

Starters

Shrimp Cocktail 2.5 ea.
bloody mary cocktail sauce

Blue Point Oysters 2.5 ea.
cocktail & mignonette sauce

Crispy Calamari 13.5
shanghai bbq, roasted peanuts

Avocado Spring Rolls 9
scallions, sweet chili aioli

Soups & Salads

Lobster Bisque 7 / 9.5

Seasonal Soup 5 / 7

Cucumber Wrapped Mixed Greens 7
grape tomato, sunflower seeds,
honey lemon chardonnay dressing

Caesar 7.5
olives, parmesan, sourdough croutons

Iceberg Wedge 8
hard boiled egg, red onion,
applewood smoked bacon, 1000 island
w/ lump blue crab 14



King Crab Salad 17
crisp greens, fried onion straws,
grape tomatoes, russian dressing

Grilled Salmon Salad* 15
mixed greens, gorgonzola, artichokes, bacon,
almonds, honey lemon chardonnay dressing

Glazed Oriental Chicken 13
romaine, carrots, mandarin oranges,
sliced avocado, lo mein noodles,
water chestnuts, soy vinaigrette

Sandwiches

with house made kettle chips & pickle

S.D. Cheese Burger* 12
local cheddar, bacon, lettuce, tomato, onion

Strip Steak Sandwich* 16
sautéed mushrooms, caramelized onions,
remoulade, french bread



PACIFIC GRILLE

Lunch Combo 13.5 three course lunch on the fly

--choose a soup--

Seasonal Soup
Lobster Bisque +\$2


--choose a salad--

Mixed Greens Salad
Caesar Salad
Iceberg Wedge

--choose a half sandwich--


Blackened Salmon*
Cheeseburger*
Grilled Chicken Club
Sandwich du Jour*

House Specialties

Pan Roasted Salmon* 17
 king crab risotto,
green beans, chardonnay cream

Shrimp & Scallops* 18
mushroom & spring pea risotto,
green beans, lemon butter sauce

Salmon Dave's Lo Mein* 13
bay scallops, salmon, shrimp,
stir fried vegetables, cashews

Crab Cake 16 
roasted potatoes, napa slaw,
honey mustard

Today's Fresh Catch* AQ
basmati pilaf, broccoli, beurre blanc

*AN INCREASED DANGER OF FOODBORNE ILLNESS EXISTS
WHEN CONSUMING RAW OR UNDERCOOKED MEAT AND SEAFOOD
GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER