

# dinner 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

COCONUT SHRIMP  
with an apricot marmalade sauce 16

STEAMED CLAMS  
with haricot vert,  
garlic in a white wine butter 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

MIXED BABY GREENS  
salad with cucumbers, cherry tomatoes and a sherry  
vinaigrette 6

KALE SALAD  
baby kale with blueberries, strawberries, cucumber, radish,  
and 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

## vegetarian entrees

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

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

GRILLED PORTOBELLO MUSHRROOM  
with grilled asparagus, a mixture of Israeli couscous, dried  
apricots, and herb extra virgin olive oil 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

### CRISPY BRUSSELS SPROUTS

with bacon and a mustard sauce GF 10

### PAN FRIED OYSTERS

Yaquina Bay oysters in herb and parmesan panko  
with 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

## SURF & TURF

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

## 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

### LOCAL BLACK COD + CRAB RAVIOLI

with spring peas with a white wine cream sauce 28

### PACIFIC NORTHWEST SALMON

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

### PACIFIC NORTHWEST HALIBUT

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

### SEA SCALLOPS

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

### SEAFOOD STEW

mixed fresh fish, halibut, ling cod, salmon, shrimp, scallops,  
green beans and a coconut curry broth, with garlic toasts 28

### SEAFOOD PASTA

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

# CLEARWATER

NEWPORT, OR

## LOCAL WHOLE DUNGENESS CRAB

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

## meat entrees

### FILET MIGNON

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

### RACK OF LAMB

with parsnip puree, herb infused fried Brussels sprouts and  
a basil demi glaze GF 32

### BONE IN RIB EYE

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

## 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

### BISON BURGER \*

with wild mushrooms, caramelized onion, aged 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  
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