



Starters*

A SELECTION OF SHELLFISH ON ICE
prawns, <raw> oysters,*
cracked king crab legs, mussels
& clams, assorted sauces
\$39

add 1 oz american caviar
MARKET PRICE

"FRITTO MISTO"
rock shrimp, fennel, sweet onion,
lemon & capers, white wine batter
& roasted garlic aioli
\$11.50

STEAMERS
1 lb steamed manila clams,
garlic herb broth,
crouton & drawn butter
\$13.95

TUNA TARTARE*
grilled <rare> tuna, crushed
avocado, sweet onion & green
peppercorn vinaigrette
\$13.50

CLASSIC SHRIMP
or **CRAB COCKTAIL**
classic cocktail sauce,
or russian dressing
shrimp \$12.95
dungeness crab \$13.50

PACIFICA COCKTAIL
dungeness crab, shrimp, clams
& mussels, tomato 'gazpacho,'
lime, cilantro, tabasco,
tortilla chips & sea salt
\$12.95

LAMB TARTARE*
currant glazed, chopped lamb,
grilled bread, feta, olives,
golden raisins, pine nuts
& charred rosemary
<served rare>
\$12

STEAK 'N "EGGS"*
grilled petite beef tenderloin,
american 'sevruga' caviar,
crispy potato shreds, arugula,
worcestershire vinaigrette,
crème fraîche & chives
\$19.95

POTATO PANCAKE & CAVIAR*
american 'sevruga' caviar,
crisp potato pancake,
crème fraîche & chives
½ OZ \$22.50
1 OZ \$45



GENERAL MANAGER
Chip Venzone

EXECUTIVE CHEF
Aaron Valimont

SOUS CHEF
Jason Moses

CHEF OWNER
Gordon Naccarato

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SPLIT CHARGES
appetizers & salads \$3.50
main courses \$7

from the Pacific*

:: All of our Fish Items Can Be Prepared Simply
with mashed potatoes & chef's choice vegetables ::

AHI TUNA
grilled ahi, fingerling potatoes, haricots verts, wild arugula,
olives, cherry tomatoes, black olive oil
\$32

WEATHERVANE SCALLOPS
alaskan scallops, campfire potatoes, apple-smoked bacon,
white corn butter & sweet marjoram
\$30

KING SALMON
grilled salmon, spring vegetable succotash, kurobuta ham
& snap pea vinaigrette
\$29

STAN-THE-MAN'S KILLER CLAM LINGUINI
manila clams, pancetta, italian parsley & garlic breadcrumbs
\$24.95

LOBSTER SPAGHETTI
maine lobster, rock shrimp, oven-roasted tomatoes, zucchini,
crushed red pepper, extra-virgin olive oil & basil
\$28.95

AUSTRALIAN LOBSTER TAIL
garlic parsley butter, heirloom potatoes & asparagus
8 - 10 OZ TAIL MARKET PRICE
10 - 16 OZ TAIL MARKET PRICE



from the Grill*

:: All of Our Steaks Can Be Prepared "Tuscan Style"
Arugula, Shaved Reggiano, Lemon & Extra Virgin Olive Oil
or with mashed potatoes & chef's choice vegetables ::



WE SERVE ONLY CERTIFIED ANGUS BEEF®

FILET MIGNON
grilled 8 oz filet, potato gratin, grilled asparagus,
caramelized shallots & sauce bordelaise
\$39.95

STEAK SALAD
6 oz filet mignon pounded thin & grilled, sweet onion
& portobello, arugula, shaved reggiano,
crisp potato & worcestershire vinaigrette
\$26

FLAT IRON STEAK
grilled flat iron steak, spicy broccolini & crisp garlic,
red wine sauce, blue cheese "tater tots"
\$28

SPRING LAMB
grilled sliced boneless leg of lamb, pesto potatoes,
asparagus & cabernet sauce
\$28

"BROKEN LASAGNE"
sautéed chicken with "broken lasagne," goat cheese carbonara
sauce, spring peas, asparagus, Aaron's home-made pancetta
& preserved lemon gremolata
\$24

NEW YORK STEAK
12 oz new york, broccolini, garlic mashed potatoes,
sautéed button mushrooms & worcestershire butter
\$32.95

GRILLED RIB EYE
bone-in 16 oz grilled rib eye, wild arugula, blistered tomatoes,
tapenade & black olive oil
\$38.95

***THE SMALL PRINT:** Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if you have certain medical conditions

An 18% gratuity will be added to parties of 7 or more.



Salads*

THE 'BLT' SALAD
nueske's apple-smoked bacon,
romaine & endive lettuces,
avocado, marinated tomatoes
& warm dijon mustard vinaigrette
\$9.50

PACIFIC GRILL CAESAR
romaine hearts,
hand-torn croutons \$9
add white anchovies \$10.50
add chicken \$11.95
add shrimp \$13

MIXED GREEN SALAD
\$6.50

PACIFIC GRILL WEDGE
iced wedge of iceberg lettuce,
choice of oregonzola blue cheese
or russian dressing \$9
add bacon \$12
add shrimp \$15.50



Sides*

SWEET ONION RINGS
beer-battered
"Paltrow-style"
\$8.50

ASPARAGUS
\$8.50

SPICY BROCCOLINI
\$8.50

GARLIC GREEN BEANS
with bacon & crispy onions
\$8.95

SAUTÉED BUTTON MUSHROOMS
\$8.95

CAMPFIRE POTATOES
with bacon & grilled onions
\$8.50

POTATO GRATIN
\$8.95

SKINNY FRENCH FRIES
with garlic & herbs
\$7

GARLIC MASHED POTATOES
\$8

BLUE CHEESE "TATER TOTS"
with oregonzola
\$8.50

VEGETABLE SUCCOTASH
with kurobuta ham
\$8.50

