

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.