



**PACIFIC GRILLE**

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

**Fried Green Tomatoes** 9  
smoked andouille sausage, cajun cream



Soups & Salads

**Lobster Bisque** 7 / 9.5

**Gumbo Yaya** 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

**Hell Fire Salad** 12.5  
tabasco fried shrimp, tomatoes, mixed greens,  
blue cheese, spicy pecans, buttermilk dressing

**Grilled Salmon Salad\*** 14  
mixed greens, gorgonzola, artichokes, bacon,  
almonds, honey lemon chardonnay dressing



Sandwiches

with house made kettle chips & pickle

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

**Shrimp Po'Boy** 13  
lettuce, tomato,  
remoulade, french bread



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



Lunch Combo 13.5  
three course lunch on the fly

--choose a soup--

**Gumbo Yaya**  
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

**Ginger Soy Marinated Salmon\*** 15  
szechuan glazed carrots  
& snow peas, basmati rice

**Cornmeal Crusted Organic Catfish** 13  
crab jambalaya, baby spinach,  
remoulade

**Shrimp & Scallops\*** 18  
heirloom grits, green beans,  
red pepper velouté

**Coleman Farms Chicken Fried Chicken** 12  
dirty rice, red beans, creole cream gravy

**Cajun Pasta** 13  
gulf shrimp, chicken, torchio pasta,  
peppers, onions, cajun cream