

Burgers & More



Salads

All our burgers and sandwiches are served with seasoned fries
Sub Veggie Patty for any burger; GF Bun:\$4.00; Add bacon: \$3.00;
Fresh Jalapeno \$1.00; Sub Side Salad or side Caesar: \$4.00

Add 6 oz chicken (+\$10) 4 prawns (+\$8), 4 oz house tuna salad
Choice of dressing: ranch, bleu cheese, house vinaigrette, Caesar, Sweet Chilli

<u>Classic Cheeseburger*</u>	\$15
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty, Tillamook cheddar cheese on a brioche bun with aioli, mixed greens, onion & tomato	
<u>Mushroom Swiss Burger*</u>	\$16
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, caramelized onions, mushrooms, aioli, mixed greens on a brioche bun	
<u>Black & Bleu Burger*</u>	\$18
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Bleu cheese, pickled onions, tomato, mixed greens, Aioli on a brioche bun	
<u>Pepper Jelly Elk Burger*</u>	\$22
Seasoned fresh, local 1/3 lb elk burger patty grilled to order topped with pepper jelly, bleu cheese, caramelized onion and Aioli on a brioche bun	
<u>Shrimp Melt</u>	\$16
Grilled Shrimp, Bacon, Tillamook Cheddar, pickled onion, sweet chili aioli, romaine lettuce & Pico de Gallo served on a hoagie roll	
<u>Grilled Chicken Sandwich*</u>	\$16
Grilled chicken breast with Tillamook Cheddar, mixed greens, tomato, onion, sweet chilli aioli, served on a brioche bun	
<u>Pulled Pork Sandwich*</u>	\$16
Pulled Pork, Tillamook Cheddar, Carolina Gold BBQ sauce, slaw, pickled onions on a brioche bun	
<u>Fish Tacos</u>	\$16
(3) corn tortilla tacos with deep fried fish of the day, topped with slaw, sweet chilli aioli, Pico de Gallo, and cotija cheese. Add rice & black beans and make it a meal (+\$6.00) - Not served with fries	
<u>Grilled Shrimp Tacos GF</u>	\$16
(3) corn tortilla tacos loaded with grilled shrimp, topped with slaw, sweet chilli aioli, Pico de Gallo, and cotija cheese. Add rice & black beans and make it a meal (+\$6.00) - Not served with fries	

<u>Shrimp Salad</u>	\$20
Roasted Red Peppers, Red Onion, Mushrooms, Feta Cheese, grilled shrimp over a bed of mixed greens & your choice of dressing	
<u>Red Beet Salad GF</u>	\$14
Sliced red beets, mixed greens, parsley, feta cheese, chopped candied walnuts & red onion with your choice of dressing	
<u>Dollar Greens Salad GF</u>	\$12
Mixed greens, candied walnuts, bleu cheese crumbles, red onion, tomato and your choice of dressing	
<u>Caesar Salad</u>	\$13
Traditional Caesar salad with house made Caesar dressing , topped with parmesan, croutons & black pepper	
<u>Tuna Salad Sandwich</u>	\$18
House canned local albacore tuna, mayo, celery, red onion, dill, capers and chopped romaine, served on a hoagie bun with a small Dollar Greens Salad and a choice of dressing	

Soups

<u>Clam Chowder GF</u> - Cup (8 oz) /Bowl (12 oz)	\$9/15
Delicious gluten free clam chowder with calms & bacon, made in house, served with oyster crackers (crackers are not not GF)	
<u>Chicken Paprikash GF</u> - Cup (8oz) /Bowl (12 oz)	\$9/15
Traditional Serbian stew (8 oz) made with chicken, potatoes, peas, onion and paprika, served with a slice of French Bread for dipping (bread is not GF)	

Entrees From the Ocean

Entrees From the Farm

All entrees are served as described, no modifications or substitutions

<u>Fish & Chips</u>	\$22.00 to \$28 depending on the fish of the day
Catch of the day (halibut, albacore tuna, cod or rockfish) battered in a light citrus soda batter, deep fried and served with tartar sauce and seasoned fries	
<u>Steamer Clams GF</u>	20
One pound of steamed clams sautéed in wine & garlic with herbs, onion, cherry tomatoes and smoked sausage, served with an IPA reduction, toasted bread & butter. GF bread available for an additional \$4.00	
<u>Cioppino</u>	30
A medley of seafood (clams, mussels, calamari, fish, crab leg, scallops, shrimp) in a delightful tomato & vegetable sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<u>Shrimp & Clams</u>	30
Shrimp & clams over fresh linguini tossed in a light creamy Alfredo sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<u>Catch of the day</u> Blackened or Sauteed	market price
Served with your choice of pasta, rice or mashed potatoes & vegetables	

<u>Braised Chicken Thighs with an IPA Reduction GF</u>	21
(2) chicken thighs braised in apple juice, IPA and cabbage and served with rice, farm vegetables and IPA reduction	
<u>German Sausage & Farm Vegetables GF</u>	24
(2) sliced German links over sauteed vegetables, pickled onions, aioli, bleu cheese and IPA reduction	
<u>Steak with Garlic Butter*</u> GF	market price
(depending on the cut)	
Steak (ask server for the cut of the day) topped with garlic butter, served with mashed potatoes and vegies of the day	
Add 4 grilled prawns for \$8.00	
<u>Pasta Primavera</u> - Vegetarian	18
Fresh linguine in olive oil, garlic and butter sauce with roasted & fresh vegetables served with toasted bread with garlic butter - Add 6 oz chicken or 8 shrimp (+\$10)	

Small Plates

One payment type (cash or card) per party even if seated at multiple tables

Automatic gratuity of 20% for parties of 5 or more

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GF = Gluten Free

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

210 South 1st St, Rockaway Beach, OR 97136

503-355-2200

Calamari w/Pepperoncini	\$15
Garlic Feta Fries GF	\$9
Oyster Shooter GF	\$4
Prawn Cocktail GF	\$15
Side Salad	\$8
Side Caesar Salad	\$8
Chicken Strips & Fries	\$12
PB&J & fries	\$10
Rice & Beans	\$8
Pulled Pork Quesadilla	\$15

Check our Specials board for exciting daily specials & desserts



503-355-2200

DRINKS

Pints on Draft

Michelob Ultra	\$6
Buoy IPA	\$7
Buoy Pilsner	\$7
Public Coast Hazy IPA	\$7
Pelican Kiwanda Cream Ale	\$7
Seasonal Cider	\$8

Beer & Cider Bottles/Cans

Ace Pineapple Cider	\$7
Incline Marionberry Cider	\$7
Alaskan Amber	\$7
Pelican Tsunami Stout	\$7
Shock Top Belgian White Ale	\$7
Longboard Island Lager	\$7
Ninkasi Total Domination IPA	\$7
Budweiser & Bud Light	\$5
Non Alcoholic Beer	\$5

Soft Drinks, Espresso & More

Fountain Drinks	\$3
Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (Served on Site only)	
Hot Tea & Honey	\$5
English Breakfast, Green Tea, Mint Herbal Tea, Myer Lemon Herbal Tea, Earl Gray, Orange Spice	
Other Beverages	\$4
Bottled: Water, Coke, Diet Coke, Sprite 12 oz Glass: Orange Juice, Apple Juice , Whole Milk, Chocolate Milk	
Latte	\$7
(Plain or Vanilla) & Mocha & Cappuccino	
Americano & Espresso	\$5

Cocktails

Wish Maker Genie	\$10
(Sauza Gold, Orange Liquor, Peach Schnaps, Blue Curacao, sour mix)	
Italian Margarita	\$12
(Sauza Gold, Amaretto, Orange Juice, squeeze of lime, sugar or salt rim)	
Pink Lemonade Margarita	\$10
(Sauza White Tequila, Triple Sec, Pink Lemonade, sugar or salt rim)	
Beach Dreamin'	\$12
(Bacardi Silver, Blue Curacao, Pina Colada mix, Pineapple juice, topped with whipping cream)	
Southside	\$10
(Seagram's Gin, Lemon juice, orange juice, simple syrup, fresh mint)	
Campfire	\$10
(Bacardi rum, Peach Schnaps, McNaughton, Grenadine, Pineapple juice)	
Pineapple Upside Down Mimosa	\$10
(Brut champagne, Cake vodka, pineapple juice)	

Guests Favorites

Sand Dollar Mules	\$9
Choice of: Smirnoff Vodka, Seagram's Gin, Sauza Gold Tequila, McNaughton's Whiskey or Fireball with Cock & Bull Ginger Beer & Lime	
Bloody Mary	\$9
House made medium spicy mix, Smirnoff Vodka, Celery, Lime & pickled garnish assortment	
Sand Dollar Cocktail	\$12
Smirnoff Vodka, Peach Schnapps, Melon Liquor, Southern Comfort, orange juice, pineapple juice, grenadine and a splash of soda	
Old Fashioned	\$10
Jim Beam, Bitters, simple syrup, muddled orange, Bordeaux cherry	
Lemon Drop Martini	\$14
Smirnoff Citrus, Fresh Lemon Juice, Simple Syrup & Sugar Rim	
Mai Tai	\$14
Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice, Grenadine	
Manhattan	\$14
Bulleit Rye, sweet vermouth, 2 dashes Angostura Bitters, Bordeaux cherry garnish	

Wines

House Wine	\$5 \$23
Chardonnay, Cabernet Sauvignon	
Chateau Ste. Michelle	\$9 \$40
Riesling, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon	
Eola Hills	\$9 \$40
Pinot Noir, Pinot Gris, Rose	
Brut Sparkling Wine	\$8 \$38

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