

# PACIFIC GRILL

## TACOMA'S DINING ROOM

Our team of passionate chefs and professional waitstaff have the shared goal of serving our guests not only delicious cooked-to-order food -- but we also take time to incorporate the healthiest sustainable ingredients. We try our hardest to source locally with the seasons, incorporating as many superfoods as possible into our menu -- mindful of minimizing impacts to the planet we all share.

We try and throw a great party every night -- and genuinely hope you enjoy our efforts!



**CHEF / OWNER**  
Gordon Naccarato

**EXECUTIVE CHEF** Jessica Armstrong  
**SOUS CHEFS** Ben Sutton + Jenny Marquis  
**GENERAL MANAGER** Christopher Johnson  
**CHEF / OWNER** Gordon Naccarato

**Split Charges**  
starters **3.50**  
main courses **7**


**Substitutions {if possible}**  
will be at a modest additional charge.


ALL Menu Items are Necessarily Limited In Quantity  
Substitutions + Modifications not possible w/ some menu items

v08.21.19

<v> **vegan available**  
<gf> **gluten-free available**  
 **superfood**

## SHAREABLE + SMALL PLATES

**CLASSIC SHRIMP COCKTAIL**  
prawns + rock shrimp w/ classic cocktail sauce  
or russian dressing <gf, > | 15.95  
add maine lobster | 10 add crab | 10


**SALMON SPREAD**  
bacon-'smoked' salmon spread w/ dill,  
roasted piquillo peppers + rice crackers  
<gf, > | 10.95

**CHEESE TOAST**  
grilled sourdough w/ white wine, garlic,  
a variety of cheeses + 'melted' tomatoes | 10.95

**ARANCINI**  
crispy sicilian-style risotto balls w/ panko, fontina,  
parmesan + **PG** marinara sauce <> | 12.95

**MEAT-LOVERS CHARCUTERIE**  
house-made 'nduja w/ niman ranch prosciutto,  
salami variety + grilled olive bread <gf> | 14


**CHARCUTERIE + CHEESE**  
changing variety of local + imported cheeses,  
artisanal salami + prosciutto,  
marinated olives <gf> | 16.95

**ROSEMARY BREAD**  
la brea bakery rosemary bread w/ 'melted' tomato,  
extra-virgin olive oil + roasted garlic <v, > | 3.95

**CHILLED SHELLFISH SKEWERS**  
[2] chilled shellfish skewers w/ grilled scallops,  
poached prawns + lobster + dijon-dill aioli  
<gf> | 16.95

**MUSHROOM CROSTINI**  
sautéed locally foraged mushrooms  
w/ grilled rustic sourdough, shaved reggiano  
+ truffle oil <v> | 15

**CHAR SIU PORK**  
cold, sliced barbecued pork tenderloin w/ 2 sauces:  
spicy chinese mustard; **PG** bulldog sauce;  
black + white sesame seeds + trinity herbs | 12.95


**"IMPOSSIBLE" MEATBALLS**  
oven-roasted impossible™ meatballs  
w/ grilled onions + garlic, chimichurri,  
parmesan + herbs <v, > | 12.95


**BURRATA**  
fresh burrata w/ truffle-gatherer's sauce,  
black truffles, olives, garlic, capers + anchovies,  
arugula + grilled sourdough bread <gf> | 16.95

## RAW + ALMOST RAW

**OYSTERS ON THE 1/2 SHELL\***  
Chef's daily selection  
mignonette + classic cocktail sauce <gf, >  
12.95 [per 3] | 19.95 [half dz]

**OYSTER SHOOTER\***  
>raw< oyster, citrus vodka + herbs <gf> | 3.75 ea  
<must be 21+ years old to order>

**SMOKED SALMON\***  
cold-smoked salmon, red onion,  
capers + cream cheese  
w/ multi-grain crackers <gf, > | 12.95  
add [1] extra | 3

**SHELLFISH ON ICE\***  
[4] shucked oysters on the half shell >raw<,  
[4] prawns, [2] chilled shellfish skewers,  
[2] oyster 'shooters'  
+ [2] el chingón shrimp 'shots' <gf, > | 52

**WEEKEND  
BOOZY BRUNCH**


SATURDAY + SUNDAY 10AM-2PM

## SIDES + VEGETABLES

**"FRENCH FRY NIRVANA"**  
skinny fries w/ garlic, crispy sage  
+ rosemary | 8.95

**SMOKED SWEET POTATO SALAD**  
w/ mayo, celery, red onion + lime juice | 8.95

**CHEDDAR MASHED POTATOES**  
w/ smoked cheddar <gf> | 7.95

**CAULIFLOWER STEAK**  
roasted cauliflower steak, 'melted' tomato,  
olive tapenade, whipped truffled goat cheese  
+ lemon breadcrumbs <gf, v, > | 22

# EAT YOUR GREENS

## THE 'BLT' SALAD

nueske's applewood-smoked bacon, romaine, avocado, marinated tomatoes + warm dijon-bacon vinaigrette <gf> | 11.95

## PACIFIC GRILL CAESAR

romaine hearts, parmesan reggiano cheese, hand-torn rosemary croutons <gf> | 9.95  
add white anchovies | 1.50  
add chicken | 2.95 add rock shrimp | 3.95  
add everything | 7

## THE 'CHOPPED' WEDGE

*our version of the classic wedge - but chopped*

iceberg lettuce, nueske's applewood-smoked bacon, tomatoes + blue cheese dressing <gf> | 12.95  
add avocado | 1.50 add chicken | 2.95  
add salami | 2 add rock shrimp | 3.95  
add everything | 7

## GRILLED STEAK SALAD\*

grilled certified angus beef® teres major, mushrooms, sweet onion, arugula, shaved reggiano, L+P vinaigrette + crispy shallots <gf> | 28

## SMOKED SALMON SALAD

thinly-sliced cold-smoked salmon, warm swedish potatoes w/ arugula, snap peas + dijon-dill aioli <gf, ♡> | 13.50

# PASTA

## STAN THE MAN'S KILLER CLAM LINGUINE\*

steamed manila clams, pancetta, white wine, diced potatoes, italian parsley + lemon breadcrumbs | 32  
add rock shrimp\* | 3.95 add prawns\* | 8.95

## PASTA W/ CRAB, MINT + CHILIES\*

angel hair pasta, dungeness crab, maine lobster + rock shrimp, sweet + spicy red fresno chilies, mint, lemon + butter | 29  
add prawns\* | 8.95  
add scallops\* | 10

# RECENT TRAVELS

[ featuring México ]

## ¡EL CHINGÓN CÓCTEL DE MARISCOS!

w/ rock shrimp, prawns, dungeness crab, tomato juice, lime, onion, cucumber, celery, avocado, cilantro, tabasco® + tortilla chips <gf, ♡> | 18.95

## CHILAQUILES VERDES

crispy tortilla chips, chili verde sauce, tajín, crema, black beans, cilantro, jalapeños + cotija <gf> | 14.95  
add avocado | 1.50  
add shredded pork | 2.95  
add shredded chicken | 2.95

## AGUACHILE\*

ceviche-style shrimps in spicy 'chile-water' w/ serrano chiles, cucumber, red onion, lime + cilantro + tortilla chips <gf, ♡> | 16.95  
add avocado | 1.50 add maine lobster | 10

# TASTING MENU

## THE CHEF'S EXPERIENCE

a personal 4-course dining event highlighting the flavors of PACIFIC GRILL | 55  
add beverage pairing | 20

please ask your server for today's selection

Pacific Grill adds a 20% Service Charge to all bills [excluding take-out & gift card purchases]

75% goes to employees servicing your table  
25% to the house to compensate Support Staff.  
Any additional tip goes directly to your server.

Service Charges & Tips cannot be paid with gift cards or certificates.

If the service does not meet your expectations, please ask for the manager on duty.

Thank you for joining us; we appreciate your business.



# SUSTAINABLE MEATS + SEAFOOD

ADD TO ANY MAIN COURSE <gf>

2 OZ MAINE LOBSTER MEDALLIONS\* | 10  
PRAWNS\* | 8.95 SCALLOPS\* | 10

## FILET MIGNON\*

grilled 8 oz certified angus beef® filet w/ smoked cheddar mashed potatoes, green beans + red wine sauce <gf> | 48

## HALIBUT\*

sautéed fresh alaskan halibut, cavatappi pasta, herb chimichurri, blistered cherry tomatoes, green olives, fried capers + artichoke tapenade | 36.95

## STEAMERS\*

steamed local manila clams, white wine + garlic 'bagna cauda' broth, large parmesan crouton + drawn butter <gf> | 26

## DUCK BREAST\*

sautéed maple leaf farms duck breast, carrot-ginger purée, pea vines w/ crispy garlic + PG pepper jelly <gf> | 29.50

## GRILLED KING SALMON\*

fresh B.C. king salmon, za'atar-spiced lentils, honey-cumin carrots, turmeric yogurt, sweet onion relish w/ golden raisins <gf, ♡> | 36

## PORK CHILI VERDE\*

pork tenderloin, tomatillo sauce, roasted chilies, potato, cotija cheese, lime, mint, cilantro + grilled tortillas <gf> | 28

## SCALLOPS\*

fresh sautéed alaskan sea scallops w/ creamed-corn polenta, heirloom tomatoes, basil, green tomato-peach salsa + fresno chilies <gf> | 38.95

## GRILLED NEW YORK STEAK\*

12 oz certified angus beef® new york w/ smoked sweet potato salad, grilled zucchini + jack-n-coke barbecue sauce <gf> | 45

<v> vegan available

<gf> gluten-free available

♡ superfood

### \*the small print:

These menu items are raw or cooked to order. Consuming raw or under-cooked meats, poultry, oysters, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.