

Draft Beer

ANCHOR STEAM \$7.00

COORS LIGHT \$6.00

LAGUNITAS IPA \$7.00

SHOCKTOP WHEAT ALE \$6.00

SIERRA NEVADA \$7.00

STELLA ARTOIS \$7.00

Bottled Beer

BUDWEISER \$6.00

BUD LIGHT \$6.00

PACIFICO \$7.00

CLAUSTHALER NA \$7.00

HEINEKEN \$7.00

PERONI \$7.00

BUCKET OF BEERS (5) \$29.00

Specialty Cocktails

OCEAN BREEZE \$8.00

Sky Pineapple Vodka, grapefruit juice and cranberry juice.

CUCUMBER BLOODY MARY \$11.00

Bloody Mary made with Pearl Cucumber Vodka, garnished with celery and a slice of cucumber.

VALENTINI \$9.00

Champagne with a mix of orange, cranberry, and pineapple juices. Served in a champagne glass.

FOG HORN \$9.00

Hendrick's Gin, lime juice, ginger ale.

PIRATE'S PUNCH \$9.00

Bacardi Silver Rum, fresh squeezed lemon juice, and pineapple juice with a float of Meyer's Dark Rum.

SUN FRANCISCO \$8.00

Sky Pineapple Vodka, O.J., splash of soda.

PINK LEMONADE \$10.00

Grey Goose Le Citron Vodka, lemon juice, splash of cranberry, served up with sugared rim.

MOSCOW MULE \$10.00

Russian Standard Vodka, ginger, beer, fresh lime

House Wines

CHARDONNAY

Glass \$8.00 Bottle \$26.00

SAUVIGNON BLANC

Glass \$8.00 Bottle \$26.00

PINOT GRIGIO

Glass \$8.00 Bottle \$26.00

WHITE ZINFANDEL

Glass \$8.00 Bottle \$26.00

CABERNET SAVIGNON

Glass \$8.00 Bottle \$26.00

MERLOT

Glass \$8.00 Bottle \$26.00

CHIANTI

Glass \$8.00 Bottle \$26.00

White Wines

NAPA CELLARS CHARDONNAY

Glass \$11.00 Bottle \$35.00

COPPOLA CHARDONNAY-NAPA

Glass \$11.00 Bottle \$38.00

SONOMA CUTRER CHARDONNAY- RUSSIAN RIVER

Glass \$12.00 Bottle \$39.00

HESS CHARDONNAY-MONTEREY

Glass \$9.00 Bottle \$26.00

JOEL GOTT SAUVIGNON BLANC-MENDICINO

Glass \$9.00 Bottle \$25.00

ST. SUPERY SAUVIGNON BLANC-NAPA

Bottle \$35.00

SOFIA RESILING-SONOMA

Glass \$8.00 Bottle \$25.00

BOLLA PINOT GRIGIO-ITALY

Glass \$8.00 Bottle \$28.00

Sparkling

MARTINI ROSSI PROSECCO

Glass \$9.00 Bottle \$30.00

PIPER SONOMA-SONOMA

Bottle \$35.00

MARTINI ROSE, PINK CHAMPAGNE-ITALY

Glass \$9.00 Bottle \$35.00

Red Wines

MAIN STREET CABERNET-NAPA

Glass \$10.00 Bottle \$29.00

IRONY CABERNET-NAPA

Glass \$12.00 Bottle \$35.00

FOLIE A DEUX MERLOT-SONOMA

Glass \$12.00 Bottle \$33.00

SEA GLASS PINOT NOIR-SANTA BARBARA

Glass \$12.00 Bottle \$35.00

ANGELINE RESERVE PINOT NOIR-RUSSIAN RIVER

Glass \$12.00 Bottle \$39.00

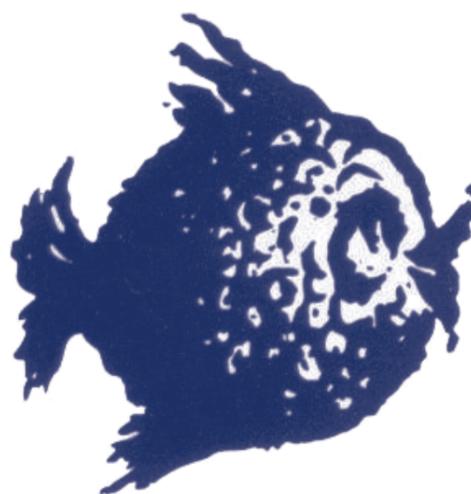
JOEL GOTT ZINFANDEL-OAKVILLE

Glass \$12.00 Bottle \$37.00

KAIKEN MALBEC-ARGENTINA.

Glass \$10.00 Bottle \$26.00

POMPEI'S GROTTO



Salads

HOUSE SALAD \$8.95

CAESAR SALAD \$9.95

SPRING MIX \$8.95

BAY SHRIMP SALAD SM \$15.95 LG \$22.95
Fresh bay shrimp on a bed of romaine, with tomatoes, sliced avocado, and hardboiled egg. Served with homemade Louie dressing.

WEDGE SALAD \$10.95

Homemade bleu cheese dressing, crispy bacon, grated egg, and tomatoes

CRAB SALAD

SM \$23.95 LG \$28.95

Appetizers

POMPEI'S HOMEMADE CLAM CHOWDER

Cup \$6.95 Bowl \$9.95

Bread Bowl \$11.95

BABY CAKES \$17.95

Two crab cakes made with fresh Dungeness crabmeat, served with pesto aioli.

BRUSCHETTA \$9.95

Toasted sourdough bread topped with fresh diced tomatoes marinated in basil, garlic, and extra virgin olive oil.

With Dungeness crabmeat add \$4.95

STEAMED CLAMS \$17.95

Fresh whole clams in the shell with white wine, butter, and garlic.

OYSTERS ON THE HALF SHELL

1/2 Dozen \$17.95 1 Dozen \$32.95

FRIED CALAMARI \$15.95

CRAB SAMPLER \$18.95

A Dungeness crab appetizer of one baby crab cake, two crab bruschetta, and fresh cracked crab.

BAY SHRIMP COCKTAIL \$11.95

Fresh tender bay shrimp served chilled with lemon wedges and homemade cocktail sauce.

SMOKED SALMON \$11.95

Smoked salmon topped with capers, lemon, chopped red onions, and extra virgin olive oil, served with toasted sourdough bread.

SEAFOOD SAMPLER \$16.95

A combination of calamari, popcorn shrimp, and White Cod, lightly battered and fried.

STEAMED MUSSELS \$15.95

Fresh whole mussels in the shell steamed with white wine, butter, and garlic.

Sandwiches

HAMBURGER \$12.95

On sourdough ciabatta.
Served with french fries.

CHEESEBURGER \$13.95

On sourdough ciabatta with American, Swiss, Jack, or Cheddar cheese. Served with french fries.

DUNGENESS CRAB SANDWICH \$22.95

Dungeness crab salad on sliced sourdough.
Served with french fries.

SHRIMP SANDWICH \$17.95

Bay shrimp salad on sliced sourdough.
Served with french fries.

SOLE SANDWICH \$17.95

Filet of Sole lightly breaded on sliced sourdough. Served with french fries.

CRABCAKE SANDWICH \$18.95

On Sourdough ciabatta with a side of pesto aioli. Served with french fries.

HALF SANDWICH & CHOWDER \$17.95

Bowl of clam chowder and half sandwich with bay shrimp.
With Dungeness crab \$22.95

Kid's Menu

For Children 12 and Under

SPAGHETTI \$7.50

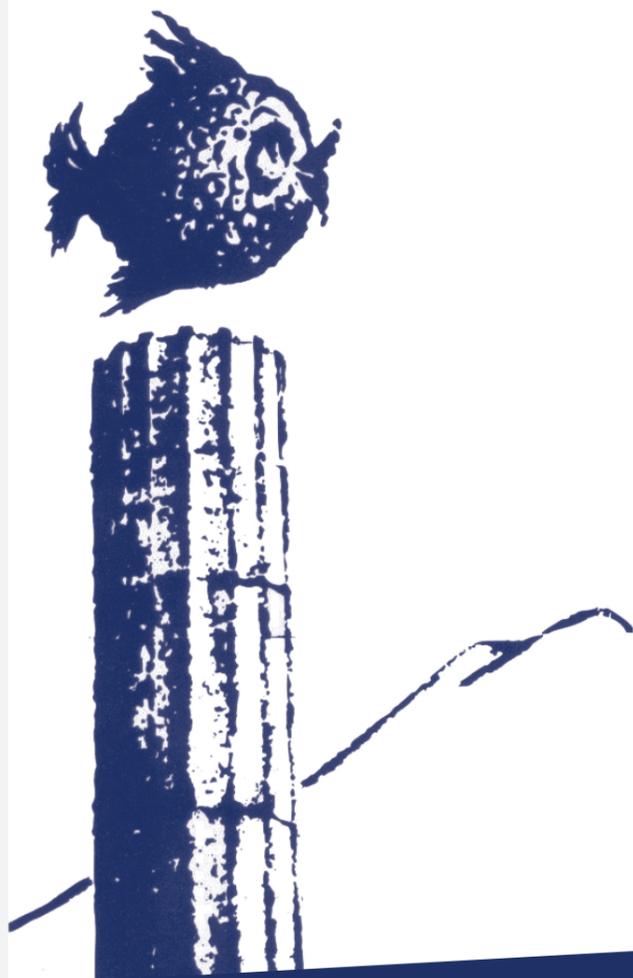
CHICKEN FINGERS & FRIES \$7.50

FISH & CHIPS \$8.50

FRIED SHRIMP & FRIES \$8.50

CHEESEBURGER & FRIES \$8.50

Includes small soda & scoop of ice cream



Pasta

ANGELINA \$15.95

Angel hair pasta with fresh tomatoes, basil, garlic, and extra virgin olive oil.

FETTUCCINE GAMBERETTI \$18.95

Fettuccine tossed with rock shrimp, fresh tomatoes, garlic, and basil in a light cream sauce.

SPAGHETTI & MEAT SAUCE \$16.95

CRAB & SHRIMP SPAGHETTI \$21.95

Dungeness crabmeat and bay shrimp in our homemade tomato sauce

SPAGHETTI AL SALMONE \$18.95

Hunks of fresh salmon tossed with chopped tomatoes, basil, garlic, and extra virgin olive oil.

FETTUCCINE PESTO \$16.95

LINGUINI & CLAMS \$18.95

Fresh whole clams with linguini in a garlic, butter, and white wine sauce.

SPAGHETTI WITH GARLIC & OLIVE OIL \$15.95

Spaghetti with sweet toasted garlic, and olive oil.

With crabmeat \$24.95

FRANCESCO MISTO \$23.95

Fresh mussels, clams, scallops, calamari, and shrimp with fettuccine, fresh tomatoes, garlic, and basil in a tomato cream sauce.

FETTUCCINE ALFREDO \$16.95

LASAGNA \$17.95

Layers of homemade meat sauce, pasta, and fresh parmesan and mozzarella cheeses.

MUSHROOM RISOTTO \$17.95

Arborio rice sautéed in saffron with roasted shallots and mushrooms.

With Chicken \$19.95 With Shrimp \$23.95

Meat & Poultry

CHICKEN SCALLOPINI \$19.95

Tender chicken medallions simmered in a fresh mushroom chardonnay sauce, served with linguini and fresh vegetables.

CHICKEN PICCATA \$19.95

Tender chicken medallions sautéed in a lemon caper sauce, served with linguini and fresh vegetables.

CHICKEN PARMIGIANA \$21.95

Breaded chicken cutlet topped with tomato sauce and melted jack cheese, with a side of linguini in our homemade tomato sauce.

CHICKEN MILANESE \$18.95

Chicken breast lightly breaded and pan fried, with french fries and vegetables.

NEW YORK STEAK 14oz \$29.95

Served with french fries and vegetables.

PETITE NEW YORK STEAK 10oz \$22.95

Served with french fries and vegetables

\$15.00 minimum per person

Fish & Shellfish

FISH & CHIPS \$19.95

Tavern battered White Cod filets, with french fries.

DUNGENESS CRACKED CRAB \$22.95

Half of a dungeness crab in the shell, served chilled, steamed, or roasted in garlic white wine butter sauce.

GRILLED JUMBO SHRIMP \$23.95

Marinated in fresh chopped basil, garlic, and extra virgin olive oil, served with potatoes and vegetables.

PACIFIC ROCK COD \$22.95

Oven roasted with fresh chopped tomatoes, basil, garlic, and extra virgin olive oil, served with potatoes and vegetables.

FRIED JUMBO SHRIMP \$23.95

With french fries.

SHRIMP SCAMPI \$23.95

Jumbo shrimp sautéed in white wine, butter, mushrooms, and scallions, with potatoes and vegetables.

PAN SEARED SCALLOPS \$23.95

Sea scallops marinated in fresh chopped basil, garlic, and extra virgin olive oil and pan seared, with potatoes and vegetables.

FILET OF SOLE \$21.95

Topped with a lemon butter sauce, with potatoes and vegetables.

SALMON \$22.95

Fresh grilled salmon served with potatoes and vegetables.

SEA BASS \$22.95

Pan seared White Sea Bass in a lemon butter sauce, with potatoes and vegetables.

Seafood Combos

FISHERMAN'S STEW \$25.95

Shrimp, clams, mussels, calamari, and fresh fish simmered in a garlic tomato broth.

CRAB CIOPPINO \$33.95

Our family's recipe of fresh Dungeness crab in the shell, simmered with mussels, clams, and shrimp in a hearty homemade tomato sauce.

SURF & TURF \$33.95

New York steak and your choice of pan seared sea scallops or grilled jumbo shrimp, with potatoes and vegetables

CAPTAIN'S PLATTER \$25.95

Fried combination of jumbo shrimp, scallops, rock shrimp, and White Cod served with french fries.

SAUTÉED SHRIMP & SCALLOPS \$24.95

Jumbo shrimp and sea scallops sautéed in white wine, butter, mushrooms, and scallions, with potatoes and vegetables.

GRILLED SHRIMP & SCALLOPS \$24.95

Jumbo shrimp and sea scallops marinated in fresh chopped basil, garlic, and extra virgin olive oil and grilled, with potatoes and vegetables.