

SHARED PLATES

Tempura Veggies with sweet chili dipping sauce	7
Crispy Calamari with lemon garlic aioli	10
Oysters on the Half Shell half dozen served with red onion, mint and cucumber vinaigrette <i>ask your server for today's selection</i>	11
Crab Stuffed Mushrooms our house favorite with lemon thyme beurre blanc	13
Bucket-O-Steamers clams and mussels in a white wine, butter broth served with garlic crostinis	10
Pan Fried Oysters half dozen willapa bays with mustard aioli	7
Rosemary Shrimp Skewer grilled and drizzled with saba	8
Peel and Eat Shrimp half pound served hot with old bay seasoning and kicked up cocktail sauce	14
Duo of Dips served with grilled pita <i>Hot Crab</i> - creamy blend of dungeness crab and artichoke hearts <i>Ful Medames</i> - egyptian fava bean spread with garlic and lemon	8

STARTERS

Garden Salad local baby greens, cucumbers, tomato, parmesan, garlic crostinis, citrus vinaigrette	7
Spinach Salad baby spinach, pink lady apples, rogue creamery blue cheese, candied walnuts, smoked apple vinaigrette	8
Caesar Salad with garlic crostinis and classic creamy dressing	8
Roasted Beet Salad baby arugula, candied walnuts, chevre, balsamic vinaigrette	9
World Famous Grotto Clam Chowder cup 6 bowl 8 sourdough bread bowl 10 our classic recipe with loads of steamed clams	

ENTREES

Seafood Fettuccine <i>half portion 10</i> clams, mussels, prawns and scallops tossed with white wine, butter garlic and parsley	20
Cedar Planked Salmon smoked sea salt and lemon with seasonal vegetables and garlic mashed potatoes	22
Cowboy Spiced Salmon fish grotto's own secret rub, grilled and served with seasonal vegetables and garlic mashed potatoes	22
Hazelnut Halibut hazelnut and panko crusted, lemon thyme beurre blanc, with seasonal vegetables and garlic mashed potatoes	27
Chermoula Halibut a traditional morrocan seafood marinade of cumin, coriander, roasted red peppers, garlic and ginger with seasonal vegetables and garlic mashed potatoes	27
Grotto Cioppino <i>half portion 10</i> our classic rich, tomato broth with vegetables, loads of seafood and garlic crostinis	20
Scallops pan seared, crispy pancetta, roasted tomatoes, arugula and smashed fava beans	15
Dungeness Crab Cakes jumbo pan fried cakes, mustard aioli, seasoned fries and fennel slaw	15

Fish -N- Chips <i>salmon 20</i> 6 oz of beer battered pacific cod with fennel slaw, fries, house made tartar sauce and malt vinegar	15
Chicken Pot Pie <i>with side salad add 3</i> draper valley chicken and seasonal vegetables baked in a flaky crust	12
Rolled Ratatouille <i>with side salad add 3</i> baked eggplant filled with sauteed zucchini, mushrooms & peppers, topped with house made marinara and ricotta cheese	10
Braised Beef Stroganoff <i>half portion 10</i> papardelle pasta, piedmontese beef, wild seasonal mushrooms in a classic stroganoff sauce	19
Mac -N- Cheese <i>add lobster 6</i> <i>add draper valley chicken 4</i> a creamy three cheese blend with leeks and seasonal wild mushrooms	11

