STARTERS & CHOWDER
GROTTO CHOWDER, New England style  9 CUP, 12 BOWL, 16 BREAD
CRAB CAKES, organic greens, lemon  20
SALT & PEPPER CALAMARI, chiles, green onions  16
POPcorn SHRIMP, housemade tartar sauce  16

SALADS
BEET CARPACCIO, arugula fennel salad, lemon vinaigrette, ricotta salata  16
CAESAR SALAD, romaine, croutons, anchovy  13
GREEN GODDESS SALAD, cherry tomato, shallots, chervil  13
GROTTO LOUIS, dungeness crab, egg, tomato, louis dressing  28

RAW BAR & SEAFOOD
CRAB COCKTAIL, dungeness crab  20
SHRIMP COCKTAIL, poached prawns  16
OYSTERS, chefs selection  MP
FISHERMAN’S PLATEAU, oysters, shrimp, mussels, crab legs  48
WHOLE CRAB, chilled, steamed or SF style  MP
CIOPPINO, traditional San Francisco style fish stew  39
FISH & CHIPS, beer battered snapper, coleslaw & french fries  22
OCTOPUS TACOS, radicchio-cilantro slaw, jicama tortilla  22
FRIED FISH TACOS, cole slaw, avocado sour cream, ancho salsa, corn tortilla  22
FISHERMAN’S PLATTER, calamari, popcorn shrimp, crab cakes & rockfish  32

PASTA
N’DUJA LINGUINI & CLAMS, pepperoni spread, clams, white wine sauce  26
PESTO ALFREDO, penne, cream, snap peas, pine nuts  26
SHRIMP SCAMPI, linguine, spinach, cherry tomato, garlic, white wine  30
ROTINI ALLA’ CAPRESE, tomato, basil, ovalini mozzarella  30
LOBSTER RISOTTO, mushrooms, thyme, shallots, parmesan, lobster meat  34

FRESH CATCH
FISH OF THE DAY  MP
SALMON, sautéed beans, marble potatoes, sundried tomato relish  32
SWORDFISH, spaghetti squash, brussel sprouts with mushrooms, romesco sauce  30
PETRALE SOLE, whipped potatoes, spinach, lemon beurre-blanc sauce  32
BLACKENED SNAPPER, lemon rice, seasonal vegetables  32

CHARCOAL GRILL
NEW YORK STEAK, delfina potatoes, seasonal vegetables & chimichurri  43
SURF & TURF, New York steak, lobster tail, mashed potatoes, vegetables & chimichurri  58
ROASTED HALF CHICKEN, seasonal vegetables, fried polenta, shallots-sherry jus  35
WHOLE LOBSTER, roasted or thermidor  MP
GROTTO BURGER, grass fed beef, aioli, brioche bun  19
IMPOSSIBLE BURGER, vegetable patty, avocado  19
DUNGENESS CRAB MELT, griddled sourdough, cheddar, old bay aioli  19

EVENTS & MUSIC
MONDAY · Live Piano (5-7:30)
TUESDAY · Live Piano (5-7:30)
FRIDAY · Live Piano (6-9)
SATURDAY · Live Guitar (5-7:30)

HAPPY HOUR
3-6PM
MONDAY-FRIDAY

SIDES
SEASONAL VEGETABLES  6
SAUTEED SPINACH  5
DELFINA POTATOES  5
MASHED POTATOES  4

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.

THE GROTTO IS A PROUD PARTNER WITH THE MONTEREY BAY AQUARIUM’S SUSTAINABLE SEAFOOD WATCH PROGRAM.
COCKTAILS

OL’BLUE EYES MANHATTAN  14
jack daniel’s single barrel, sweet vermouth, bitters, mist of smoky scotch

DARK AND STORMY  12
meyer rum, ginger beer, lime

BEE’S KNEES  12
sapphire gin, lemon, raw honey

PECAN OLD FASHIONED  14
pecan infused whiskey, brown sugar, creme de cacao

POMEGRANATE SPRITZ  11
sparkling wine, pomegranate

DRAFT & BOTTLED BEER

SEASONAL DRAFT: ANCHOR CHRISTMAS ALE  6/10

DRAKE’S IPA  6/10

TRUMER PILSNER  6/10

ANCHOR STEAM  6/10

LAGUNITAS PALE ALE  6/10

805 BLONDE ALE  6/10

ACE HARD CIDER (BOTTLE)  6

CORONA (BOTTLE)  6

PERONI NASTRO AZZURRO LAGER (BOTTLE)  5

BUD LIGHT (BOTTLE)  6

CLAUSTHALER NON-ALCOHOLIC (BOTTLE)  6

WINES BY THE GLASS

BUBBLES

POL CLEMENT BRUT, FRANCE  12
BAILEY-LAPIERRE BRUT ROSE FRANCE  16

WHITE ON TAP

<table>
<thead>
<tr>
<th>6oz</th>
<th>14oz</th>
<th>28oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>HAHN PINOT GRIGIO  2018</td>
<td>10</td>
<td>20</td>
</tr>
<tr>
<td>ANNNABELLA CHARDONNAY  2018</td>
<td>11</td>
<td>22</td>
</tr>
<tr>
<td>LONG MEADOW RANCH SAUVIGNON BLANC  2018</td>
<td>13</td>
<td>26</td>
</tr>
</tbody>
</table>

ROSE ON TAP

<table>
<thead>
<tr>
<th>6oz</th>
<th>14oz</th>
<th>28oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLACKBIRD RED BLEND  2018</td>
<td>12</td>
<td>24</td>
</tr>
</tbody>
</table>

RED ON TAP

<table>
<thead>
<tr>
<th>6oz</th>
<th>14oz</th>
<th>28oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATANZAS CREEK MERLOT  2017</td>
<td>11</td>
<td>22</td>
</tr>
<tr>
<td>DRY CREEK ‘HERITAGE’ ZINFANDEL  2017</td>
<td>13</td>
<td>26</td>
</tr>
<tr>
<td>TRUE MYTH CABERNET SAUVIGNON  2017</td>
<td>15</td>
<td>30</td>
</tr>
<tr>
<td>RIVERBENCH ‘ESTATE’ PINOT NOIR  2017</td>
<td>16</td>
<td>32</td>
</tr>
</tbody>
</table>

WHITE WINE BY BOTTLE

BUBBLES

BILLECART SALMON, BRUT (375mL)  
SCHRAMSBERG, BLANC DE BLANC  
NICOLAS FEUILLATTE, BRUT  
MOET & CHANDON, BRUT ROSE

ROSE

COMMANDER DE LA BERGEMONE  
CANTELE NEGRAMARO ROSATO  
BONNY DOON “VIN DI CIGARE”  
LA CREMA

CHARDONNAY

FORAGER, WHITE BURGUNDY  
DOMAINE WILLIAM FEVRE  
SCRIBE WINERY  
SCAR OF THE SEA

SAUVIGNON BLANC

DRY CREEK VINEYARD  
BRANDER  
ASHES X DIAMONDS

OTHER WHITES

TRETHVEN DRY RIESLING  
RODDOWN CELLARS ‘REDWOOD’  
WILLAKENZIE PINOT GRIS  
SCARPETTA PINOT GRIGIO  
RHYME “HERS” VERMENTINO

RED WINE BY BOTTLE

PINOT NOIR

MELVILLE ESTATE  
EMERITUS  
DU MOL  
PENNER-ASH  
SCRIBE  
DREW

CABERNET SAUVIGNON

ULTRA VIOLET  
RABBLE  
STONESTREET

MERLOT

MATANZAS CREEK  
FLORA SPRINGS  
FROGS’ LEAP  
ROBERT SINSKEY

ZINFANDEL

DASHIE  
SKY

OTHER WHITES

VIETI ‘TRE VIGNE’ BARBERA  
CHATEAU ARGADENS ROUGE  
MINER ‘GIBSON RANCH’ SANGIO  
MELVILLE SYRAH