



APPETIZERS

Ahi Tuna Tartare	17.00
Smashed Avocado, Heart of Palm, Lemon Aioli	
Shrimp Cocktail	18.00
4 Jumbo Shrimp, Cocktail Sauce, Lemon	
Tuna Poke	14.00
Hamachi, Ahi, Albacore, Shaved Onion, Cucumber, Sesame Oil and Ponzu	
Cajun Shrimp	16.00
Corn Relish, Chili-Garlic Remoulade	
Crispy Calamari	11.00
Marinara, Rice wine	
Crab Cake	17.00
Tomato, Avocado, Red Onion, Lime-Chipotle Aioli	

Corona Clams	18.00
Manila Clams Steamed with Corona Beer, Jalapenos, Cilantro, and Tomatoes	
Oyster Rockefeller	15.00
Spinach, Bacon and Béarnaise	
Steamed Mussels	14.00
Tomato and Basil, Parmesan Fries	

SOUP

Clam Chowder	6.50
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SALAD

Caesar Salad Wedge	9.00
Romaine, Garlic Crouton, Parmesan	
BLTA Salad	11.00
Bacon, Avocado, Mixed Greens, Tomato Trio, Bleu Cheese	
Grotto House	8.00
Mixed Greens, Tomato, Cucumber, Carrot Strings, choice of Dressing	
Snow Crab and Shrimp Louie	16.00
Snow Crab, Shrimp, Romaine, Avocado, Asparagus, Hard Boil Egg, Cherry Tomato, Scallions, Spicy Louie Dressing	
Mediterranean Salad	11.50
Romaine, Feta Cheese, Cucumber, Red Onion, Tomato, Kalamata Olives, Lemon Oregano Dressing	

RAW BAR

Fresh Oysters or Clams on half Shell	
Single	3.00
Half Dozen	15.00
Dozen	28.00
Mignonette, Cocktail Sauce, Horseradish	

Chilled Grand Seafood Platter for two 59.00
½ Maine Lobster, 2 Jumbo Shrimp, 8oz. King Crab, 2 Oysters, 2 Clams, Poke on Ice
Cocktail Sauce, Mignonette, Lemon

LOBSTER & CRAB

Maine Lobster 2 lbs.	59.00
Lobster Tail 8 oz.	65.00
King Crab Legs 16 oz.	55.00
Drawn Butter, Lemon, Cocktail Sauce	

SURF & TURF

Filet Mignon & Lobster tail	80.00
Both 8 oz. served with Asparagus, Mashed Potatoes, and Pinot Noir Sauce	

FROM THE LAND

Filet Mignon	32.00
8 oz with Red Wine Sauce	
Prime New York Strip	34.00
12 oz. with Maitre D Butter	
Chicken Breast	24.00
Stuffed with Spinach and Feta, Kalamata Olive Sage Jus	

ADD SURF TO YOUR TURF

Oscar Style	14.00
3 oz. Crabmeat with Béarnaise	
King Crab Legs 8 oz.	31.00
Jumbo Shrimp Scampi (3)	14.00
Sautéed Sea Scallop (3)	16.00

Fishermen's Fry 28.00
Breaded Rock Fish, Shrimp, Scallop, and Calamari with Fries, Cole Slaw, Tartar and Cocktail Sauces, Malt Vinegar

CHEF'S SPECIALS

Pan Roasted Salmon	28.00
Leeks, Peas, Fingerling Potatoes, Honey Mustard Sauce	

Scallops & Braised Short Ribs	35.00
Boneless Short Ribs, Seared Scallops, Potato Puree, Asparagus, Port Wine Sauce	

Blackened Swordfish	28.00
Black Bean Rice, Corn Relish, Tomato Avocado Salsa	

Cioppino	32.00
Crab, Shrimp, Fish, Mussels, Clams, Scallop and Potatoes in Fresh Herb Tomato Broth	

Shrimp Scampi	26.00
Angel Hair Pasta, Tomato, Scallions, Garlic, Lemon Butter Sauce	

Chilean Sea Bass	36.00
Potato Puree, Wild Mushrooms, Peas, and Clams, Herbed Clam Nage	

Fish & Chips	23.00
Beer Battered Alaskan White Cod with Parmesan Fries, Cole Slaw, Tartar Sauce	

Seared Black Cod	32.00
Miso Marinated, Sautéed Baby Bok Choy, Sushi Rice and Ginger Garnish	

Maine Lobster Penne	28.00
Broccolini, Sun Dried Tomatoes, Shellfish Alfredo	

SIDES

Spinach with Lemon, Garlic	6.00
Black Bean Rice	6.00
Roasted Fingerling Potatoes	6.00
Asparagus & Baby Carrots	6.00
Mashed Potatoes	6.00
Roasted Wild Mushrooms	6.00
Parmesan Fries	6.00



SUSHI MENU

		NIGIRI SUSHI	SASHIMI
Maguro	Bigeye Ahi Tuna	\$6	\$16
Hamachi	Yellow Tail Tuna	\$6	\$16
Albacore	White Tuna	\$5	\$15
Ebi	Shrimp	\$5	\$15
Tilapia	White Fish	\$5	\$15
Unagi	Fresh Water Eel	\$5	\$14
Sake	Salmon	\$5	\$14

SASHIMI PLATTER

Maguro | Sake | Tilapia | Ebi \$24

MAKI / SUSHI ROLLS

White dragon	hamachi spicy tuna	\$16
Pechanga	Snow Crab ahi masago	\$13
Red dragon	Snow Crab spicy tuna tobikko	\$14
Tiger	shrimp tempura ebi eel sauce	\$13
The cut roll	spicy ahi cucumber	\$10
Spicy Alaskan Roll	salmon crab mango avocado	\$16
California roll	avocado Snow Crab cucumber	\$12
Rainbow	ahi salmon tilapia	\$15
Lobster roll	tempura lobster	\$18
Surf & Turf	filet mignon lobster asparagus	\$21
Serpent	unagi gobo cucumber	\$11
Grottos big "D" roll	shrimp tempura albacore Snow Crab avocado cucumber jalapeno spicy mayo	\$18

TEMAKI / HAND ROLLS

Spicy Tuna	\$6
Spicy Hamachi	\$6
California	\$7

SIDES

Kimchi	\$5
Edamame	\$5
Takuan, pickled radish	\$3
Pickled Ginger	\$2
Gobo, burdock root	\$2