

M E N U

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

STARTERS

CREAMY ARTICHOKE AND JALAPEÑO DIP \$12
SOURDOUGH TOAST + ADD CRAB \$8

CRAB DOUGHNUTS \$18
SWEET PEPPER JELLY, CRISPY KALE, LEMON, POWDERED SUGAR

SALT & PEPPER CALAMARI \$14
RED FRESNO CHILIES, GREEN ONIONS, OLD BAY TARTAR SAUCE,
GROTTO COCKTAIL SAUCE

SIZZLING SAMBUCA PRAWNS \$16
PRAWNS SAUTÉED IN SWEET SAMBUCA,
GARLIC AND CHILE FLAKES SERVED HOT IN A CAST IRON SKILLET

BUFFALO SHRIMP \$14
CRISPY LAUGHING BIRD SHRIMP TOSSED IN BUFFALO SAUCE,
BLUE CHEESE DRESSING, GREEN ONIONS, CELERY

CAST IRON SKILLET MUSSELS \$18
ROASTED TOTTEN INLET MUSSELS, GARLIC, HERBS

STEAMED MANILA CLAMS \$18
WHITE WINE, SHALLOT, HERBS, GARLIC BREAD

GARLIC CHEESE BREAD \$10
FRESH SOURDOUGH, MOZZARELLA, GREEN OLIVES,
GARLIC AND HERBS

CRISPY BRUSSELS SPROUTS \$9
GRILLED LEMON, BONITO FLAKES, NORI, TOASTED SESAME SEEDS, SEA SALT,
CAPER AÏOLI

GROTTO BAKED OYSTERS \$18
ARTICHOKE, JALAPEÑO, CREAMY PARMESAN, HERBED BREAD CRUMBS

CRAB CAKE \$19
CALABRIAN CHILE AÏOLI AND BASIL OIL, APPLE AND FENNEL SALAD

PASTA

POMODORO FRESCA \$22
FRESH MARINATED TOMATOES, SHAVED PARMESAN AND MICRO BASIL

LINGUINE AND CLAMS \$23
MANILA CLAMS, WHITE WINE, GARLIC, HERBS AND BUTTER

LOBSTER MAC AND CHEESE \$28
LOBSTER, ORECCHIETTE, SHARP CHEDDAR, TOMATO, GREEN ONION OIL

+ ADD TO ANY PASTA
CRAB \$14 GRILLED CHICKEN \$9
GRILLED PRAWNS \$13 SALMON \$11

RAW BAR & SEAFOOD COCKTAILS

GRAND GROTTO \$125
12 OYSTERS, 8 POACHED SHRIMP, 8 POACHED MUSSELS, 1/2 CHILLED LOBSTER,
1/2 CHILLED DUNGENESS CRAB, CEVICHE

GOLDEN GATE PLATEAU \$75
6 OYSTERS, 6 SHRIMP, 8 MUSSELS, 2 ROCK CRAB CLAWS, CEVICHE, 1/4 DUNGENESS CRAB

LITTLE FISHERMAN PLATEAU \$48
4 OYSTERS, 4 SHRIMP, 6 MUSSELS, 2 ROCK CRAB CLAWS

SERVED WITH: SEAWEED SALAD, SHALLOT LIME MIGNONETTE,
GROTTO COCKTAIL SAUCE, OLD BAY TARTAR SAUCE, LEMON

CEVICHE MARINATED SHRIMP, SALMON, SCALLOP & SNAPPER, AVOCADO,
PICO DE GALLO, RADISH, COTIJA, YUCCA CHIPS \$15

SHRIMP COCKTAIL POACHED PRAWNS, GROTTO COCKTAIL SAUCE \$16

DUNGENESS CRAB COCKTAIL AVOCADO, CRISP LETTUCE, LEMON,
GROTTO COCKTAIL SAUCE \$20

CHOWDER AND SALADS

GROTTO CHOWDER \$9 CUP \$11 BOWL \$13 BREAD BOWL
TRADITIONAL NEW ENGLAND STYLE - LEEKS, BACON, CHOPPED CLAMS

SEAFOOD COBB \$23
ROASTED SALMON, SEAFOOD SALAD, BACON, AVOCADO, TOMATO, LETTUCES,
LEMON VINAIGRETTE, LOUIS DRESSING

DUNGENESS CRAB LOUIS \$26
BUTTER LETTUCE, AVOCADO, HARD BOILED EGGS, TOMATOES, OLIVES, LOUIS DRESSING

GRILLED PEAR SALAD \$11
FRISÉE, ARUGULA, PT REYES BLUE CHEESE, TOASTED WALNUTS, SABA

CAESAR SALAD \$12
CHOPPED ROMAINE, PERSIAN CUCUMBERS, CROUTONS,
CREAMY LEMON ANCHOVY DRESSING

+ ADD TO ANY SALAD
CRAB \$14, GRILLED CHICKEN \$9,
GRILLED PRAWNS \$13, SALMON \$11



DUNGENESS CRAB

WHOLE OR HALF MKT PRICE
CHILLED OR STEAMED

WOK TOSSED GARLIC CRAB MKT PRICE
HALF CRACKED CRAB, TOSSED WITH GARLIC, CHILE AND HERBS, LEMON

FRESH FISH & SHELLFISH

BLACKENED SNAPPER CAJUN RICE, FRIED GREEN TOMATOES, BLACK-EYED PEA SALSA, BELL PEPPER COULIS \$24

SEMOLINA CRUSTED PETRALE SOLE CREAMY MASHED RED POTATOES, MEYER LEMON-CAPER BUTTER, BLOOMSDALE SPINACH \$25

BIG EYE TUNA SPICED AND SEARED RARE, FENNEL PURÉE, GREEN BEANS, FINGERLINGS, LITTLE TOMATOES, ALMOND OLIVE VINAIGRETTE \$29

GRILLED SALMON RATATOUILLE, BASIL PISTOU, SMOKED PAPRIKA AÏOLI \$32

SEARED SCALLOPS SAFFRON RISOTTO, BASIL OIL, TOMATO AND PICKLED FENNEL SALAD \$30

FISHERMAN'S POT PIE CREAMY SEAFOOD STEW, ROOT VEGETABLES, PUFF PASTRY CRUST \$23

STEAMED MAINE LOBSTER 1 1/4 POUND LOBSTER, ROASTED POTATOES, SAUTÉED SPINACH, DRAWN BUTTER, LEMON MKT PRICE

CIOPPINO SEAFOOD STEW, DUNGENESS CRAB IN SHELL, LIGHT TOMATO BROTH, BUTTERY GARLIC BREAD \$34 + SUB CONVENIENTLY PICKED CRAB MEAT \$5

FISH TACOS GRILLED SNAPPER, PICO DE GALLO, COTIJA, CUMIN SOUR CREAM, CILANTRO LIME RICE, HEIRLOOM BEANS \$20

FISH AND CHIPS DRAKE'S IPA BEER BATTERED, SNAPPER, FRIES, GROTTO SLAW, OLD BAY TARTAR SAUCE \$19

SHRIMP AND CHIPS DRAKES IPA BEER BATTERED SHRIMP, FRIES, GROTTO COCKTAIL SAUCE \$22

SANDWICHES

SERVED WITH FRIES OR HOUSE SALAD

DUNGENESS CRAB MELT \$21
GRIDDLED SOURDOUGH, DUNGENESS CRAB MEAT,
TILLAMOOK CHEDDAR, TOMATO, OLD BAY AÏOLI

BURGER \$18
GRASS FED BEEF, AÏOLI, BERMUDA ONIONS, LETTUCE, TOMATO, PICKLE, BRIOCHE
BUN + ADD CHEDDAR OR BACON \$2, ADD AVOCADO \$3

BLACKENED SNAPPER SANDWICH \$19
PICKLED ONIONS, MIXED LETTUCES, OLD BAY TARTAR SAUCE, CIABATTA

LAND LOVERS

NEW YORK STEAK \$38
MASHED POTATOES, BLOOMSDALE SPINACH, MUSHROOM-ONION JUS

SURF AND TURF \$52
NEW YORK STEAK, GRILLED PRAWNS, MASHED POTATOES,
BLOOMSDALE SPINACH, MUSHROOM-ONION JUS

ROASTED HALF CHICKEN \$25
CARAMELIZED ROOT VEGETABLES, SWISS CHARD, CHICKEN JUS

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.