

SUSHI & OYSTERS*

CALI ROLL 17

house-made cali mix, avocado, cucumber

SHRIMP MANGO ROLL 19

jumbo shrimp, marcona almonds, aioli

SHRIMP TEMPURA ROLL 19

jumbo shrimp, avocado, asparagus

MARGOT ROLL 20

shrimp, jalapeño, cucumber, lemon zest

NIGIRI SALAD 24

pristine fresh filets

PENNY'S ROLL 20

tuna, crispy shrimp, peanut sauce

CRISPY RICE DUO 21

lightly fried rice, spicy tuna, spicy salmon

KYURI ROLL 21

cucumber, ahi tuna, salmon, yellowtail, avocado

LINCOLN'S ROLL 21

tuna, asparagus, avocado, spicy mayo

RAINBOW ROLL 21

house-made cali mix, tuna, shrimp, salmon, yellowtail

HIRAMASA ROLL 21

hiramasa, tuna, avocado, jalapeño

SO FIRE ROLL 21

blue crab, aioli, chives, butter truffle ponzu

LOBSTER CEVICHE ROLL 30

grilled lobster, coconut, avocado, mango

COLD WATER OYSTERS AQ

accompanied with sauce and crackers

SUSHI TOWER 69

crispy rice duo, shrimp mango roll, assortment of nigiri

STARTERS

WOOD GRILLED EDAMAME 11

BROILED SHISHITO PEPPERS 13

E.H. CLAM CHOWDER 13

CHARRED OCTOPUS 18

PACIFIC DIP 15

GRILLED ARTICHOKE 16

SPICY ROCK SHRIMP 18

TUNA TARTARE* 19

JUMBO SHRIMP COCKTAIL* 21

SALADS

CAESAR SALAD 14

house-made caesar dressing, croutons, parmigiano reggiano, add choice of chicken +6, steak +10, grilled shrimp +10

BRUSSELS SPROUT SALAD 18

roasted chicken, brussels sprout leaves, manchego, raisins, chopped egg, croutons, house vinaigrette

WALDORF SALAD* 19

roasted chicken, spinach, pecans, walnuts, golden raisins, bacon, white cheddar, egg, julienne apples, bacon vinaigrette

AHI TUNA SALAD* 26

seared ahi, kale, fennel, grapefruit, avocado, marcona almonds, house vinaigrette

GRILLED STEAK SALAD* 26

arugula, spinach, avocado, chopped egg, manchego, olive vinaigrette

CRAB CAKE SALAD* 33

jumbo lump blue crab, field greens, avocado, lemon garlic dressing, pommery meaux mustard, parmigiano reggiano

SANDWICHES *(served with hand-cut fries)*

#1 TUNA BURGER* 18

pan seared ahi, lettuce, pickle, tomato, spicy mayo

CHICKEN DIP SANDWICH 18

rotisserie chicken, jack cheese, rosemary jus

PECAN VEGGIE BURGER 18

house-made recipe served all the way with house-made bun

CALIFORNIA BURGER* 18

fresh ground chuck, arugula, red onion, tomato, anaheim pepper, avocado, honey mustard

PRIME RIB FRENCH DIP 24

herb roasted prime rib, jack cheese, mayo, au jus

MAINE LOBSTER ROLL 30

toasted brioche, shaved celery, herb mayo

EXTRAS & SIDES 8 EACH

GARLIC ROSEMARY FRIES • GREEK CUCUMBER SALAD

MASHED POTATOES • CREAMED CORN • LITTLE KALE SALAD

CHILLED ASPARAGUS • JALAPEÑO PEANUT COLESLAW

WILD RICE SALAD • LITTLE HOUSE SALAD • GRILLED BROCCOLINI

ENTREES

PINEAPPLE FRIED RICE 18

farm egg, green onion, seared broccolini
add choice of chicken +6, salmon +10, steak +10

CRISPY CHICKEN TENDERS 20

lightly fried chicken tenders with house-made sauces

BRAISED SHORT RIB 28

braised in a red wine sauce and topped with horseradish cream

BABY BACK RIBS 26

Danish ribs, wood grilled, peanut coleslaw

GRILLED TROUT ALMONDINE 28

simply grilled, fresh herbs, almonds, topped with brown butter

MISO GLAZED SALMON* 32

grilled Atlantic salmon, sticky rice, miso glaze, grilled broccolini

SAN FRANCISCO CIOPPINO 36

fresh fish and shellfish sautéed in a white wine tomato broth

SEARED SEA SCALLOPS 35

creamed corn, sautéed spinach, roasted red pepper jam

GRILLED FILET MIGNON* 57

center-cut filet, seared over hot coals, served with bearnaisé

DAILY OCEAN CATCH AQ

chef's preparations change daily

ROTISSERIE

HERB ROASTED PRIME RIB 44

grilled broccolini, horseradish cream

FREE RANGE CHICKEN 22

whipped potatoes, grilled broccolini

DOUBLE CUT PORK CHOP 29

creamed corn, garlic, herb-butter

At Pacific Table we work with only the finest ingredients which we slowly cook in our signature rotisserie oven.

DESSERTS 12 EACH

CRÈME BRÛLÉE • ICE CREAM SANDWICHES • YUZU LEMON MERINGUE

General Manager: Thomas Nellen

Chef de Cuisine: Leo Aguilar

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of a foodborne illness. If you have any allergies, please alert us as not all ingredients are listed!

Contains Peanuts

Contains Tree Nuts

08/21

PACIFIC TABLE

SOUTHLAKE, TX - EST. 2024

BUBBLES

Amor di Amanti Prosecco | Veneto, Italy **9.5/37**
Gratien & Meyer Brut | Crémant de Loire, France **12.5/45**
MUMM Brut Rose | Napa Valley **12.5/45**
Lallier R.019 Brut | Champagne, France **18.5/66**
Laurent Perrier Brut | Champagne, France **25/100**
Laurent Perrier Rosé | Champagne, France **30/120**
Schramsberg Blanc de Blancs | North Coast **59**
Billecart-Salmon Brut Rose | Champagne, France **121**
Ruinart Blanc de Blancs | Champagne, France **126**
Piper Heidsieck Rare | Champagne, France **326**

CHARDONNAY

The Calling | Sonoma Coast **12/42**
Buehler | Russian River Valley **13.5/49**
Rombauer | Napa Valley **20/75**
Gérard Tremblay | Chablis, France **45**
Diatom by Greg Brewer | Santa Barbara County **49**
Davis Bynum | Russian River Valley **53**
Orin Swift Mannequin | California **55**
Patz n Hall Dutton Ranch | Russian River Valley **67**
Mi Sueño | Carneros **75**
PlumpJack Reserve | Napa Valley **89**
Far Niente | Napa Valley **95**

SAUVIGNON BLANC/SANCERRE

Mohua | Marlborough, New Zealand **10/35**
Charles Krug | Napa Valley **12.5/45**
Drylands | Marlborough, New Zealand **42**
Groth | Napa Valley **49**
Philippe Rimbault Les Gordons | Sancerre, France **62**
Merry Edwards | Russian River Valley **73**

MORE WHITES & ROSÉ

Willamette Valley Vineyards Pinot Gris | Willamette, Oregon **11.5/41**
Hampton Water Rosé | Provence, France **13/48**
Trefethen Dry Riesling | Oak Knoll District **15.5/57**
Hugues Beaulieu Picpoul de Pinet | Languedoc-Roussillon, France **29**
Domaine De l'Ecu Muscadet | Loire, France **41**
Matchbook Tinto Rey Verdejo | Dunnigan Hills, California **43**
DeLille Cellars Chaleur Estate Blanc | Columbia Valley, Washington **45**
Blindfold Blanc de Noir | California **49**

CABERNET & BLENDS

H3 | Yakima, Washington **10/36**
Wild Horse Red Blend | Paso Robles **13/45**
Austin Hope Winery | Paso Robles **18/90** (1 litre bottle)
Peju Winery | Napa Valley **24/85**
Il Bruciato by Antinori Super Tuscan | Tuscany, Italy **48**
Wente Wetmore Vineyard | Livermore Valley, California **50**
Harvey & Harriet Red Blend | Paso Robles **54**
Katherine Goldschmidt | Alexander Valley **57**
Browne Tribute Red Blend | Columbia Valley, WA **62**
Il Fauno di Arcanum Super Tuscan | Tuscany, Italy **79**
Sequoia Grove | Napa Valley **86**
Faust | Napa Valley **95**
Heitz Cellar | Napa Valley **102**
Mi Sueño | Napa Valley **110**
Charles Krug Generations Red Blend | Napa Valley **125**
Vña Vik La Piu Belle Red Blend | Millahue, Chile **145**
Darioush | Napa Valley **166**
Antinori Tignanello Super Tuscan | Tuscany, Italy **178**
Mercury Head | Napa Valley **186**
Silver Oak | Napa Valley **210**

PINOT NOIR/BURGUNDY

Aquinas | North Coast **10/36**
Benton Lane | Willamette Valley, Oregon **13/48**
Raeburn | Russian River Valley **14/49**
Louis Latour Bourgogne | Burgundy, France **15/52**
Erath Resplendent | Dundee Hills, Oregon **45**
Left Coast Cali's Cuvee | Willamette, Oregon **48**
Flowers | Russian River Valley **75**
Sleeping Giant | Carneros **79**
Etude Fiddlestix | Santa Rita Hills **81**
Domaine Bitouzet-Prieur | Burgundy, France **124**

MERLOT

Drumheller | Columbia Valley, Washington **10.5/37**
Whitehall Lane | Napa Valley **63**
Duckhorn | Napa Valley **69**

MORE REDS

Saldo Shiraz | South Australia **12/42**
Clos de los Siete Malbec | Uco Valley, Argentina **12.5/43**
Barossa Valley Estate GSM | Barossa Valley Estate, Australia **36**
Michael David Inkblot Cab Franc | Lodi **44**
Ridge Three Valleys Zinfandel Blend | Sonoma **53**
Januik Cab Franc | Weinbau Vineyard, Wahluke Slope, Washington **62**
Orin Swift 8 Years in the Desert Zinfandel Blend | California **86**
Il Poggione Brunello de Montalcino Sangiovese | Montalcino, Italy **99**
Pio Cesare Barolo | Piedmont, Italy **126**

PACIFIC TABLE

SOUTHLAKE, TX - EST. 2024

COCKTAILS

Paloma 15
Lalo tequila, grapefruit juice, grapefruit soda
Salted Caramel Carajillo 16
Socorro Reposado, Licor 43, brewed espresso
PT Manhattan 16
Blackland rye, Carpano Antica, Luxardo maraschino
Smoked Old Fashioned 16
Horse Soldier bourbon, Angostura Bitters, orange bitters, live smoke
Yuzu Lemon Drop 15
Lemon vodka, Combier, yuzu, egg white, simple

Aperol Brûlée 14
Gin, Aperol, lemon, simple
Armenta's Margarita 15
Socorro Blanco, Jalisco 1562, house-made sweet & sour
Pacific Gold Rush 15
Toki Japanese whisky, lemon, honey, simple
Tokyo Mule 16
Tito's Handmade vodka, sake, cucumber, lime, ginger
Cucumber Martini 15
Gin, St. Germain, lime, simple

BEERS & CIDERS

Michelob Ultra - St. Louis, MO - 4.2% **6**
Dos XX - Mexico - 4.2% **6.5**
Stella Artois - Belgium - 5% **6.5**
Lakewood Temptress Milk Stout - Garland, TX - 9.1% **8.5**
Hitachino Nest White Ale - Japan - 5.5% **7.5**
Austin Eastciders Rotating - Austin, TX - 5% **7.5**
Shiner Bock - Shiner, TX - 4.4% **6.5**
Deep Ellum IPA - Dallas, TX - 7% **7.5**
Sapporo Reserve - Tarrytown, NY - 5% **8**
Heineken 0.0 - Non-Alcoholic - Amsterdam - 0.0% **6**

SAKE

Manotsuru Countless Visions - Junmai Ginjo - Niigata, JP **35**
Echigozakura - Junmai Daiginjō - Niigata, JP **46** (300ml)
Izumo Fuji Ancient Shrine - Junmai - Shimane, JP **15/52** (750ml)

PACIFIC TABLE

SOUTHLAKE, TX - EST. 2024

HAPPY HOUR

Monday - Friday 3PM - 6PM

BEER

IMPORT & CRAFT BOTTLES 6

DOMESTIC BOTTLES 4

WINE

FEATURED BUBBLES 6

FEATURED RED OR WHITE 6

HALF PRICED BOTTLES OF WINE (ALL DAY) EVERY WEDNESDAY

SPIRITS

APEROL SPRITZ 8

CLASSIC MULE 8

OLD FASHIONED 8

HOUSE MARTINIS 9

SNACKS

WOOD GRILLED ARTICHOKE 5

CALIFORNIA ROLL 8

SHISHITO PEPPERS 8

WOOD GRILLED EDAMAME 8

SPICY ROCK SHRIMP 12

OYSTERS ½ OFF

PACIFIC TABLE

SOUTHLAKE

Brunch: Saturday & Sunday 10 - 3

BRUNCH ENTREES

PACIFIC OMELETTE 26

blue crab, white cheddar, fresh herbs, kale salad

CHILAQUILES 17

tortillas, over-easy eggs, fire roasted salsa, garnished with mexican crema avocado slices, served with roasted potatoes

add roasted chicken +6

CLASSIC FRENCH TOAST 17

two slices of French toast topped with maple butter, pecans and two slices of crisp bacon

AVOCADO TOAST 14

toasted ciabatta, avocado, arugula, feta, tomatoes

AMERICAN BRUNCH 18

scrambled eggs, crispy potatoes, bacon, toast, tomatoes

BREAKFAST BURGER 17.5

house ground chuck, ham, bacon, over easy egg, avocado, on a toasted english muffin

CLASSIC BENEDICT 19

canadian bacon, spinach, poached eggs, topped with hollandaise

PRIME RIB & EGGS 28

sliced prime rib, tomatoes, crispy potatoes, toast

EXTRAS & SIDES 5.5

BACON

CHICKEN APPLE SAUSAGE

ROASTED POTATOES

FRESH FRUIT

BRUNCH COCKTAILS

OYSTER SHOOTER 8.5

BLOODY MARY 11.5

SPICY MARIA 11.5

PACIFIC MICHELADA 11.5

THAT'S MY JAM 11.5

ESPRESSO MARTINI 11.5

MIMOSA 8/28

BREAKFAST MULE 11.5

FRESH SQUEEZED 5.5

ORANGE JUICE

GRAPEFRUIT JUICE

PINEAPPLE JUICE

 Contains Tree Nuts