

Pompei's Grotto  
Group Menus  
2017

We can accommodate groups up to 100.  
No Room Fees  
Full or Partial Buyouts  
Outdoor Seating

340 Jefferson St.  
Fisherman's Wharf  
Phone: 415-776-9265  
[info@pompeisgrotto.com](mailto:info@pompeisgrotto.com)



## Copper Lunch Menu:

**\$29.95 inclusive**

**Includes:** Cup of New England clam chowder  
Dessert, Coffee, Tea & Soda Included

### Chicken Caesar Salad

Grilled chicken breast, Romaine lettuce, house made Caesar dressing, garlic croutons, shaved parmesan

### Fish & Chips

Anchor Steam Beer Battered Fish and Chips

### Spaghetti with Fresh Basil Pesto

Basil, olive oil, walnuts (Vegetarian Choice)

## Bronze Lunch Menu:

**\$34.95 inclusive**

**Includes:** Cup of New England clam chowder  
Or Mixed Green Salad Coffee/Tea/Soda & Dessert

### Chicken Piccatta

Grilled Chicken, Lemon-butter, Capers with Oven Roasted Potatoes and Fresh Vegetables

### Pasta Angelina

Angel Hair Pasta, Fresh Tomatoes, Basil, Garlic  
(Vegetarian Option)

### Filet of Sole

Pan Sautéed Petrale Sole, Lemon-Butter, Oven Roasted Red Potatoes and Seasonal Vegetables

### Fresh Bay Shrimp Louie Salad

Bay Shrimp, Romaine Lettuce, Tomato, Avocado, Egg and Classic Louie Dressing

## Silver Dinner Menu:

**\$39.95 inclusive**

**Includes:** Cup of New England clam chowder or  
Mixed Green Salad Coffee/Tea/Soda & Dessert

### Chicken Piccatta

Grilled Chicken, Lemon-butter, Capers with Oven Roasted Potatoes and Fresh Vegetables  
**Fish & Chips**  
Anchor Steam Beer Battered Fish and Chips

### Spaghetti with Fresh Basil Pesto

Basil, olive oil, walnuts (Vegetarian Choice)

## Gold Dinner Menu:

**\$45.00 inclusive**

**Includes:** Cup of New England clam chowder or  
Caesar Salad Coffee/Tea/Soda & Dessert

### Chicken Parmesan

Breaded chicken cutlet, topped with tomato sauce & melted mozzarella served with linguini and marinara

### Filet of Sole

Pan Sautéed Petrale Sole, Lemon-butter, Oven Roasted Potatoes and Seasonal Vegetables

### Dungeness Crab Louie Salad

Dungeness Crab, romaine lettuce, tomatoes, avocado & egg served with house made Louie Dressing

### Pasta Angelina (Vegetarian)

Angel Hair Pasta with fresh tomatoes, basil, garlic & extra virgin olive oil

## Platinum Dinner Menu:

**\$54.50 inclusive**

**Includes:** One glass of House Wine or one Draft Beer  
Cup of New England clam chowder  
Or Mixed Green Salad, Coffee/Tea/Soda & Dessert

### Appetizer Course (served family style)

Fresh Tomato Bruschetta and Fried Calamari

### Grilled Salmon

Fresh Grilled Salmon, Lemon-Dill Sauce, Roasted Potatoes and Vegetables

### New York Steak

10oz. New York Strip Steak with Oven Roasted Potatoes  
And Fresh Vegetables

### Shrimp & Scallop Combo

Jumbo Shrimp and Day boat Scallops Grilled with Lemon Butter, Vegetables and potatoes

### Spaghetti with Dungeness crab, Garlic & Olive Oil

Dungeness crab tossed with sweet toasted garlic & extra virgin olive oil

### Pasta Angelina (Vegetarian)

Angel Hair Pasta with fresh tomatoes, basil, garlic & extra virgin olive oil

**\*A GLASS OF WINE OR PINT OF BEER CAN BE ADDED TO ANY MENU FOR \$5.00++**

## Quick Tour Menu

**\$25.95**

Mixed Green Salad with Balsamic Vinaigrette  
Clam Chowder in Bread Bowl  
Chocolate Torte  
Coffee, Tea or Soda

**All menu prices include tax, service and non-alcoholic beverages. No room fees, or deposits required. We do request a credit card be kept on file to hold your space. For all groups over 25 we require entrée counts 3 days prior to event. We are happy to provide indicator cards for your guests.**

**There is a food and beverage minimum for the Patio, and Friday & Saturday nights from June through October and for the month of December. The minimum for our semi-private room which will hold up to 35 is \$1200.00. For the main dining room which will hold 100 is \$6000.00. If you need only part of the main dining room the minimum is \$3000.00. If you would like to book the Patio the minimum is \$3000.00, the Patio will seat 50.**