

o ° 7 \) | h d h h and d d

‡ o A 6-oz wild Northwest salmon fillet prepared in olive oil and lemon. 30.95

Dungeness # # s Two Dungeness crab blend cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli. 33.25

7 " = A 6-ounce flame-broiled fillet of fresh halibut with your choice of olive oil and lemon, pineapple-salsa, or blackened. 30.95

8 h o o uté Sautéed prawns, fresh clams, wild salmon, and Northwest cod topped with local bay shrimp and fresh Dungeness crab. 45.25

= **7 h #** Tender Pacific halibut fillets dipped in local Depoe Bay Brewing ale batter and deep-fried to a golden brown. Presented with fries and tartar sauce. two 19.25 | three 23.95

o o A 6-oz wild fillet of salmon filled with a mixture of crab, shrimp, cream cheese, and fresh herbs then baked to perfection. Finished with a lemon-lime butter sauce. 34.95

h n nd = b - d = t A 6-oz halibut fillet encrusted with Parmesan and herbs then baked to a golden brown. Topped with Alfredo sauce and local bay shrimp. 34.95

= **u** Panko breaded or grilled halibut in soft corn tortillas tossed with green and red cabbage and salsa verde. Topped with mango salsa and served with a side of chipotle ranch. Not served with sides. two 19.25 | three 24.25

) **7 o** Six shrimp dipped in local Depoe Bay Brewing ale batter and deep-fried. Presented with tartar and cocktail sauces. 20.95

o **h a** Shrimp sautéed in olive oil, garlic, capers, butter, lemon juice, lemon zest, and fresh herbs. 19.95

' **a " ay ** Eight breaded fried local oysters with tartar and cocktail sauces. 22.95

k # Two tender razor clams lightly breaded with Japanese-style breadcrumbs. Presented with tartar sauce. 19.95

d 7 h d # Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce. two 13.95 | three 16.95

" **d ° u** A blackened Ahi steak seared RARE and topped with fresh pineapple-salsa. Served with fresh steamed vegetables and a sweet and spicy red curry cream sauce over Jasmine rice. 25.95

7 o Clams, Northwest cod, shrimp, wild salmon, calamari, fresh Dungeness crab, Newport bay shrimp, fresh herbs, and white wine simmered in a zesty tomato broth. Served with Parmesan garlic bread. 44.95

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u o | 8-oz 24.95

V ' o 10-oz 41.00

k -ye 12-oz 45.00

7 @on 8-oz 24.95

7 U 8-oz 45.95

o ° Oscar Style (Fresh Dungeness Crabmeat, Béarnaise, Asparagus) 25.25 | 3 Sautéed Prawns 6 | Blue Cheese 3 | Demi-Glace 3 | Mushrooms 2 | Creole Hollandaise 2 | Sautéed Onions 2

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10-oz 34.25 | 12-oz 41.25

8 8 7 " 100% Oregon grass-fed and finished beef from = gh) 8 7 d V
" . A half-pound burger char-grilled to your specifications with Tillamook® Cheddar, Swiss, Pepper Jack, or Jack cheese. Served with lettuce, tomato, and onion on a grilled pub bun. 17.95

Other Patty Options | Veggie 10.95 | Chicken Breast 10.95 | Portabella Mushroom 12.95
Add 2.00ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 2.25 Bacon

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h # h Parmesan encrusted chicken breast grilled until golden brown and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread. 21.25

" # # o Grilled chicken breast served over greens with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction. 14.95

= b nd # o d # n" Chicken breast breaded with fresh Parmesan and bread crumbs then stuffed with Mozzarella, Fontina, fresh basil, and spinach. Topped with a prosciutto and tomato cream sauce. Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend. 22.95