

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...* 15⁵⁰
- Seahawk Bread** *baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion*

full order...	15-	half order...	10-
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Soups, Salads

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

cup...	6-	bowl...	7-
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- Seasonal House Selection**
- Spinach Oyster Bisque**
- Clam Chowder**
- Smoked Salmon Chowder**
- Vegetarian Black Bean**
- Soup, Salad and Garlic Bread** *choice of House Soup*

cup...	12-	bowl...	13-
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- Seafood Salads** *our version of the classic Louie served with garlic bread*

Crab	19-	½ size	15-
Shrimp	14-	½ size	10-
Combo	17-	½ size	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...* 19⁵⁰
- 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...* 19⁵⁰
- Pacific Oysters*** *pan fried or deep fried in panko. Served with fries...* 17⁵⁰
- 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!

