

starters

OYSTER SHOOTERS

Classic 3 Vodka Citrus 3 Sweet Chili 3

FRESH LOCAL BAY SHRIMP CEVICHE

with romaine, tomato, cilantro, onion, radish and house lemon pepper tortilla chips. GF 13

STEAMED CLAMS

with haricot vert, garlic in a white wine butter sauce GF 11

FAMILY STYLE FRIES

Regular 7 Truffle 9 Sweet Potato 9

LOCAL DUNGENESS CRAB MAC & CHEESE

with truffle oil and topped with bread crumbs 16

CRISPY BRUSSELS SPROUTS

with bacon and a mustard sauce 10

LOCAL ALBACORE TUNA POKE BOWL

raw albacore tuna, avocado, marcona almonds, scallions, sesame vinaigrette, seaweed salad and wontons 14

ROASTED MISO CHICKEN DRUMMETTES

with sesame seeds and sriracha ranch dip GF 10

CLEARWATER

NEWPORT, OR

ECLIPSE WEEKEND DINNER

LOCAL WHOLE DUNGENESS CRAB

with corn on the cob, melted Cajun butter and garlic butter GF MP

SURF & TURF

grilled boneless ribeye with twice cooked mashed potatoes and mushroom sauce, & sautéed jumbo prawns with truffle angel hair pasta and a port wine reduction 38

soup & salad

CLAM CHOWDER OR SOUP OF THE DAY

CUP 6 BOWL 8

SLUMGULLION

CUP 7 BOWL 9

CHIPOTLE CAESAR

salad with garlic brioche croutons and a chipotle Caesar dressing 8
+ anchovies 1

MIXED BABY GREENS

salad with cucumbers, cherry tomatoes and a sherry vinaigrette 6

burgers

*all come with a choice of cup of soup, baby greens salad or FF.
sweet potato FF + 1 garlic truffle fries +1*

TURKEY PESTO BURGER

with buffalo mozzarella, caramelized onions, butter lettuce, beef steak tomato slice, and a spicy toasted pumpkin seed puree 14

ALSEA BURGER *

grass fed Angus beef blend of ground chuck & sirloin with caramelized onions, aged cheddar, fresh tomatoes, baby arugula, onion aioli, and sweet dill pickles on a brioche bun 14

SALMON BURGER

ground fresh salmon with onions, capers, dill, jalapenos, tomato, avocado, arugula white cheddar and caper aioli 18

VEGGIE BURGER

with house made veggie patty, tomato, avocado, mozzarella and lettuce on a brioche bun 16

vegetarian entrees

VEGETABLE LASAGNA

roasted veggies, marinara sauce and 3 cheese cream sauce, topped with mixed greens 18

BLACK QUINOA WITH GRILLED VEGETABLES

assorted seasonal vegetables grilled with organic quinoa and pine nut salsa. GF & Vegan 18

seafood entrees

COD FISH AND CHIPS 16

HALIBUT FISH AND CHIPS 19

LOCAL CRAB & GARLIC NOODLE

garlic soba noodles, crab, scallions, and parmesan cheese in an oyster sauce 18

PACIFIC NORTHWEST SALMON

with a mixture of Israeli couscous, asparagus, spinach and an herb lemon sauce 28

SEA SCALLOPS

with sweet pea risotto and a shrimp brown butter tomato sauce GF 34

SEAFOOD PASTA

with salmon, halibut, rock cod, bay shrimp, scallops and parmesan cheese in a Cajun cream sauce 24

PACIFIC NORTHWEST HALIBUT

baked Alaskan halibut with celery root puree, grilled asparagus and mango papaya salsa 30

COCONUT CURRY

mixed fresh fish, halibut, ling cod, salmon, shrimp, scallops, green beans and a coconut curry broth, with garlic toasts 26

meat entrees

FILET MIGNON

with broccolini, wild mushroom risotto, and a red wine sauce 32

BONE IN RIB EYE

18oz with garlic mashed potatoes, asparagus and a béarnaise sauce 38

dessert

all dessert 9

CHOCOLATE SOUFFLE

(please allow 20 min)

PEACH AND BLACKBERRY COBBLER

SALTED CARMEL BREADPUDDING

APPLE TART

TABLE SIDE SMORES

CARROT CAKE WAFFLE

SALTED BUTTER SCOTCH CRÈME BRULEE

KEY LIME PIE

GF = GLUTEN FREE PLEASE LET YOUR SERVER KNOW IF YOU ARE CELIAC AS GLUTEN FREE ITEMS MAY COME INCONTACT WITH GLUTEN. GLUTEN FREE BUNS, BREAD AND PASTA AVAILABLE UPON REQUEST

18% gratuity added to parties of 8 or more. Split charge upgrade 2.00

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.