

starters

OYSTER SHOOTERS

Classic 3 Vodka Citrus 3 Sweet Chili 3

CRISPY CALAMARI

with Cajun aioli 11

FAMILY STYLE FRIES

Regular 7 Truffle 9 Sweet Potato 9

CRISPY BRUSSELS SPROUTS

with bacon and a mustard sauce 10

STEAMED CLAMS

with haricot vert, garlic in a white wine sauce GF 14

FRESH LOCAL BAY SHRIMP CEVICHE

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

LOCAL ALBACORE TUNA POKE BOWL

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

LOCAL DUNGENESS CRAB MAC & CHEESE

with truffle oil and topped with bread crumbs 16

CLAM CHOWDER OR SOUP OF THE DAY

CUP 6 BOWL 8

SLUMGULLION

CUP 7 BOWL 8

eggs & sweets

2 EGGS

two eggs any style with choice of bacon, sausage, chicken sausage.

Served with breakfast potatoes 9

APPLEWOOD BACON & CHEESE OMELETTE

Applewood smoked bacon, caramelized onions, and cheese
served with roasted breakfast potatoes 11

HAM AND CHEESE OMELETTE

with smoked ham, aged Tillamook cheddar cheese served
with roasted breakfast potatoes 11

CRAB AND AVOCADO OMELETTE

crab, avocado, white cheddar cheese served with
roasted breakfast potatoes 14

STEAK AND EGGS

skirt steak, eggs and béarnaise sauce, served
with roasted breakfast potatoes 16

BAY SHRIMP & BACON OMELETTE

with bay shrimp, Applewood smoked bacon, avocado, tomato and
sautéed onions, white cheddar cheese served with
roasted breakfast potatoes 11

CARROT CAKE WAFFLE

with cream cheese frosting, candied pecans
and powdered sugar 9

FRENCH TOAST

with maple syrup, powdered sugar and butter. 9

salad

GRILLED SHRIMP SALAD

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

BAY SHRIMP COBB

salad with romaine, tomato, bacon, avocado, hardboiled
egg, blue cheese, bay shrimp with herb dressing. 15

CHIPOTLE CAESAR

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

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

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
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

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

*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.

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

CLEARWATER

NEWPORT, OR

ECLIPSE WEEKEND BRUNCH

LOCAL WHOLE DUNGENESS CRAB

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

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 a spicy pumpkin seed sauce.
HALIB UT 19 ROCK COD 16

LOCAL CRAB & GARLIC NOODLE

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

BLACK QUINOA WITH GRILLED VEGETABLES

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

COCONUT CURRY

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

sides

COUNTRY SAUSAGE 5

CHICKEN SAUSAGE 6

BACON 6

TWO EGGS 6

GRILLED VEGETABLES 5

FRUIT 6

BERRIES 7

BREAKFAST POTATOES 5

TOAST 2

BAGEL & CREAM CHEESE 4