

## Starters

- Thai Shrimp Cakes** *zucchini pickle and toasted sesame aioli...* 9-
- Calamari "Fritti"** *quick fried in seasoned flour and served with cilantro lime sour cream* 13-
- Steamed Clams** *1 lb. Manilas steamed in dry white wine, garlic and fresh thyme...* 15-
- Pacific Oysters\*** *choose pan fried or panko fried. half dozen... 11- dozen... 16-*
- Dungeness Crab Cakes** *pan fried golden and served with pico de gallo...* 15<sup>50</sup>
- Seahawk Bread** *baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion*  
full order... 15- half order... 10-

## Soups, Salads

- House Salad with Shrimp** *organic spring greens, curried almonds, cranberries, house dressing...* 6-
- House Soups** cup... 6- bowl... 7-  

<b>Seasonal House Selection</b>	<b>Spinach Oyster Bisque</b>
<b>Clam Chowder</b>	<b>Smoked Salmon Chowder</b>
<b>Vegetarian Black Bean</b>	
- Soup, Salad and Garlic Bread** *choice of House Soup* cup... 12- bowl... 13-
- Seafood Salads** *our version of the classic Louie served with garlic bread*  

<i>Crab</i>	19-	<i>½ size</i>	15-
<i>Shrimp</i>	14-	<i>½ size</i>	10-
<i>Combo</i>	17-	<i>½ size</i>	13-

We accept Visa, MasterCard, Discover and American Express  
 Shared plate charge is 2.50  
**(541) 765-2995**  
 check us out at....

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Innovations and Specialties

- includes choice of House soup or salad w/ shrimp* Entrees are also available a la carte for 3- less
- Coconut Crusted Wild Shrimp (4)** *steamed rice, Asian slaw and ginger-orange sauce...* 16
- Pacific Rockfish** *Cajun or pan fried, served with roasted sweet potatoes with shrimp salsa...* 17-
- Red Curry BBQ'd Shrimp (6)** *wild and spicy, served on a crispy coconut risotto cake with stir fried vegetables...* 16-
- Grilled Wild Salmon\*** *on roasted sweet potatoes, topped with shrimp salsa...* 19<sup>50</sup>
- Pasta Rave** *linguine tossed with clams, crab, wild shrimp, fin fish.*  
Please choose one: marinara, alfredo, pesto or creamy pesto sauce... 17-

## Classic Entrees

- includes choice of House soup or salad with shrimp*  
Entrees are also available a la carte for 3- less
- Cioppino** *(sha-peen-o) Italian-American fish stew brimming with clams, large shrimp, crab and fresh fish in a tomato-herb broth...* sm/lg 20/25
- Dungeness Crab Cakes** *pan fried golden brown, served with pilaf...* 19<sup>50</sup>
- Pacific Oysters\*** *pan fried or deep fried in panko. Served with fries...* 17<sup>50</sup>
- Mixed Platter** *beer battered shrimp, Alaskan cod and panko breaded oysters served with slaw and fries...* 20-
- Surf Clams** *panko crumbs, pan fried, Basmati pilaf...* 17-

## Sandwiches and Such

- choice of slaw, fries, house soup or salad with shrimp*  
Gluten Free Buns available for 2-
- Pulled Pork** *We hickory smoke Carlton Farms pork shoulder, pull it proper and pile it on a house baked bun topped with slaw and Memphis style barbeque sauce ...* 13.50
- Grilled Hamburger\*** *grass fed, all natural Willamette Valley beef (7oz) with thin, crispy onions and aged cheddar on our house baked bun....* 14-

**Rockfish Po' Boy** *cornmeal fried filet on a toasted baguette with coleslaw, and sliced tomato ... 14-*

**Crispy Chicken\*** *cornmeal fried breast topped with cheddar cheese, bacon, crispy onions, tomato, lettuce and Mama's aioli on our house baked ciabatta... 14-*

**Tuna Melt** *sustainably harvested albacore from Oregon waters. Havarti with lettuce, zucchini pickle and tomato on house baked bread... 13.50*

## Simpler Fare

*One Course Meals..... or add House soup or salad with shrimp for*

3-

**Dungeness Crab and Shrimp "Mac and Cheese"** *with four cheeses and fresh basil.*

*Baked to a nice crust and served with house vegetables... 19-*

**Classic Greek Salad** *fresh cucumber, grape tomatoes, Kalamata olives, feta and greens... 11-*

*with grilled chicken breast... 15- topped with crisp fried calamari... 15-*

**Grilled Polenta and Fire Roasted Sweet Pepper "Florentine"** *(meatless) baked in*

*layers with fresh mozzarella and tomato slices, fresh basil pesto sauce and chive-mascarpone drizzle ... 11-*

**Grilled Romaine and Wild Salmon\* Salad** *choice of Oregon Bleu Vinaigrette or Caesar ... 16-*

**Gauche Steak\*** *4oz. top sirloin with roasted sweet potatoes, crispy onions and chimichurri butter... 16-*

**Green Curry** *flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and wild shrimp. Served with steamed peanut rice... 16-*

**Fish Tacos** *grilled Alaskan cod with corn tortillas, cilantro dressed cabbage,, tomatillo rice, pico de gallo and black beans (available fried) ... 16-*

**Fish and Chips** *Alaskan cod in crisp beer batter served with house made slaw two pieces ... 16- three pieces ... 18.50*

**Beer Battered Wild Shrimp** *(5) with fries and slaw 15.50*

## Beverages

**Steelhead Brewery Root Beer**  
**Jones Cream Soda**

3-

**Stumptown Coffee**

3-

3- w/Hazelnut shortbreads 5-

**Hot Lips Marion Berry Soda** 4-

**San Pellegrino Sparkling Water ½ ltr.** 3-

**Topo Chico Sparkling Water** 3-  
*w/refills*

**Fresh Brewed Tea (hot or iced)** 3-

**Loose Leaf Teas...Green, Breakfast, Earl Grey, Coconut Pu'er, Nana's Herbal Blueberry**

**Brew Dr. Seasonal Kombucha** 4-

**House Made Ginger Beer** 4-

**Fountain Sodas** 3-

**Apple Juice** 3-

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**Thank you for joining us for lunch!**

