

# POMPEI'S GROTTO

## *Draft Beer*

- ANCHOR** - San Francisco \$7.00
- COORS LIGHT** - Colorado \$7.00
- LAGUNITAS IPA** - Petaluma \$7.00
- SHOCKTOP WHEAT ALE** - California \$7.00
- TRUMER PILSNER** - Berkeley \$7.00
- STELLA ARTOIS** - Belgium \$7.00

## *Bottled Beer*

- BUDWEISER** \$6.00
- BUD LIGHT** \$6.00
- SIERRA NEVADA** \$7.00
- CLAUSTHALER NA** \$7.00
- HEINEKEN** \$7.00
- PERONI** \$7.00
- CORONA** \$7.00
- BUCKET OF BEERS (5)** \$29.00

## *Specialty Cocktails*

- OCEAN BREEZE** \$13.00  
Skyy Pineapple Vodka, grapefruit juice and cranberry juice.
- POMPEI'S BLOODY MARY** \$16.00  
Bloody Mary made with Tito's Vodka, garnished with jumbo prawns, bacon, celery, olives and lemon.
- BAKER BEACH** \$13.00  
Hangerl Vodka, St. German, lemon juice, prosecco.
- FOG HORN** \$13.00  
Hendrick's Gin, lime juice, ginger ale.
- PIRATE'S PUNCH** \$11.00  
Bacardi Rum, fresh squeezed lemon juice, and pineapple juice with a float of Meyer's Dark Rum.
- SAN FRANCISCO SOUR** \$13.00  
Bulleitt Bourbon, lemon and lime juice, simple syrup.
- MOSCOW MULE** \$10.00  
Russian Standard Vodka, ginger, beer, fresh lime

## *House Wines*

- CHARDONNAY**  
Glass \$8.50 Carafe \$32.00
- PINOT GRIGIO**  
Glass \$8.50 Carafe \$32.00
- MERLOT**  
Glass \$8.50 Carafe \$32.00
- CABERNET SAUVIGNON**  
Glass \$8.50 Carafe \$32.00

## *White Wines*

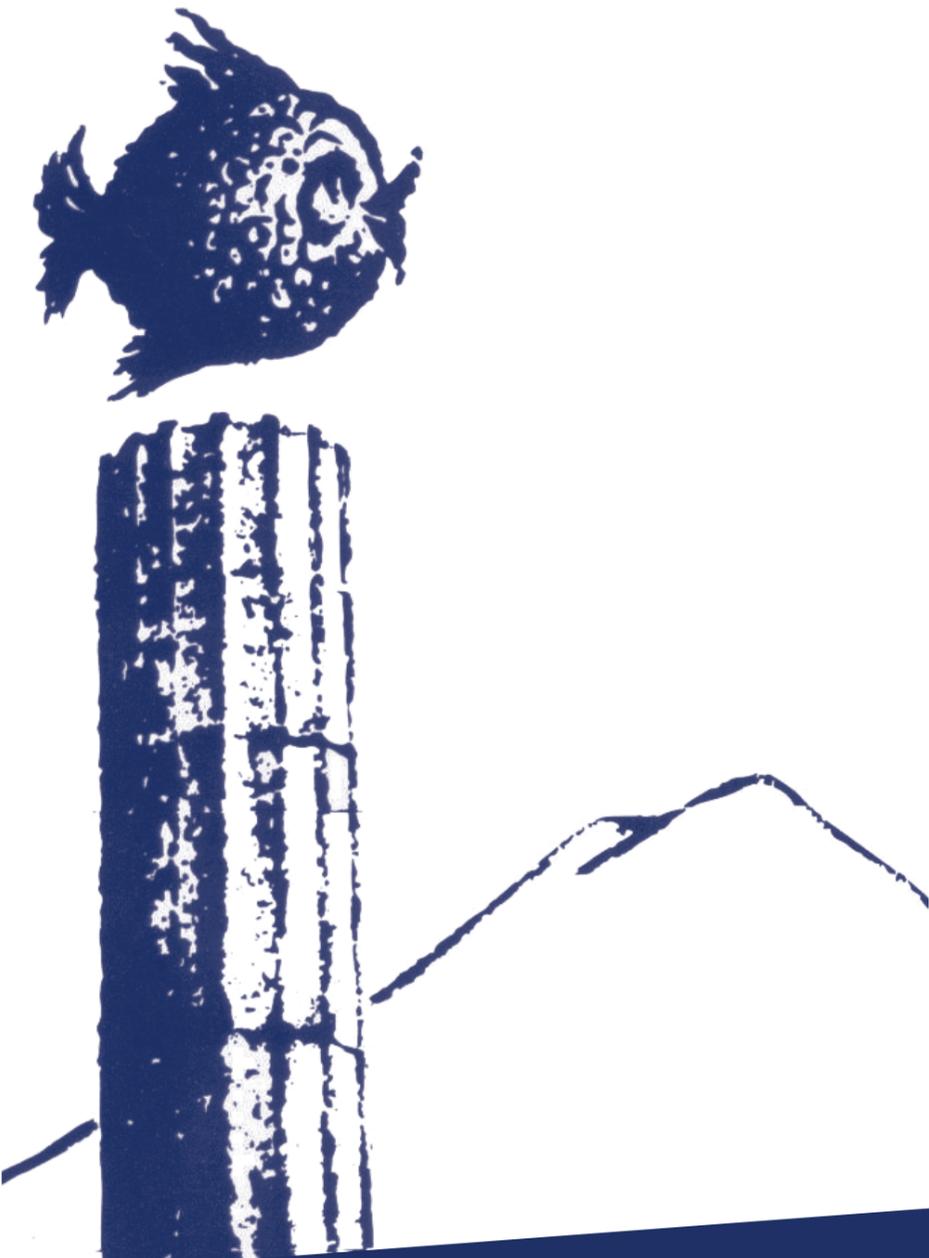
- HONIG SAUVIGNON BLANC - NAPA**  
Glass \$11.00 Bottle \$42.00
- SONOMA CUTRER CHARDONNAY- RUSSIAN RIVER**  
Glass \$15.00 Bottle \$54.00
- HESS CHARDONNAY-MONTEREY**  
Glass \$9.00 Bottle \$34.00
- JOEL GOTT SAUVIGNON BLANC-MENDICINO**  
Glass \$9.00 Bottle \$34.00
- BOLLA PINOT GRIGIO-ITALY**  
Glass \$9.00 Bottle \$34.00

## *Sparkling*

- RUFFINO PROSECCO**  
Glass \$10.00 Bottle \$38.00
- CHATEAU ST. MICHELLE BRUT**  
Glass \$12.00 Bottle \$46.00

## *Red Wines*

- IRONY CABERNET-NAPA**  
Glass \$12.00 Bottle \$44.00
- SEA GLASS PINOT NOIR-SANTA BARBARA**  
Glass \$12.00 Bottle \$44.00
- KAIKEN MALBEC-ARGENTINA.**  
Glass \$10.00 Bottle \$38.00
- DANZANTE CHIANTI - ITALY**  
Glass \$10.00 Bottle \$38.00
- FOLIE A' DEUX MERLOT - SONOMA**  
Glass \$12.00 Bottle \$44.00
- MEYERS CELLARS "OLD VINE" ZINFANDEL - LODI**  
Glass \$14.00 Bottle \$50.00



## Salads

**SIDE SALAD** \$5.95

**CAESAR SALAD** \$9.95

Romaine lettuce, house made garlic croutons and shaved parmesan.  
Add: Chicken \$6.95 Salmon \$9.95 Prawns \$8.95 Crab \$10.95

**CRAB LOUIE SALAD** \$24.95

Fresh dungeness crab on a bed of romaine, with tomatoes, sliced avocado, and hardboiled egg. Served with homemade Louie dressing.

**SHRIMP LOUIE SALAD** \$18.95

Fresh bay shrimp on a bed of romaine, with tomatoes, sliced avocado, and hardboiled egg. Served with homemade Louie dressing.

**COMBO LOUIE SALAD** \$23.95

Fresh dungeness crab and bay shrimp on a bed of romaine, with tomatoes, sliced avocado, and hardboiled egg. Served with homemade Louie dressing.

**WEDGE SALAD** \$10.95

Iceberg lettuce, homemade bleu cheese dressing, crispy bacon, egg, and tomatoes.

**CHICKEN COBB SALAD** \$17.95

Grilled chicken breast, bacon, bluecheese crumbles, avocado tomatoes, egg on a bed of Romaine with balsamic vinaigrette.

## Appetizers

**POMPEI'S HOMEMADE CLAM CHOWDER**

Cup \$6.95 Bowl \$9.95

Bread Bowl \$11.95

**SOUP OF THE DAY**

Cup \$6.95 Bowl \$9.95

Bread Bowl \$11.95

**BRUSCHETTA** \$10.95

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

Housemade marinara and lemon.

**PRAWN COCKTAIL** \$18.95

**SMOKED SALMON** \$12.45

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

**CRAB COCKTAIL** \$19.95

**STEAMED MUSSELS** \$15.95

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

**BUFFALO WINGS** \$10.95

Frank's hot sauce, celery, blue cheese dressing.

**CRAB CAKES** \$18.95

Two Dungeness crab cakes with pesto aioli.

## Sandwiches

**CHEESEBURGER** \$13.95

American, Swiss, or Cheddar cheese. Served with french fries and Cole slaw.

**DUNGENESS CRAB SANDWICH** \$22.95

Dungeness crab salad on sliced sourdough. Served with french fries and Cole slaw.

**SHRIMP SANDWICH** \$17.95

Bay shrimp salad on sliced sourdough. Served with french fries and Cole slaw.

**CRAB MELT SANDWICH** \$19.95

Served with french fries and Cole slaw.

**HALF SANDWICH & CHOWDER** \$17.95

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

**CHICKEN CLUB SANDWICH** \$16.95

Grilled chicken breast, bacon, avocado. Served with french fries and Cole slaw.

**GRILLED SALMON BLT** \$17.95

Wild Salmon, bacon, lettuce, tomato with dill aioli.  
Served with french fries and Cole slaw.

**GRILLED SHRIMP TACOS** \$17.95

Rock shrimp, lettuce, Pico de Gallo on a corn tortilla.

**FRIED FISH TACOS** \$17.95

Beer battered fish, lettuce, Pico de Gallo, corn tortilla.

## Pasta

**ANGELINA** \$16.45

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

**FETTUCCINE GAMBERETTI** \$21.95

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

**SPAGHETTI & MEAT SAUCE** \$19.45

**POMPEI MARINARA** \$23.95

Dungeness crabmeat and bay shrimp in our homemade marinara.

**SPAGHETTI AL SALMONE** \$19.95

Wild salmon tossed with chopped tomatoes, basil, garlic, and extra virgin olive oil.

**FETTUCCINE PESTO** \$17.45

Add: Chicken \$6.95 Salmon \$9.95 Prawns \$8.95 Crab \$10.95

**LINGUINI & CLAMS** \$18.95

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

**SPAGHETTI WITH GARLIC & OLIVE OIL** \$16.45

Spaghetti with sweet toasted garlic, and olive oil.  
Add Crab \$10.95

**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** \$17.45

Add: Chicken \$6.95 Salmon \$9.95 Prawns \$8.95 Crab \$10.95

**LASAGNA** \$18.95

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.  
Add: Chicken \$6.95 Salmon \$9.95 Prawns \$8.95 Crab \$10.95

## Meat & Poultry

**CHICKEN SCALLOPINI** \$21.45

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

**CHICKEN PICCATA** \$21.45

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 mozzarella cheese, with a side of linguini in our homemade marinara sauce.

**NEW YORK STEAK 14oz** \$31.45

Served with french fries and vegetables.

**PETITE NEW YORK STEAK 10oz** \$24.45

Served with french fries and vegetables.

## Fish & Shellfish

**FISH & CHIPS** \$19.95

Beer battered filets, with french fries.

**DUNGENESS CRACKED CRAB**

Dungeness crab in the shell, served chilled, steamed, or roasted in tomato garlic white wine butter sauce.

Half \$22.95 Whole \$42.95

**GRILLED JUMBO PRAWNS** \$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 PRAWNS** \$23.95

With french fries.

**SHRIMP SCAMPI** \$23.95

Jumbo prawns sautéed in white wine, butter, mushrooms, and scallions, with pasta 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** \$22.45

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

**WILD SALMON** \$23.95

Fresh grilled salmon served with potatoes and vegetables.

**CHEF'S DAILY FISH SPECIAL** \$23.95

## Seafood Combos

**FISHERMAN'S STEW** \$25.95

Prawns, 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 prawns in a hearty homemade tomato sauce.

**SURF & TURF** \$34.95

10oz N.Y. Steak with your choice of pan seared scallops, grilled jumbo prawns or roasted crab, with potato and vegetables.

**CAPTAIN'S PLATTER** \$25.95

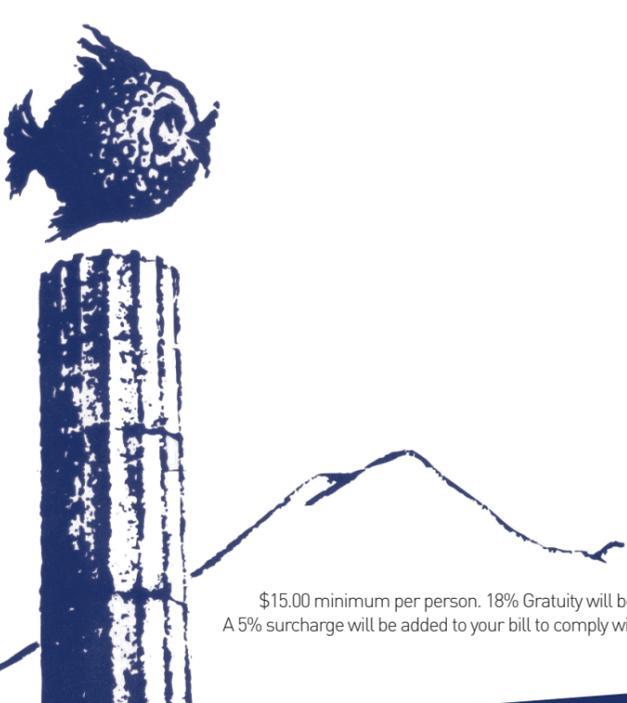
Fried combination of jumbo prawns, scallops, rock shrimp, White Cod and Calamari, french fries.

**SAUTÉED PRAWNS & SCALLOPS** \$24.95

Jumbo prawns and sea scallops sautéed in white wine, butter, mushrooms, and scallions, with pasta and vegetables.

**GRILLED PRAWNS & SCALLOPS** \$24.95

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



\$15.00 minimum per person. 18% Gratuity will be added to all parties of 6 or more.  
A 5% surcharge will be added to your bill to comply with San Francisco employer mandates.

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