

NO 9 Fishermen's Grotto



M. Geraldi & Sons

NO. 9 FISHERMAN'S WHARF • SAN FRANCISCO, CALIFORNIA



NO. 9 Fishermen's Grotto

Owned and Operated by *The Gerardi Family* since 1935

Sea Food Appetizers

Fried Calamari	12.95	Bay Shrimp cocktail	11.50
Calamari Vinaigrette	11.50	Crab Cocktail	13.50
Fried Bay Shrimp	12.95	Combination Crab and Shrimp Cocktail	12.95
		Eastern Oysters on the Half Shell, Half Dozen	10.95

Cracked Dungeness Crab Half Whole **Market Price***
Served in its Shell with Old Fashioned Home-Made Mayonnaise or Our Special Cocktail Sauce.

Chowders

Home-Made Coney Island (Tomato Red) or Boston (Cream White)	Cup 5.75	Bowl 6.95	Bread Bowl 7.95
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Luncheon Specials by Chef Pietro

(Served 11 am to 3 pm)

Spaghetti or Ravioli Italiano: Meat Sauce	11.95	Pacific Red Snapper	13.95
Salmon Cakes	12.95	With Rigatoni Pasta, Fresh Vegetable and Tartar Sauce	
Egg and Salmon Meat Patties, Pan Fried with a Touch of Garlic		Calamari Steak	13.95
Rex Sole	12.95	With Rigatoni Pasta, Fresh Vegetable and Tartar Sauce	
With Rigatoni Pasta, Fresh Vegetable and Tartar Sauce		Orange Roughy	13.95
Fish and Chips: With Fresh Vegetable	13.95	With Rigatoni Pasta, Fresh Vegetable and Tartar Sauce	

Sandwiches

Tuna Salad Sandwich: On Sour Dough Bread with French Fries	7.95	Bay Shrimp Sandwich: On Sour Dough Bread with Louis Dressing and French Fries	12.95
Filet of Sole Sandwich: On Sour Dough Bread with Tartar Sauce and French Fries	13.95	Crab Sandwich: On Sour Dough Bread with Louis Dressing and French Fries	14.95
Hamburger Sandwich: On Sesame Seed Bun with French Fries	8.50		

Our Famous Sea Food Louis and Salads

Chef's Special: Crab, Shrimp and Lobster Salad with Louis Dressing and Mayonnaise	24.95	Mixed Green Salad	8.95
Crab Salad: Louis Dressing	22.95	Avocado Stuffed with Bay Shrimp with Louis Dressing or Mayonnaise	20.95
Bay Shrimp Salad: Louis Dressing	20.95	Avocado Stuffed with Crab with Louis Dressing or Mayonnaise	22.95
Combination Crab and Bay Shrimp Salad with Louis Dressing or Mayonnaise	22.95	Caesar Salad	8.95

Shell Fish

Prawns: Fried or Sautéed with Mushrooms, Garlic, Wine and Butter	21.95	Fried Eastern Oysters	16.75
Adventure Omelette à la "Hines" Crab, Shrimp and Mushrooms, "An Adventure in Good Eating"	19.50	Eastern Oysters Broiled	14.50
Eastern Scallops: Fried with Lemon Butter Sauce	21.95	Eastern Oysters Stew: From Long Island	11.95
Prawns à la Newburg: Served in a Cream Sherry Wine Sauce	21.95	Eastern Oysters Hangtown Fry: This Omelette Originated in California Mining Camps in 1849	16.75
Baked Crab au Gratin: In a Cream Sauce, with Parmesano Cheese and Lightly Seasoned	20.95**	Bay Shrimp à la Newburg: Served in a Cream Sherry Wine Sauce	18.95
Crab Clippino: Crab, Prawns and Clams in a Seasoned Italian Tomato Sauce. You Pick It Out of the Shells. We Provide the Bib	27.95	Crab à la Newburg: Served in a Cream Sherry Wine Sauce	19.95
Crab Del Monico: Cream Wine Sauce, Bell Peppers, Potatoes, Mushrooms and Parmesano Cheese	19.95	Crab Cakes: Egg and Crab Meat Patties Pan Fried with a Touch of Garlic	22.95
Crab à la Creole: Seasoned Tomato Sauce, served on a Bed of Rice en Casserole	19.95	Clams, Steamed to Order: Coo Coo Clams from Washington State, Fresh via Air Daily	19.50
Bay Shrimp à la Creole	18.95	Mussels Bordelaise: Steamed to Order with Garlic, Butter, Parsley, Fresh via Air Daily	16.50
Scalene Steak: A Combination of Ground Scallops and Abalone, Lightly Breaded and Pan Fried, Served with Pasta and Vegetables	18.95	Crab Legs: Sautéed in Wine Sauce or Butter with Mushrooms, and Basilico, an Italian Herb Sauce	Market Price*
Combination Seafood Plate à la Grotto: Fried or Sautéed Crab Legs, Prawns, Scallops, Oysters and Calamari	27.95	Crab Legs Mornay: Special Fisherman's Cream Sauce	Market Price*

Small Grotto Dinner Salad with Louis Dressing	6.50
with Crab Meat	11.50
with Bay Shrimp	10.50

*Priced According to Availability

**Please Allow 20 Minutes to Prepare

Fish

Fish and Chips	16.50	Catfish: Pan Fried. A Local Fresh Water Fish	18.50
Rex Sole: Weather Permitting, Caught Fresh Daily	17.50	Swordfish: Grilled (Broiled) Caught in Southern Waters	22.95
Sanddabs: Weather Permitting, Caught Fresh Daily	17.50	Filet of Sole: Pan Fried and Served with Meuniere and Tartar Sauce. From Local and Northern Pacific Waters	18.95
Rainbow Trout: From the Trout Farm to You A Camper's Favorite	17.95	Filet of Sole Marquetry: Stuffed with Shrimp in a Cream Wine Sauce with Mushrooms	23.95**
Orange Roughy: Pan Fried with Tartar Sauce	19.95	Halibut: A Local White Textured Fish. Grilled and Served with Lemon butter and Tartar Sauce	21.95
Calamari: Sautéed in Wine or French Fried. Caught in Monterey	18.75	Poached Halibut: Served with Cream Sauce or à la Scandia, a Mustard Sauce	21.95**
Calamari Steak: Lightly Breaded and Pan Fried with Tartar Sauce	18.75	Salmon Grilled: Caught in Local Waters	21.95
Mahi Mahi Amandine: Grilled with Lemon Butter Sauce and Almonds, Via Air from Hawaii to You	19.95	Salmon à la Sicilia: Poached with Garlic and Parsley. Served with Boiled Potatoes	21.95
Petrale Filet Amandine: Pan Fried with Lemon Butter Sauce and Almonds. Caught in Local and Northern Waters	19.95		
Pacific Red Snapper: Pan Fried with Lemon Butter and Tartar Sauce. Caught Daily by our Local Fishermen	18.95		
Sea Bass: Grilled and Served with Tartar Sauce. Caught in Local and Southern Waters	20.95		

Small Grotto Dinner Salad with Louis Dressing	6.50
with Crab Meat	11.50
with Bay Shrimp	10.50

Lobsters

Lobster à la Newburg: Served in a Cream Sherry Wine Sauce	Market Price*	Lobster Tail: (Imported) Broiled and Served with Melted Butter	Market Price*
Lobster Thermidor: Cubed Lobster, in a Cream Wine Sauce with Mushrooms, Parmesano Cheese and Butter, then Baked in Its Own Shell. Allow 25 Minutes. Delicious	Market Price*	Steak and Lobster: Filet Mignon and (Imported) Half Lobster Tail	Market Price*

*Availability Depends on the Season, the Catch, and the Whims of the Sea

Pastas

Ravioli Italiano: Meat Sauce	13.50	Pasta Alla Pesto:	15.50
Spaghetti Italiano: Meat Sauce	12.95	Spaghetti with Bay Shrimp: Tomato Sauce	18.95
Cannelloni (Seafood)	20.95	Spaghetti with Crab Meat: Tomato Sauce	20.95
Cannelloni à la Milanese: (Veal)	18.95		
Linguini Vongole: (Baby Clams) White Sauce	18.75		

Meat and Fowl

New York Cut: French Fried Potatoes	25.95	Ham or Bacon and Eggs	9.95
Filet Mignon:	27.95	Broiled Ground Steak	13.75
Veal Scaloppine: Marinara Sauce, Wine and Mushrooms	19.95	Chicken Piccata: Sautéed with Lemon Butter and Caper Sauce	18.95
Veal Piccata: Sautéed with Lemon Butter and Caper Sauce	19.95		
Steak and Lobster: Filet Mignon and (Imported) Half Lobster Tail	Market Price*		

Little Fisherman's

Child's Plate

(Under 12 Years Old)

Filet of Sole	8.50	Spaghetti Italiano: Meat Sauce	7.95
Hamburger Steak or Sandwich	8.50	Fish and Chips	8.50

Desserts

Ice Cream or Sherbet	4.00	Chocolate or Amaretto Mousse Cake	6.75
Spumoni: Italian Ice Cream — 3 Flavors	5.50	French or Italian Pastries or Cheese Cake	6.75

Dessert Specials: Please Ask Your Waiter

Beverages

Coffee, Tea or Milk	2.35	Espresso	3.25
Soft Drinks	2.25	Capuccino	4.00

*Priced According to Availability

**Please Allow 20 Minutes to Prepare

(See Wine List for Complete Bar and Wine Selections)

ALL KINDS OF FISH AND SHELLFISH FROM LOCAL BOATS

Availability of Fresh Sea Food, Depends on the Season, the Catch, and the Whims of the Sea

WE HONOR ALL MAJOR CREDIT CARDS.

MINIMUM CHARGE PER PERSON \$7.00

PLEASE NO PERSONAL OR PAYROLL CHECKS ACCEPTED

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

FREE CUSTOMER PARKING

GIFT CERTIFICATES AVAILABLE

Applicable Sales Tax will be added to the price of all Food and Beverage items served.

1935



Thank Mike Gerald for The Fisherman's Wharf We Know Today

A COLORFUL FIGURE in San Francisco restaurant life is the genial owner of Fishermen's Grotto, Mike Gerald, who opened the first restaurant in Fisherman's Wharf.

Mike got his start as a boy, trudging up and down San Francisco hills selling baskets of fish he earned by helping fishermen unload their catches. He finally saved enough to buy a fishing boat and set up a little corner stand to sell his own fish. During this time he noted the tastes of his customers, storing recipes which was to become invaluable in later years.

As his trade grew he opened his restaurant on the Wharf. This was in 1935, in the same location as the present Grotto. In fact, part of the present building is still the original Fishermen's Grotto, which underwent alterations five times in the course of its own steady growth. The success of this venture was so prompt that other restaurants soon followed the lead, and colorful Fisherman's Wharf with its accent on food service was born.

The Grotto is a two story building out near the end of the Wharf. It commands a view of the colorful fleets, net menders and all

excitement and life that center on the Wharf. At the Grotto, many notables have been served, including gourmets and famous personages from all over the world.

The kitchen of Fishermen's Grotto is always spotless and gleaming. Its standard of cleanliness is something upon which the family prides itself, and is convinced that it is not surpassed in Northern California. An important part of the recent improvements in the restaurant centered in this kitchen. It was enlarged by 13 feet, and all new equipment installed. The main changes were made in the interest of speedier service. A long waiting line is a pleasant sight to a businessman, but if the line doesn't move swiftly, it is a sad sight to the hungry, and Mike Gerald has a kind heart. So he figured ways and means of seating hungry guests faster.

Day and night, Fishermen's Grotto serves capacity crowds, a tribute to the policies of Mike Gerald, who insists that good service, superior quality foods, spotless cleanliness, and a sincere appreciation of customer's patronage are the golden formula for success.

Facts About The Wharf

In this tradition, the late Mike Gerald, for 26 years a fisherman—and his family for generations fishermen—fulfilled an ambition of bringing to you the many recipes developed by fishermen throughout the world. He built the first seafood restaurant at Number 9 on the Wharf and he named it Fishermen's Grotto in honor of the fishermen themselves. He wanted a trademark symbolic of the fishermen and so "The Little Fisherman" was created, weatherbeaten, dour and bringing a smile to all who see it. This restaurant was the beginning of Fisherman's Wharf as it is known today.

The original building was decorated in a Venetian motif with gaily painted mooring poles reminiscent of Venice. In 1953 his sons added the Florentine Dining Room and Fireplace Lounge, in modern Italian

Renaissance styling, which commands a panorama of the city's hills and skyline, the Golden Gate Bridge, the fishermen mending their nets and the boats bobbing "as though to free themselves from their moorings." Many San Franciscans show this dining room with pride "as one of the most beautiful on the Pacific Coast."

Many varieties of fish used in the Grotto's 150 menu selections are caught by the local fishing fleet the same day as served; and Fishermen's Grotto at No. 9, San Franciscans' own favorite place on the Wharf, has earned an enviable reputation and is recommended by restaurant guides and gourmets throughout the world. Today, Fishermen's Grotto's two story building is not only a famous restaurant but a tradition!

