## Sea Food Appetizers
- Fried Calamari: 12.95
- Calamari Vinaigrette: 11.50
- Fried Bury Shrimp: 11.50
- Crab Cocktail: 12.95
- Combination Crab and Shrimp Cocktail: 12.95
- Eastern Oysters on the Half Shell, Half Dozen: 10.95

Cracked Dungeness Crab Half: 12.95
Served in its Shell with Old Fashioned Hand-Made Mornay Sauce or our Special Cocktail Sauce.

## Chowders
- Homestead New England Chowder: 6.50
- Manhattan Clam Chowder: 5.95
- New England Clam Chowder: 5.50
- Manhattan Clam Chowder: 5.95
- Manhattan Clam Chowder: 5.95
- Manhattan Clam Chowder: 5.95
- Manhattan Clam Chowder: 5.95
- Manhattan Clam Chowder: 5.95

## Lunch & Specials by Chef Pietro
(Served 11 am to 3 pm)
- Spaghetti or Ravioli Italiano: Meat Sauce: 12.95
- Salmon Casserole: 12.95
- Egg Noodles and Meat Patties, Pan Fried: 11.95
- with a Touch of Garlic: 11.95
- Sea Salad: 12.95
- With Rigatoni Pasta, Fresh Vegetable and Tartar Sauce: 13.95
- Fish and Chips: With Fresh Vegetable: 13.95

## Sandwiches
- Tuna Salad Sandwich: On Sour Dough Bread: 9.95
- With French Dressing: 9.95
- Fillet of Sole Sandwich: On Sour Dough Bread with Tartar Sauce and French Fries: 13.95
- Ham and Cheese Sandwich: On Sesame Seed Bun with Fresh Fries: 8.50

## Our Famous Sea Food Louis and Salads
- Shrimp Louis Salad: 24.95
- Lobster Salad: 24.95
- Lobster Salad: 24.95
- Crab Louis Salad: 24.95
- Crab Louis Salad: 24.95
- Crab Louis Salad: 24.95
- Caesar Salad: 22.95

## Shell Fish
- Prawns: Fried or Sautéed with: 21.95
  - Mushroom, Garlic, Wine and Butter: 21.95
- Adventure Omelette à la "Kines:" 19.50
- Crab, Shrimp and Mushrooms: 19.50
- "An Adventure in Good Eating:" 19.50
- Eastern Oysters: 19.50
- Fried with Lemon Butter Sauce: 19.50
- Provenza à la Newburg: Served in: 21.95
  - Creamy White Wine Sauce: 21.95
- Baked Crab à l’Oriental: In a Cream Sauce with: 21.95
  - Parmesan Cheese and Lightly Seasoned: 21.95
- Clam Dip: Clams: 19.50
- Clam Dip: Clams: 19.50
- Shrimp Dip: Clams: 19.50
- Shrimp Dip: Clams: 19.50
- Combination Seafood Platter à la Grotto: 19.50
  - Fried or Sautéed Crab Legs, Prawns, Scallops, Oysters and Calamari: 19.50

## Fish and Chips
- Fried Cod Fish: 19.50
- Fried Bass Fish: 19.50
- Fried Salmon Fish: 19.50
- Fried Haddock Fish: 19.50
- Fried Halibut Fish: 19.50

## Fish
- Bass: 17.50
- Trout: 19.95
- Salmon: 17.50
- Halibut: 19.95
- Salmon: 17.50
- Salmon: 17.50

## Pastas
- Ravioli Italiano: Meat Sauce: 12.95
- Spaghetti Italiano: Meat Sauce: 12.95
- Cannelloni: 20.95
- Cannelloni: 19.95
- Linguine Vongole: Baby Clam White Sauce: 18.75
- Spaghetti with Crab Meat: 20.95

## Meat and Poultry
- New York Cut: French Fried Potatoes: 20.95
- Fillet Mignon: 20.95
- Veal Scaloppini: Meat Sauce: 19.95
- Veal Piccata: Sautéed with Lemon Butter: 19.95
- Oats or Eggs: 8.95
- Indiresh Ground Steak: 13.75
- Chicken Piccata: Sautéed with Lemon Butter: 18.95
- Oats or Eggs: 8.95

## Desserts
- Ice Cream or Sherbet: 3.00
- Chocolate or Amaretto Mousse Cake: 3.00
- French or Italian Pastries or Cheese Cake: 3.00

## Beverages
- Coffee, Tea or Milk: 2.95
- Soft Drinks: 2.95

## Gift Certificates Available

Applicable Sales Tax will be added to the price of all Food and Beverage items served.
Thank Mike Geraldi For
The Fisherman’s Wharf We Know Today

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

Mike got his start as a boy, tending the 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 Fisherman’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 restaurannts 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 tenders and all excitement and life that center on the Wharf. At the Grotto, many notables have been served, including gourmets and famous personalities 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 15 feet, and all new equipment installed. The main changes were made in the interest of speedier service. A long waiting line was a pleasant sight to a businessman, but if the line doesn’t move swiftly, it is a sad sight to the hungry, and Mike Geraldi has a kind heart. So he figured ways and means of scaring hungry guests faster.

Day and night, Fisherman’s Grotto serves capacity crowds, a tribute to the policies of Mike Geraldi, 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 Geraldi, 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 Fisherman’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 Fisherman’s Grotto at No. 9, San Francisco’s own favorite place on the Wharf, has earned an enviable reputation and is recommended by restaurant guides and gourmets throughout the world. Today, Fisherman’s Grotto’s two story building is not only a famous restaurant but a tradition!