 14
arugula, radicchio, dried cranberry, 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
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 1/4 pound lobster, roasted potatoes, sautéed spinach, melted butter

PASTA

PASTA "ALLA BOLOGNESE" 26
penne, bolognese sauce, shaved parmesan

SHRIMP SCAMPI 30
linguine, white wine, garlic, parsley

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

LOBSTER MAC & CHEESE 32
lobster, sharp cheddar,
tomato, green onion oil

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

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

SANDWICHES

SERVED WITH FRIES, SOUP OF THE DAY OR HOUSE SALAD

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

SOFT SHELL CRAB 25
chipotle sour cream, coleslaw, tomato

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

BURGER 19
grass fed beef, aioli, bermuda onions,
lettuce, tomato, pickle, brioche bun
+ add cheddar or bacon 2, add avocado 3

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