

# POMPEI'S GROTTO

## *Draft Beer*

**ANCHOR** - San Francisco \$8.00  
**COORS LIGHT** - Colorado \$8.00  
**LAGUNITAS IPA** - Petaluma \$8.00  
**SHOCKTOP WHEAT ALE** - Colorado \$8.00  
**TRUMER PILSNER** - Berkeley \$8.00  
**SIERRA NEVADA** - Chico \$8.00

## *Bottled Beer*

**BUDWEISER** \$7.50  
**BUD LIGHT** \$7.50  
**CLAUSTHALER NA** \$8.50  
**HEINEKEN** \$8.50  
**PERONI** \$8.50  
**CORONA** \$8.50  
**BUCKET OF BEERS (5)** \$38.00

## *Specialty Cocktails*

**OCEAN BREEZE** \$13.00  
Sky Pineapple Vodka, grapefruit and cranberry juice  
**POMPEI'S BLOODY MARY** \$16.50  
House made mix, Tito's vodka, garnished with jumbo prawn, bacon, celery, olives and lime  
**BAKER BEACH** \$13.00  
Hanger One Vodka, St. Germain, Lemon Juice Prosecco  
**SAN FRANCISCO SOUR** \$13.00  
Templeton Rye Whiskey, Lemon and Lime Juice, Simple Syrup  
**PIRATE'S PUNCH** \$13.00  
Flor de Cana 4yr Seco Rum, Pineapple and Lemon Juice, Float of Meyers Dark Rum  
**FOG HORN** \$13.00  
Hendrick's Gin, Lime Juice, Ginger Ale  
**MOSCOW MULE** \$13.00  
Russian Standard Vodka, Ginger Beer, Lime Juice

## *House Wines*

**SYCAMORE LANE VINEYARDS**  
Glass \$9.50 Bottle \$35.00  
**WHITE ZINFANDEL**  
**PINOT GRIGIO**  
**CHARDONNAY**  
**CABERNET**

## *Tap Wines*

**CAMELOT PINOT GRIGIO- CALIFORNIA**  
Glass \$9.50 Carafe \$35.00  
**ST. FRANCIS CHARDONNAY - SONOMA**  
Glass \$12.50 Carafe \$48.00  
**RYDER ESTATE PINOT NOIR - MONTEREY**  
Glass \$ 11.00 Carafe \$ 44.00  
**ANGELINE CABERNET -CALIFORNIA**  
Glass 10.50 Carafe \$40.00

## *White Wines*

**HONIG SAUVIGNON BLANC - NAPA**  
Glass \$11.00 Bottle \$42.00  
**JOEL GOTT SAUVIGNON BLANC - MENDOCINO**  
Glass \$10.50 Bottle \$40.00  
**SONOMA CUTRER CHARDONNAY - RUSSIAN RIVER**  
Glass \$15.00 Bottle \$54.00  
**BOLLA PINOT GRIGIO - ITALY**  
Glass \$10.50 Bottle \$40.00

## *Sparkling*

**ZONIN PROSECCO- ITALY**  
Glass \$9.50 Carafe \$36.00  
**HEARTCRAFT ROSÉ - NAPA**  
Glass \$10.50 Carafe \$40.00  
**CHATEAU ST. MICHELLE BRUT - CALIFORNIA**  
Glass \$ 12.00 Carafe \$ 46.00

## *Red Wines*

**RAYMOND R COLLECTION CABERNET - NAPA**  
Glass \$10.50 Bottle \$40.00  
**SEAGLASS PINOT NOIR - SANTA BARBARA**  
Glass \$12.00 Bottle \$44.00  
**CAPOSALDO CHIANTI - ITALY**  
Glass \$9.00 Bottle \$34.00  
**KAIKEN ESTATE MALBEC - ARGENTINA**  
Glass \$11.00 Bottle \$42.00  
**FOLIE A DEUX MERLOT - SONOMA**  
Glass \$12.00 Bottle \$44.00  
**ALEXANDER VALLEY ESTATE MERLOT - SONOMA**  
Glass \$11.00 Bottle \$42.00  
**MEYERS CELLARS "OLD VINE" ZINFANDEL - LODI**  
Glass \$14.00 Bottle \$50.00



## Salads

**SIDE SALAD** \$6.95

**CAESAR SALAD** \$10.95

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** \$25.95

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

**SHRIMP LOUIE SALAD** \$19.95

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

**COMBO LOUIE SALAD** \$24.95

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** \$12.95

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

**CHICKEN COBB SALAD** \$18.95

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 \$12.95

**SOUP OF THE DAY**

Cup \$6.95 Bowl \$9.95

Bread Bowl \$12.95

\* contains bacon

**BRUSCHETTA** \$9.95

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

With Dungeness crabmeat add \$10.95

**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 \$34.95

**FRIED CALAMARI** \$16.95

Housemade marinara and lemon.

**PRAWN COCKTAIL** \$18.95

**SMOKED SALMON** \$13.95

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** \$16.95

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

**BUFFALO WINGS** \$11.95

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

**CRAB CAKES** \$19.95

Two Dungeness crab cakes with pesto aioli.

## Sandwiches

**CHEESEBURGER** \$14.95

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** \$22.95

Served with french fries and Cole slaw.

**HALF SANDWICH & CHOWDER** \$18.95

Bowl of clam chowder and half sandwich with bay shrimp.

With Dungeness crab \$22.95

**CHICKEN CLUB SANDWICH** \$17.95

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

**GRILLED SALMON BLT** \$18.95

Wild Salmon, bacon, lettuce, tomato with dill aioli.

Served with french fries and Cole slaw.

**GRILLED SHRIMP TACOS** \$18.95

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

**FRIED FISH TACOS** \$18.95

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

**CHICKEN PARMESAN SANDWICH** \$17.95

Breaded chicken breast, marinara sauce

mozzarella cheese.

Served with fries.

## Pasta

**ANGELINA** \$18.95

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

**FETTUCCINE GAMBERETTI** \$22.95

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

**SPAGHETTI & MEAT SAUCE** \$19.95

**POMPEI MARINARA** \$23.95

Dungeness crabmeat and bay shrimp in our homemade marinara.

**SPAGHETTI AL SALMONE** \$21.95

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

**FETTUCCINE PESTO** \$18.95

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

**LINGUINI & CLAMS** \$20.95

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

**SPAGHETTI WITH GARLIC & OLIVE OIL** \$17.95

Spaghetti with sweet toasted garlic, and olive oil.

Add Crab \$10.95

**FRANCESCO MISTO** \$24.95

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

**FETTUCCINE ALFREDO** \$18.95

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

**LASAGNA** \$19.95

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

**MUSHROOM RISOTTO** \$19.95

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** \$22.95

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

**CHICKEN PICCATA** \$22.95

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

**CHICKEN PARMIGIANA** \$22.95

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

**PETITE NEW YORK STEAK 10oz** \$25.45

Served with french fries and vegetables.

## Fish & Shellfish

**FISH & CHIPS** \$20.95

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 \$26.95 Whole \$48.95

**GRILLED JUMBO PRAWNS** \$25.95

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

**PACIFIC ROCK COD** \$24.95

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

**FRIED JUMBO PRAWNS** \$24.95

With french fries.

**SHRIMP SCAMPI** \$25.95

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

**PAN SEARED SCALLOPS** \$25.95

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

**FILET OF SOLE** \$24.45

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

**WILD SALMON** \$25.95

Fresh grilled salmon served with potatoes and vegetables.

**CHEF'S DAILY FISH SPECIAL** \$25.95

## Seafood Combos

**FISHERMAN'S STEW** \$27.95

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

**CRAB CIOPPINO** \$34.95

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** \$36.95

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

**CAPTAIN'S PLATTER** \$27.95

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

**SAUTÉED PRAWNS & SCALLOPS** \$26.95

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

**GRILLED PRAWNS & SCALLOPS** \$26.95

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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