

# SEAFOOD GROTTTO

## HOT STARTERS

Oyster Rockefeller \$14.00

Pacific oysters baked with bacon, spinach and hollandaise

Dos Equis Clams \$18.00

Manila clams steamed with dos equis beer, jalapenos, cilantro, tomatoes

Calamari \$11.00

Breaded and fried, served with marinara sauce

Crab Cakes \$16.00

Full of Dungeness crab meat, over mixed greens with remoulade

## COLD STARTERS

Japanese Poke \$8.00

Hamachi, ahi, albacore, shaved onion, cucumber, sesame seeds, sesame oil and ponzu

House Ceviche \$8.00

Whitefish seared in lime juice with avocado mousse and tortilla chips

Shrimp Cocktail \$12.00

Poached prawns with skyy vodka cocktail sauce



## OYSTERS ON THE HALF SHELL

**SELECT** a Type of Oyster  
Fresh Oyster Selection Available Daily

**SELECT** a Count

Single \$3.00

Half Dozen \$14.00

Full Dozen \$27.00

## SOUP & SALAD

The Wedge \$8.00

Crisp iceberg lettuce with asparagus spears and bleu cheese dressing

Grotto Caesar \$8.00

Chopped hearts of romaine with parmesan and croutons

Ponzanella \$7.00

Roma tomatoes, cucumber, kalamata olives, feta cheese and croutons tossed in red wine vinaigrette

Scallop and Spinach \$15

Diver scallop grilled and served over chopped spinach and red onions with mandarin oranges in a sesame vinaigrette

House Greens \$8.00

Mixed greens, cucumber, tomatoes and parmesan in balsamic vinaigrette

Clam Chowder \$5.00

New England Style

Miso Soup \$5.00

# SEAFOOD GROTTO

## 1. SELECT your Surf

1 ¾ Whole Maine Lobster	\$58.00
Alaskan King Crab Legs	\$55.00
Australian Lobster Tail	\$44.00

## 2. CREATE a Combination

Add Filet Mignon	\$20.00
Add Rib Eye	\$17.00
Add Jumbo Prawns	\$2.50 each

## 3. SELECT an accompaniment

- Red Potatoes
- Steamed Rice
- Pasta and Butter
- Asparagus
- Seasonal Vegetables
- Mashed Potatoes
- French Fries

## 4. ADD a salad or soup \$5.00

- Clam Chowder
- Small House Salad
- Miso Soup
- Small Caesar

## 1. SELECT your Entree from the Fresh List.

### {TONIGHT'S SELECTION}

Black Stripe Sea Bass	\$26.00
Orange Roughy	\$20.00
Grouper	\$24.00
Atlantic Salmon	\$25.00
Diver Scallops	\$23.00
Halibut	\$25.00
Ahi	\$30.00
Trout	\$20.00
Swordfish	\$26.00
Prawns	\$21.00
Albacore	\$24.00
Tilapia	\$20.00

## 2. SELECT a Preparation Method

- Grilled
- Steamed
- Battered and Fried
- Pan Seared
- Blackened

## 3. SELECT an accompaniment

- Red Potatoes
- Steamed Rice
- Pasta and Butter
- Asparagus
- Seasonal Vegetables
- Mashed Potatoes
- French Fries

## 4. ADD a salad or soup \$5.00

- Clam Chowder
- Small House Salad
- Miso Soup
- Small Caesar

## PASTA

Lobster Penne \$22.00  
Lobster meat, cherry tomatoes and asparagus in a rich brandy cream sauce

Linguini \$16.00  
Manila clams with white wine or red sauce

Fruits of the Sea \$20.00  
Shrimp, scallops, mussels, fettuccini in tomato basil sauce

Shrimp Scampi \$24.00  
Angel hair pasta, tomatoes, scallions and lemon butter sauce

Stuffed Sea Bass \$33.00  
Baked with lobster and blue crab meat and served over pappardelle pasta with beurre blanc

## FEATURES

Swordfish Picatta \$28.00  
With mashed potatoes, grilled asparagus, and caper butter sauce

Mediterranean Halibut \$30.00  
Pan Seared with grilled eggplant, roma tomatoes, and caper berry relish

Spanish Trout \$24.00  
Pan Fried and blackened over Spanish rice with cilantro and avocado

Cioppino \$27.00  
Crab, shrimp, mussels, clams, and fish stewed in a saffron broth

Seared Scallops \$26.00  
Over cioppolini onions, lima beans and prosciutto crisps

Filet Mignon \$30.00  
Rib Eye Steak \$27.00  
Grilled and topped with mushroom demi sauce and your choice of mashed potatoes, asparagus, steamed rice, steak fries, roasted red potatoes or steamed baby vegetables