



Primo Grill Menu

<https://menuweb.menu>

2701 6th Avenue, Tacoma, 98406, United States Of America

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The **menu of Primo Grill** from [Tacoma](#) includes 195 dishes. On average the **dishes or drinks on the menu** cost approximately \$34.5. You can view the categories on the menu below. Primo Grill is a Mediterranean-inspired restaurant in the Pacific Northwest, offering a menu that highlights locally sourced ingredients. From locally caught fish to meats from nearby farms, all cooked on the grill or in the brick oven. Chef Charlie McManus and Jacqueline Plattner provide a sophisticated dining experience with a focus on Washington wines and handcrafted cocktails.

Sheer Rocks Menu



Non Alcoholic Drinks

WATER

Pasta

MACARONI CHEESE

Mains

GRILLED BARBUDAN HALF-TAIL
LOBSTER

Main Courses

PALOMA

Rice

RISOTTO

Appetizer

GARLIC SHRIMP

Antipasti - Starters

CARPACCIO

Duck

CRISPY DUCK

Alkoholfreie Cocktails

FRUIT PUNCH

Schwarze Tees

EARL GREY

Gin

TANQUERAY 10

Tequila

PICANTE ROCKS*

Sangrías

CAVA SANGRÍA

Hot Drinks

IRISH COFFEE

Tea

FRESH MINT

Coffee And Tea

CARIBBEAN COFFEE

Breakfast & Brunch

WATERMELON MARTINI

Lunch Entrées

CHICKEN CROQUETTES

Cordials

PATRÓN XO CAFÉ

Jugs

SANGRIA RED OR WHITE WINE

Cognac & Brandy

REMY MARTIN V.S.O.P

White, Golden & Dark

DIPLOMATICO RESERVA EXCLUSIVA,
VENEZUELA

Sheer Rocks Menu



DIGESTIVI

GRAPPA TIGNANELLO

Steaks And Chops

SLOW BRAISED LAMB SHANK

Digestives

ROMANA SAMBUCA CLASSICO

Cocktail

MARGARITA

Fish & Vegetarian

BAKED AUBERGINE

Specialty Coffee

AMERICANO

Espresso Drinks

CAFE ROYALE

Islay

LAGAVULIN 16 YR

Option 1

SPICY COCONUT CURRY

Crostinis

SEARED STEAK

Terra

GLAZED STICKY PORK

Soups, Salads, & Boards

ARTISAN CHEESE BOARD

Cognac And Other Fine Cordials

COURVOISIER

Cuban Cigars

HOYO DE MONTERREY

Tapa

HUMMUS CHUNKY AVOCADO

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

BAILEYS IRISH CREAM

Cordials, Etc.

LUXARDO AMARETTO

Leaves And Bowls

CLASSIC CAESAR

Frozen Drinks & Smoothies

FRAPPUCCINO

Kid's Menu - Sides

STEAMED GREEN BEANS

Sheer Rocks Menu



Distillati e grappe - Grappe

BOTTEGA

These Types Of Dishes Are Being Served

SALAD

Uncategorized

WAHOO SASHIMI

Salads

BEET SALAD

SIDE SALAD

Entrées

STEAMED EDAMAME

GRILLED SAUSAGES

Side Dishes

ROSTED BROCCOLI

CRUSHED POTATOES

Spirits

FRANGELICO

MARTINI

Main Course

GRILLED PORK STEAK

BREAD WITH TOMATO

Vodka

SHEER ON THE ROCKS*

GINGER MARTINI*

Beverages

GRAND MARNIER

PG TIPS

Gin Cocktails

SAPPHIRE BOMB*

NAUD

Mar

YELLOW-FIN TUNA TARTARE

SEAFOOD CALDERETA

Havana Cigars

MONTECRISTO NO.4

ROMEO Y JULIETA WIDE CHURCHILL

Roots

SALT-BAKED BEETROOT

MARINATED TOMATO ARTICHOKE
SALAD

Luxe

SIBERIAN ROYAL CAVIAR

PATA NEGRA JAMÓN IBÉRICO DE
BELLOTA

Cognac & Whisky

THE GLENLIVET SINGLE MALT 12 YR

TOGOUCHI, JAPAN

Sauces

SALSA

Sheer Rocks Menu



MARINARA

MARINARA SAUCE

Sweet

MOSCATO DULZINO, VALLE CENTRAL,
CHILE

PREMIERES GRIVES, DOMAINE DU
TARIQUET, CÔTES DU GASCogne

TOKAJI 1413 LATE HARVEST, DISZNOKO,
HUNGARY

Alcoholic Drinks

APEROL SPRITZ

ESPRESSO MARTINI

TANQUERAY

SANGRIA

Seafood

PAN-ROASTED MAHI MAHI

SAUTEED LOBSTER

CALAMARI

CRISPY CALAMARI

Restaurant Category

DESSERT

VEGETARIAN

ITALIAN

VEGAN

Dessert

HOUSE-MADE ICE-CREAM

HOUSE-MADE SORBET

AMARETTO BANANA CUSTARD

MANGO CREME BRULEE

BITTER CHOCOLATE SOUFFLÉ

Cocktails

MIMOSA

DAIQUIRI

MAI TAI

BLOODY MARY

MOSCOW MULE

Rum

ROCKS OLD FASHIONED RUM PUNCH*

ROCKS COLADA*

SUGAR CANE MOJITO*

DIPLOMATICO MANTUANO, VENEZUELA

EL DORADO 12 YR, GUYANA

Cigars

ROMEO Y JULIETA NO.3

BOLIVAR FINOS

COHIBA SIGLO

COHIBA ROBUSTO TUBOS

COHIBA ESPLENDIDO

Drinks

CRANBERRY OR PASSION SPRITZ

LIME SQUASH

CRUSH

FRESH CARROT GINGER JUICE

AVO-COLADA*

DRINKS

Rose

TI-BALTH ANTIGUA ROSE, LANGUEDOC

Sheer Rocks Menu



GRIS BLANC, GÉRARD BERTRAND,
PAYS D'OC

MINUTY M CÔTES DE PROVENCE

CHÂTEAU GRAND BOISE, SAINTE
VICTOIRE, CÔTES DE PROVENCE

CHÂTEAU MINUTY, ROSE ET OR, CÔTES
DE PROVENCE

CHÂTEAU MINUTY 281 CÔTES DE
PROVENCE

Coffee

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

DOUBLE MACCHIATO

CAPPUCCINO

ICED COFFEE

LATTE

Bubbles

IL FOLLO ROSE, VALDOBBIADENE

VEUVE CLICQUOT N.V. BRUT,
CHAMPAGNE

LAURENT PERRIER N.V. BRUT,
CHAMPAGNE

BOLLINGER BRUT N.V. CHAMPAGNE

RUINART ROSE N.V. CHAMPAGNE

DOM PERIGNON, 2009 CHAMPAGNE

DOM PERIGNON ROSE, 2005
CHAMPAGNE

Aged Rum

MOUNT GAY EXTRA OLD, BARBADOS

EL DORADO 15 YR, GUYANA

ENGLISH HARBOUR OAK AGED 10 YR,
ANTIGUA

EL DORADO 21 YR, GUYANA

RON ZACAPA GRAN RESERVA 23 YR,
GUATEMALA

MOUNT GAY 1703 MASTER SELECT,
BARBADOS

BRUGAL SIGLO DE ORO, DOM. REP

ENGLISH HARBOUR 1981, ANTIGUA

EL DORADO 25 YR, GUYANA

Ingredients Used



CHEESE

POTATOES

TUNA

CARAMEL

SEAFOOD

GINGER

PRAWNS

SHRIMP

PORK MEAT

Starters



MARINATED SUMMER
VEGETABLE SALAD

WAHOO GRAVLAX

SEARED YELLOW-FIN TUNA

ROAST TOMATO LOBSTER BISQUE

SMOKED HAM TERRINE

LOBSTER SHRIMP RAVIOLI

MARINATED SPANISH OLIVES

CAJUN POTATO SKINS

TRUFFLE MACARONI CHEESE

CRISPY DUCK SALAD

Sheer Rocks Menu



White

LES CÔTILLES CHARDONNAY, DOMAINE ROUX, BURGUNDY

ALBACLARA, SAUVIGNON BLANC, HARAS DE PIRQUE, ANTINORI CHILE

BOURGOGNE ALIGOTE, DOMAINE ROUX PÈRE FILS, BURGUNDY

CHAMEROY MÂCON-VILLAGES, LOUIS LATOUR, BURGUNDY

THE HERMIT CRAB, VIOGNIER MARSANNE, D'ARENBERG, MCLAREN VALE, AUSTRALIA

SAUVIGNON BLANC, PETIT CLOS, MARLBOROUGH, NEW ZEALAND

ROLONA, GAVI DI GAVI, CASTELLARI BERGAGLIO, PIEDMONT

CANNONBALL CHARDONNAY, NORTHERN CALIFORNIA USA

ETNA, CARRICANTE, PLANETA, FEUDO DI MEZZO, SICILY, ITALY

MENETOU SALON, FOURNIER PERE ET FILS, LOIRE VALLEY

LUNE D'ARGENT, DRY WHITE BORDEAUX, CLOS DES LUNES, DOMAINE DE CHEVALIER, BORDEAUX

LA CHABLISIENNE CHABLIS, LA PIERRELEE, BURGUNDY

SANCERRE, DOMAINE VACHERON, SANCERRE, FRANCE

1610 VERMENTINO, SÉMILLON, CHÂTEAU GRAND BOISE, CÔTES DE PROVENCE

POUILLY FUISSÉ, VERS CRAS, DOMAINE SAUMAIZE MICHELIN, BURGUNDY

PULIGNY MONTRACHET 2017 MAISON LOUIS LATOUR, CÔTE DE BEAUNE, BURGUNDY

Red

LA CHAMIZA POLO PROFESSIONAL, MALBEC, MENDOZA, ARGENTINA

MONTE OTON GARNACHA, BODEGAS BORSAO, CAMPO DE BORJA, SPAIN

CÔTES DU RHÔNE, CHATEAU DU TRIGNON, FRANCE

BROUILLY, CHÂTEAU DE PIERREUX, BEAUJOLAIS, FRANCE

BOURGOGNE LA MOUTONNIÈRE, PINOT NOIR, DOMAINE ROUX PÈRE FILS, BURGUNDY

CHÂTEAU LA CAZE BELLEVUE, 2016 SAINT EMILION, BORDEAUX

IL BRUCIATO, TENUTA GUADO AL TASSO, MARCHESI ANTINORI, BOLGHERI

IMMORTELLE, 2016 CÔTES DU ROUSSILLON, FRANCE

MACMURRAY ESTATE, PINOT NOIR, CENTRAL COAST CALIFORNIA USA

MARQUES DE RISCAL RESERVA, RIOJA, RIOJA, SPAIN

BELLMUNT, PRIORAT, MAS D'EN GIL, PRIORAT, SPAIN

LES PÉLERINS DE LAFON-ROCHET, 2014/2015 SAINT-ESTÈPHE, BORDEAUX

LYTTON SPRINGS, ZINFANDEL, 2015 RIDGE VINEYARDS, CALIFORNIA USA

GEVREY CHAMBERTIN, 2013 DOMAINE DOUDET NAUDIN, CÔTE DE NUITS, FRANCE

THE DEAD ARM, SHIRAZ, 2014/2015 D'ARENBERG, MCLAREN VALE, AUSTRALIA

TIGNANELLO, 2016 MARCHESI ANTINORI, TUSCANY, ITALY

Sheer Rocks Menu



Sheer Rocks

Cocobay Resort Ffreyes, Parish
of Saint Mary na, New Haven,
United States

Opening Hours:

Monday 12:00-23:00
Tuesday 12:00-23:00
Wednesday 12:00-23:00
Thursday 12:00-23:00
Friday 12:00-23:00
Saturday 12:00-23:00
Sunday 12:00-23:00

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