

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

v4.8.19

<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

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 | 9.95

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

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

ROSEMARY BREAD
la brea bakery rosemary bread w/ 'melted' tomato,
extra-virgin olive oil + roasted garlic <v, > | 2.95

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

MUSHROOM CROSTINI
sautéed locally foraged mushrooms
w/ grilled rustic sourdough, shaved reggiano
+ truffle oil <v> | 13.95

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

BURRATA
fresh burrata w/ truffle-gatherer's sauce,
black truffles, olives, garlic,
capers + anchovies, arugula
+ grilled sourdough bread <gf> | 16

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>

BEEF CARPACCIO*
sliced >raw< filet mignon,
truffle-gatherer's sauce, shallots, fried capers,
microgreens, shaved parmigiano reggiano, oregano,
maldon sea salt, extra-virgin olive oil | 16.95

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

POKE TUNA TARTARE*
diced >raw< yellowfin, crushed avocado,
tare sauce, onion, wasabi-sesame seeds,
wonton chips, mint + micro greens | 15.95

SHELLFISH ON ICE*
[6] oysters on the half shell, [4] prawns,
[3] yellowfin tuna poke spoons
+ [2] oyster shooters <gf, > | 38

SIDES + VEGETABLES

"FRENCH FRY NIRVANA"
skinny fries w/ garlic, crispy sage
+ rosemary | 8.75

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

KALE SALAD 'CACIO E PEPE'

young kale salad w/ toasted walnuts, snap peas, fava beans, asparagus, pecorino + pepper vinaigrette <gf, v, ♡> | 9.95
add prosciutto | 1.50 add pulled chicken | 2.95
add prawns | 8.95 add rock shrimp | 3.95
add burrata | 3

THE 'BLT' SALAD

nueske's applewood-smoked bacon, romaine, avocado, marinated tomatoes + warm dijon-bacon vinaigrette <gf> | 10.95

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> | 27

PASTA

STAN THE MAN'S KILLER CLAM LINGUINE

steamed manila clams, pancetta, white wine, diced potatoes, italian parsley + lemon breadcrumbs | 28.95
add rock shrimp* | 3.95 add prawns* | 8.95

SHELLFISH PASTA

pappardelle pasta w/ prawns, rock shrimp, lobster claw, roasted garlic-white pepper butter + tarragon | 28
add scallops | 10

*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.

RECENT TRAVELS

[featuring Tokyo]

SEARED TUNA 'SASHIMI'*

fresh yellowfin tuna seared >rare< w/ white pepper + soy, scallion oil, soy-brined jalapeños, wasabi sesame seeds + spicy mustard-soy dipping sauce <gf> | 16.95

HELLO KITTY

crispy tots tokyo-style w/ togarashi, kewpie mayo, **PG** bulldog sauce, bonito flakes, nori, pickled ginger + sesame seeds | 12.95

YAKITORI*

tokyo-style skewered marinated chicken thighs grilled + basted w/ tare dipping sauce + sesame seeds <gf> | 14.95

OKONOMIYAKI*

japanese-style pancake w/ sweet potato, cabbage, leeks, green + sweet onions, togarashi, kewpie mayo, **PG** bulldog sauce, crispy shallots, sesame seeds + soy-brined jalapeños <gf> | 15
[contains egg]

TOKYO NY*

grilled 12 oz *certified angus beef*® new york, broccolini w/ smoked mushrooms, "garlic buddies", sesame seeds + spicy tokyo steak sauce <gf> | 44

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, asparagus + red wine sauce <gf> | 46.95

HALIBUT

sautéed fresh alaskan halibut, israeli couscous, herb chimichurri, blistered cherry tomatoes, green olives, fried capers + artichoke tapenade | 36

STEAMERS

steamed local manila clams, white wine + garlic 'bagna cauda' broth, large parmesan crouton + drawn butter <gf> | 24.95

DUCK BREAST*

sautéed maple leaf farms duck breast, carrot-ginger purée, pea vines w/ crispy garlic + **PG** pepper jelly | 28.95

GRILLED KING SALMON*

fresh B.C. king salmon, za'atar-spiced lentils, honey-cumin carrots, turmeric yogurt, sweet onion relish w/ golden raisins | 34

GRILLED YELLOWFIN TUNA*

grilled handline-caught yellowfin w/ coconut-basmati rice, green onion, canadian bacon, pineapple, cashews, jalapeños, snap peas, wasabi-sesame seeds + firecracker aioli <gf> | 36

POLLO AL MATTONE*

one-half natural chicken cooked 'under a brick' w/ garlic, rosemary + sage, roasted carrots, fingerling potatoes, asparagus, snap peas + chicken jus <gf> | 28

SEA SCALLOPS*

fresh sautéed scallops, pancetta, snap pea-ricotta purée, mint + rhubarb butter <gf, ♡> | 38.95

GRILLED PORK CHOP*

grilled 8 oz pork chop w/ fingerling potatoes, pancetta, sunchokes, dried apricot, arugula + agrodolce | 28

<v> vegan available

<gf> gluten-free available

♡ superfood