

lunch starters

CLAM CHOWDER OR SOUP OF THE DAY
CUP 6 BOWL 8

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 sauce GF 14

FAMILY STYLE FRIES
Regular 7 Truffle 9 Sweet Potato 9

LOCAL DUNGENESS CRAB MAC & CHEESE
with truffle oil and topped with bread crumbs 16

ROASTED MISO CHICKEN DRUMMETTES
with sesame seeds and sriracha ranch dip GF 10

salad

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

CRISPY MAPLE SALMON SALAD
salad on a nest of baby greens with shaved radish, diced
tomatoes, pea sprouts and a sherry vinaigrette. GF 18

GRILLED SHRIMP SALAD
jumbo shrimp, mixed greens, papaya, mango, cherry
tomato with olive oil and lime juice dressing GF 16

CRAB LOUIE
salad with romaine lettuce, roma tomatoes, eggs, avocado,
scallions and Louie dressing. GF 18

SHRIMP COBB
salad with romaine, tomato, bacon, avocado, hardboiled
egg, bay shrimp with herb dressing. GF 15

KALE SALAD
baby kale with blueberries, strawberries, cucumber, radish,
with a ginger raspberry vinaigrette GF & Vegan 10

WATERMELON SALAD
fresh watermelon with heirloom tomatoes, feta cheese,
micro basil and a pink peppercorn dressing GF 12

PROSCIUTTO CHOP SALAD
with cucumbers, cherry tomatoes, hearts of palm, prosciutto,
cilantro, mozzarella, beats, with lemon, salt,
pepper and olive oil dressing GF 16

OYSTER SHOOTERS
Classic 3.5 Vodka Citrus 3.5 Sweet Chili 3.5

ARTISAN MEAT & CHEESE BOARD
assorted meats and cheeses with
fig jam, stone ground mustard,
berries and bread 18

PAN FRIED OYSTERS
Yaquina Bay oysters with herb panko,
parmesan cheese, tarter and spicy
pumpkin seed dipping sauces 12

LOCAL ALBACORE TUNA POKE BOWL
albacore tuna, avocado, marcona almonds, scallions,
sesame vinaigrette, seaweed salad and wontons 14

FISH TACOS

SAUTEED OR CRISPY
HALIBUT 19 ROCK COD 16
topped with cabbage slaw, pico de gallo, guacamole cilantro
cream and spicy pumpkin seed sauce in corn tortilla

entrees

HALIBUT OR ROCK COD FISH AND CHIPS
house made beer battered, fresh rock cod or halibut,
fried to perfection with tartar, seasoned fries and a spicy
pumpkin seed dipping sauce.
HALIBUT 19 ROCK COD 16

LOCAL CRAB & GARLIC NOODLE
garlic soba noodles, crab, scallions, parmesan cheese in an
oyster sauce 18

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

BLACK QUINOA WITH GRILLED VEGETABLES
assorted seasonal vegetables grilled with organic
quinoa and pine nut salsa. GF & Vegan 18

CLEARWATER

NEWPORT, OR

LOCAL WHOLE DUNGENESS CRAB

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

sandwiches

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

BLACKENED CHICKEN CLUB WRAP
with Applewood smoked bacon, avocado, baby greens,
pepper jack cheese, fresh tomatoes and red onion with a
cilantro herb dressing wrapped in a fresh herb tortilla. 13

GRILLED HAM AND CHEESE
with fig jam, smoked ham, caramelized onions and aged
cheddar on three cheese sourdough. 13

CRAB MELT
crab with sour cream, shallots, fresh tarragon, manchego
cheese on brioche bread 16

TURKEY PESTO BURGER *
with buffalo mozzarella, caramelized onions, butter
lettuce, beef steak tomato slice with a spicy toasted
pumpkin seed aioli 14

BISON BURGER *
with wild mushrooms, caramelized onion, white cheddar,
and onion aioli on a brioche roll 17

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

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

SALMON BURGER
ground fresh salmon patty with onions, capers, dill,
jalapenos served with tomato, baby arugula, aged white
cheddar and caper aioli 18

GF = GLUTEN FREE 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.