



THE FISHERMAN'S GROTTO

Starters

- Oyster Shooter 3.00
- Oyster Shooter w/Vodka or Tequila 3.50
- Garlic Cheese Bread 3.95

Appetizers

- Lobster Bisque Cup: 9.95 • Bowl: 14.95
- Oysters on the Half Shell (6) 16.95
- Oyster Rockefeller (6) 18.95
- Jumbo Coconut Shrimp Tempura 23.95
Fried with our Fisherman's Grotto coconut batter.

Brussels Sprouts 8.95

Crab and Avocado Egg Rolls 9.95

Crab, avocado, sun-dried tomatoes and red onions, fried in a wonton shell.

Cajun Lamb Chops (6) 18.95

New Zealand Lamb Chops with ranch dressing and customary mint jelly.

Shrimp and Scallop Ceviche 11.95

Shrimp and Scallops marinated in mango with a special sauce, pico de gallo and citrus juice.

Ahi & Lobster Stuffed Peppers 15.95

Anaheim Chili stuffed with ahi tuna, lobster, bacon, cream cheese, then fried in a special batter with Asian sauces.

Entrées

Fresh Catch of the Day 17.95

A Trio of Fresh Grilled Fish served with your choice of (1) Side dish. (See: Side choices below)

New York Steak 24.95

Grilled steak with sidewinder chips.

Mixed Grill 17.95

Steak, Shrimp and Scallops grilled with bell peppers, onions and zucchini with pasta and alfredo sauce.

Sides

Side of Pasta, Rice Pilaf, Sidewinder Chips or House Salad 4.95

Pastas

All Pastas dishes served with Cheese Bread.

Fisherman's Special Pasta 25.95

Shrimp, Scallops, Crab, Mussels, and Clams sautéed in a garlic, basil and white wine butter sauce with linguine.

Jumbo Shrimp Pasta 24.95

Grilled Jumbo Shrimp, served over pasta with alfredo sauce.

Pasta Diablo 24.95

Sautéed Shrimp and mushrooms in a "special spicy sauce" with linguine alfredo.

Lobster Kung Pao 24.95

Lobster Tail, bell peppers, onions, zucchini, peanuts, in Kung Pao sauce, served with noodles.



STEAK WEDGE SALAD

Salads

Steak Wedge Salad 17.95

Sliced Grilled Steak with a wedge of iceberg lettuce, bacon, sliced tomato, onions, blue cheese crumbles and blue cheese dressing.

Kale and Beet Salad 9.95

Kale and Arugula salad mixed with fresh beets, feta cheese, candied pecans tossed in balsamic dressing.
Add: Grilled Shrimp or Steak 6.00

Classic Caesar Salad 9.95

Romaine lettuce, parmesan cheese, croutons and anchovies, served with Caesar's dressing.
Add: Grilled Shrimp or Steak 6.00

Smokey Grilled Salmon Salad 14.95

Fresh Grilled Salmon atop romaine lettuce, black beans, corn, tomato, onions and jicama with ranch and BBQ sauces.



SMOKEY GRILLED SALMON SALAD

SPARKLING

Salmon Creek, Brut	SPLIT	6.00
La Marca Prosecco, Italy		8.00

WHITE WINES

CHARDONNAY

	<u>GLASS</u>	<u>BOTTLE</u>
Salmon Creek, California	5.00	15.00
William Hill, Central Coast	7.00	21.00
Laguna, Russian River	10.00	30.00
Jackson Estate, Santa Maria	12.00	36.00

SAUVIGNON BLANC

Giesen, New Zealand	7.00	21.00
Capture, California	9.00	27.00

PINOT GRIGIO

Salmon Creek, California	5.00	15.00
Torresella, Italy	7.00	21.00

WHITE ZINFANDEL

Salmon Creek, California	5.00	15.00
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RIESLING

Trefethen, Napa Valley	8.00	24.00
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RED WINES

PINOT NOIR

Salmon Creek, California	5.00	15.00
Firestead, Willamette Valley	8.00	24.00
La Crema, Monterey	10.00	30.00

MERLOT

Salmon Creek, California	5.00	15.00
Silver Palm, California	10.00	30.00

CABERNET SAUVIGNON

Salmon Creek, California	5.00	15.00
Louis Martini California	7.00	21.00
Fortress, California	12.00	36.00

INTERESTING RED

Murphy Goode, California	8.00	24.00
Amalaya Malbec, Argentina	8.00	24.00

FISHERMAN'S GROTTO IN PALM DESERT: (760) 776-6534

WWW.FISHERMANS.COM

ITEMS AND PRICES ON THIS MENU ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ATTENTION: Thoroughly cooking foods of animal origin, such as shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, and stomach, blood or immune disorders may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

MARGARITAS

ORGANIC AGAVE MARGARITA 9.00
Azunia Blanco tequila, Agavero Orange Liqueur, Agave Nectar and Fresh Squeezed Lime Juice.

SPICY MARGARITA 9.00
Jalapeño Infused Tequila, Ancho Chili Liqueur, Agave Nectar and Fresh Squeezed Lime Juice.

MARTINIS

SHANGHAI RED 9.00
Vodka, Amaretto, Lime Juice and a splash of Cranberry Juice.

PURITY MARTINI 9.00
Purity Up, with a splash of Dry Vermouth.

RASPBERRY-ORANGE DROP 9.00
Raspberry Vodka, Orange vodka, Orange Juice, with a Sugar Rim.

SPECIALTY COCKTAILS

MOSCOW MULE 9.00
Purity Vodka, Ginger Beer, with our delicious Fresh Squeezed Lime Juice.

FISHERMAN'S TIKI PUNCH 10.00
Rum, Triple sec, Cherry Liqueur, Sweet & Sour and a splash of Cranberry Juice.

NEW FASHIONED 9.00
Muddle Orange, Cherry, Bitters, Raw Sugar, topped with Makers Mark and a splash of Amaretto.

DESERT SUNSET 9.00
1oz Titos, 1oz St. Germain, topped with Grapefruit Juice and garnished with a Lime.

LIVE MUSIC (IN SEASON)

Artists such as: Barry Baughn Blues Band, Gina Carey, Jack Ruvio, and others...
Thursday, Friday & Saturday.
6:00 PM to 9:00 PM

