

CLEARWATER

NEWPORT, OR

* APPETIZERS *

*Local Oyster **
Shooters \$4

Classic
Bloody Mary (21+)
Ginger Sambal (GF)

UMAMI BRUSSELS SPROUTS

Miso, garlic, tamari, parmesan 11

CRISPY ORANGE CAULIFLOWER

House zesty orange sauce, green onions 16

CRISPY SHRIMP

Sriracha aioli 16

STEAKHOUSE MEATBALLS

Italian sausage family recipe 9

DEVEILED EGGS

Topped with crispy shrimp 9(for 3)

MUSHROOM RISOTTO BALLS

Gouda, parmesan, truffle oil 8

STEAMED CLAMS

Haricot vert, garlic, white wine, bread 21

SPICY TUNA & CRISPY RICE*

Fresno chili, tamari 15

MISO CHICKEN WINGS

Drumettes, sesame seeds, chipotle ranch 16

CALAMARI

Cajun aioli 18

PAN FRIED OYSTERS

Herb panko, pickled jalapeno, tartar 16

ARTISAN MEAT & CHEESE BOARD

Fig jam, stone ground mustard, grapes, strawberries, marcona almonds, bread 10

Choose your meats & cheeses

CHEESES

Pecorino truffle sheep milk 8
Ibores goat milk w/ paprika rind 6
La tur 9
Burrata 4

MEATS

Prosciutto 5 Salame 4

CRAB

HEIRLOOM TOMATO DUNGENESS

CRAB BURRATA

Burrata, crab meat, balsamic pearls (GF) 24

CRAB CAKES

Crab, calamari, cajun remoulade, chipotle ranch 20

CRAB MAC & CHEESE

Crab, four cheeses, truffle oil (GF pasta available) 24

CRAB DIP

Crab, garlic, blue corn tortilla chips 15

SOUPS & SALADS

CLAM CHOWDER

Clams, bacon, potato, cream
Cup ... 7 Bowl ... 10
(w/pink shrimp +3)

DAILY SOUP

Cup ... 7 bowl ... 10

CHOPPED COBB SALAD

Romaine, tomatoes, bleu cheese, bacon, shrimp, avocado, bleu cheese dressing, deviled egg (GF) 18

FARM SALAD

Flat iron steak, romaine, corn, black beans, pico de gallo, pasila chili, monteray jack cheese, avocado cilantro dressing, tortilla strips 21

BLACKENED SALMON CAESAR

King salmon, parmesan crisps, avocado, cucumbers, Caesar dressing (GF) 25

CRAB LOUIE

Dungeness crab, romaine lettuce, spring mix, tomatoes, hard boiled eggs, cucumber, 1000 island dressing 25

All ingredients are not listed on menu. Ask your server for ingredients list if you have allergies. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.

20% Gratuity may be added to parties of 6 or more.

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COCKTAILS

THE PAPER PEAR

Pear Brandy, pomegranate liqueur, amaro, pressed lemon juice 17

CUCUMBER BASIL MARTINI

Cucumber infused rogue farmhouse gin, basil, pressed lime juice, simple syrup 15

LAST LUX

Hendricks gin, green chartreuse, luxardo maraschino liqueur, pressed lime juice 17

CLEARWATER

Thinkingtree lavender vodka, pressed lemon and lime juice, simple syrup 13

APPLE CIDER SOUR

Buffalo trace bourbon, apple cider syrup, agave, pressed lemon juice, egg white 14

FOUR ROSES MANHATTAN

Four roses bourbon, cocchi di vermouth, angostura bitters, cherry bitters 15

HUCKLEBERRY LEMONDROP

Wildroots huckleberry vodka, pressed lemon juice, simple syrup 13

FALL APEROL SPRITZ

Aperol, apple cider syrup, pumpkin spice, prosecco 16

SALTED CARAMEL ESPRESSO MARTINI

Caramel vodka, cold brew, spanish vanilla liqueur, bourbon sauce, salted rim 16

GINGER BEER PALOMA

Silver tequila, campari, pressed grapefruit juice, pressed lime juice, simple syrup, ginger beer 13

PUMPKIN PIE MARTINI

Vanilla vodka, koloa rum, pumpkin syrup, half n half, spanish vanilla liqueur 14

NUTTY RABBIT

Choice of hot or cold, dead rabbit irish whiskey, mr blacks cold brew, baileys, frangelico, coffee, walnut bitters 17

SCOTCH FLIGHT

Ardbeg 10 year, Glenlivet 12 year, Oban 14 year, Macallan 15 year fine oak 31

MULES

HOLIDAY MULE

Tanqueray gin, pomegranate liqueur, cranberry juice, ginger beer 14

APPLE CRANBERRY MULE

Choice of vodka or bourbon, apple cider syrup, pressed lime juice, cranberry juice, ginger beer 14

SPECIAL MOCKTAILS

non - alcoholic \$6

SEASONAL SPARKLER

Zero proof italian liqueur, soda water, pumpkin spice, apple cider syrup

ROSE SPRITZ

Rose syrup, pressed lemon juice, splash cranberry juice, soda water

FLAVORED LEMONADES

Lavender or strawberry

CRANBERRY GINGER FIZZ

Cranberry juice, ginger beer, pressed lime juice

DRAFT BEER

BONEYARD RPM IPA

Bend, OR

ROGUE HAZY PALE ALE

Newport, OR

GOOD LIFE HIGH ALTITUDE LAGER

Bend, OR

BUOY HELLES LAGER

Astoria, OR

THREE CREEKS KNOTTY BLONDE

Sisters, OR

GOODLIFE SWEET AS! PACIFIC ALE

Bend, OR

NEWPORT BREWING DUNGY IPA

Newport, OR

MAC & JACKS AFRICAN AMBER

Redmond, Washington

BOTTLED BEER

GUINNESS STOUT 16 oz 7

COORS LIGHT 4

RAINIER 16 oz 4

MODELO 6

ROGUE DEAD GUY ALE 6

ATHLETIC IPA (NON-ALCOHOLIC) 6

PELICAN STRATA & ACAI (NON-ALCOHOLIC) SELTZER 6

BLACK BUTTE PORTER 7

SCHILLING PINEAPPLE PASSIONFRUIT CIDER 7

GROUNDBREAKER INCLUSION IPA (GF) 7

FIRESTONE CALI SQUEEZE BLOOD ORANGE 6

MANGO WHITE CLAW 6

MIGRATION BREWING HAZY IPA 7

DRINKS

CLEARWATER

NEWPORT, OR

ENTREES

CRAB & GARLIC NOODLE

Crab, garlic soba noodles, scallions, parmesan cheese, bean sprouts, spicy red peppers, snow peas, yakisoba sauce 32

ROCK COD FISH AND CHIPS

Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce 19

CRISPY ROCK COD TACOS

Beer battered, pico de gallo, guacamole, hot garlic habanero cream sauce, spicy pumpkin sauce 21

CILANTRO MISO VEGETABLES

Bok choy, brussels sprouts, red peppers, broccolini, crispy sticky rice, cilantro miso sauce, asparagus, carrot, fresno chilis (GF) 21

CHINOOK CURRY SALMON*

Curry sauce, mango papaya sauce, bok choy chinook salmon, crispy sticky rice (GF) 34

PAN SEARED FLAT IRON*

Flat iron steak, truffled mashed potatoes, heirloom carrots, red wine demi glaze, crispy onions 28

Coconut Curry Seafood Stew \$34

HALIBUT, COD, SALMON, MUSSELS, SHRIMP, CLAMS, SCALLOPS, GREEN BEANS, TOMATO, CREAM, COCONUT MILK, CILANTRO RICE

Crispy Cauliflower Tacos \$19

BATTERED CAULIFLOWER FLORETS, CORN TORTILLAS, PICO DE GALLO, GUACAMOLE, HOT GARLIC HABANERO CREAM SAUCE, SPICY PUMPKIN SAUCE

CHICKEN PESTO PASTA

Choose zoodles or linguini pasta, diced chicken, garlic, pesto, cream, brussels sprouts, roasted pistachio (GF pasta available) 20

SEAFOOD PASTA

Salmon, halibut, cod, shrimp, scallops, peas, parmesan, cajun cream sauce (GF pasta available) 29

FILET MIGNON*

8 Oz filet, spinach, potatoes au gratin, whiskey shallot sauce, crispy onions 44

SURF & TURF*

4 Oz petit filet mignon, twice-cooked mashed potatoes, mushroom sauce, crispy onions & sauteed jumbo prawns, asparagus, truffle angel hair pasta port wine reduction 42

SEARED JUMBO SCALLOPS*

Green pea risotto, blood orange balsamic (GF) 36

LINGUINI AND MEATBALLS

Steakhouse meatballs, marinara, pasta, parmesan cheese 22

BURGERS & SANDWICHES

choice of side: cup of soup, salad, or fries (garlic truffle fries or sweet potato fries +1)

Wild Burger \$22

BURGER PATTY MADE WITH NEW ZEALAND ELK, WILD BOAR, BISON AND WAGYU BEEF, CARAMELIZED ONION AND BACON RELISH, JACK CHEESE, TOMATO, LETTUCE, GARLIC AIOLI, BRIOCHE BUN

CLEARWATER BURGER*

Angus beef, caramelized onions, cheddar, tomato, arugula, onion aioli, bread and butter pickles, brioche bun 17

SALMON BURGER*

Salmon, avocado, white cheddar cheese, arugula, tomato, pickled jalapeno, tartar sauce, brioche bun 24

TUNA MELT

Sourdough, parmesan cheese, cheddar cheese, albacore tuna salad, bread n butter pickles, avocado 19

SHRIMP MELT

Pink shrimp, jack cheese, tartar sauce, brioche bread 21

CRISPY CHICKEN BURGER

Crispy chicken breast, bacon, tomato, lettuce, chipotle aioli, jack cheese, brioche bun 17

CLEARWATER

NEWPORT, OR

WINE

PINOT GRIS

- 🍷 SOKOL BLOSSER - 2020 WILLAMETTE VALLEY 10 / 36
GUILD - 2020 WASHINGTON 38
- 🍷 BELLE PENTE - 2016 WILLAMETTE VALLEY 42

ROSE

- 🍷 SASS, GAMMAY NOIR ROSE - 2019 WILLAMETTE VALLEY 11 / 38
- 🍷 AVALINE - FRANCE 12 / 40
- THE BEACH ROSE, WHISPERING ANGEL - 2020 FRANCE 48

PINOT BLANC

- 🍷 THE FOUR GRACES - 2020 WILLAMETTE VALLEY 52
- 🍷 ST. INNOCENT - WILLAMETTE VALLEY 62

SAUVIGNON BLANC

- 🍷 WHITE HAVEN - 2021 NEW ZEALAND 11 / 38
- LINEN - 2020 COLUMBIA VALLEY 42
- PONGA - 2021 NEW ZEALAND 38

RIESLING

- 🍷 A TO Z - 2019 OREGON 10 / 36
- PACIFIC RIM JUST RIGHT - 2021 CALIFORNIA 32
- 🍷 HOLLORAN - 2020 WILLAMETTE VALLEY 46

CHARDONNAY

- 🍷 BLACK STALLION - 2021 NAPA VALLEY 13 / 42
- 🍷 MATHEW FRITZ - 2021 SONOMA COUNTY 9 / 32
- 🍷 FLANUER - 2021 WILLAMETTE VALLEY 60
- RODNEY STRONG, CHALK HILL - 2018 CALIFORNIA 44
- 🍷 LEMELSON - 2021 WILLAMETTE VALLEY 68

INTERESTING WHITES

- 🍷 FELLOW, CHENIN BLANC - 2021 CLARKSBURG, CA 11 / 38
- 🍷 ILLAHE, VIOGNIER - 2022 WILLAMETTE VALLEY 13 / 42

SPARKLING MUSKAT

- 🍷 TUALATIN ESTATE - 2020 WILLAMETTE VALLEY 13 / 44

BUBBLES

- 🍷 BENVOLIO PROSECCO SPLITS 187 ML - ITALY 10
- MILLE PROSECCO - ITALY 36
- VOUVRAY BRUT DOMAINE DU - FRANCE 50
- J CUVÉE CHAMPAGNE - SONOMA 72
- 🍷 EOLA HILLS, SPARKLING MÜLLER THURGAU - 2018 OR 42
- 🍷 VARNUM BRUT ROSE - 2018 WILLAMETTE VALLEY 40

MALBEC

- 🍷 PORTILLO - 2019 ARGENTINA 7 / 28
- TRAPICHE BROQUEL - 2020 ARGENTINA 32
- FLOURISHING PALM - 2016 COLUMBIA VALLEY 80

SYRAH

- K MILBRANDT - 2017 WAHLUKE SLOPE 64
- EX UMBRIS - 2019 COLUMBIA VALLEY 48
- MCMANIS PETITE SIRAH - 2020 LODI, CALIFORNIA 38

CABERNET SAUVIGNON

- 🍷 THE HERDSMAN - 2020 DUNNIGAN HILLS, CA 12 / 40
- FEDERALIST - 2018 LODI 46
- RODNEY STRONG, BROTHERS - 2016 CALIFORNIA 80
- IRON + SAND - 2018 PASO ROBLES, CA 58
- RODNEY STRONG - 2018 ALEXANDER VALLEY 52
- PENLEY ESTATE PHOENIX - 2017 AUSTRALIA 48
- SOOS CREEK LE TASTEVIN - 2019 WASHINGTON 64

MERLOT

- DUCKHORN VINEYARDS - 2018 NAPA VALLEY 62
- CHARLES KRUG - 2019 NAPA VALLEY 52

PINOT NOIR

- 🍷 FOUNDERS RESERVE - 2021 WILLAMETTE VALLEY 12 / 40
- 🍷 KING ESTATE, INSCRIPTION - 2019 OREGON 44
- 🍷 JOEL GOTT - 2016 WILLAMETTE VALLEY 58
- HERITAGE - 2020 COLUMBIA VALLEY 48
- 🍷 ERATH ESTATE - 2018 WILLAMETTE VALLEY 72
- 🍷 AYRES PERSPECTIVE - 2021 RIBBON RIDGE 52

INTERESTING REDS

- 🍷 TAMARACK CELLARS - 2020 COLUMBIA VALLEY 11 / 38
- CRITERION BAROLO DOCG - 2016 ITALY 72
- LA GERLA ROSSO DI MONTALCINO - 2019 ITALY 58
- GULFI CERASUOLO DI VITTORIA - 2019 ITALY 54
- CASA SMITH PRIMATIVO - 2018 WAHLUKE SLOPE 52
- ORIN SWIFT 8 YEARS IN THE DESERT - 2018 CA 70
- THE PRISONER, RED - 2019 NAPA VALLEY 78
- 🍷 VALCAN MELANGE DE VIN - 2019 ROGUE VALLEY 48
- FLOURISHING PALM BARBERA - 2018 COLUMBIA VALLEY 84

TEMPRANILLO

- 🍷 PAGO FLORENTINO - 2018 SPAIN 54
- VARNUM - 2016 SANTA CLARA VALLEY 56

ZINFANDEL

- 🍷 CLINE, OLD VINE - 2021 NAPA VALLEY 8/30
- ROBERT BIALE, BLACK CHICKEN - 2019 NAPA VALLEY 72
- THE PRISONER, SALDO - 2019 CALIFORNIA 66
- EOLA HILLS, OLD VINE RESERVE - 2016 LODI 54
- HARTFORD OLD VINE - 2021 RUSSIAN RIVER VALLEY 84

OTHER BEVERAGES

SAN PELLEGRINO SPARKLING WATER 750 ML 8
BUNDABERG GINGERBEER 5
STEWARTS ROOTBEER 4

COCA COLA MEXICAN SODA 5
HOUSE MADE LEMONADE 4
DRY BOTANICAL BUBBLY CUCUMBER 5
FANTA ORANGE MEXICAN SODA 5

BREW DR. KOMBUCHA SEASONAL 6
CBD WYLD BLACKBERRY SODA WATER 6
**CONTAINS CANNABIDIOL (CBD) OIL

CLEARWATER

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DESSERT

S'MORES IN A JAR

toasted marshmallow fluff, chocolate mousse, graham cracker 9

SALTED CARAMEL BOURBON BREAD PUDDING

brioche bread, heath bar crumble, caramel, bourbon sauce 13

BROWNIE SUNDAE A LA MODE

*chocolate brownie, vanilla bean ice cream, caramel,
chocolate syrup 10*

CARROT CAKE WAFFLE

pecans, cream cheese frosting, berries, raisins 13

CINNAMON TOAST CREME BRULEE

cinnamon toast crunch, cream 10

PEACH AND BLACK BERRY COBBLER

with vanilla bean ice cream GF 12

AFTER DINNER COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI

*Caramel vodka, cold brew, spanish
vanilla liqueur, bourbon sauce, salted rim 16*

THE NUTTY RABBIT

*Choice of hot or cold, dead rabbit irish whiskey, mr
blacks cold brew, baileys, frangelico, coffee, walnut
bitters 17*

PUMPKIN PIE MARTINI

*Vanilla vodka, koloa rum, pumpkin syrup, half n
half, spanish vanilla liqueur 14*

SAUTERNES DESSERT WINE

Castelnau de Suduiraut - 2016 Bordeaux, France 14

KOPKE TAWNY PORT

10-year-old Port -Portugal 14

GRAHAMS 20 YEAR TAWNY PORT 14

CLINE LATE HARVEST MOUVEDRE

2017 Contra Costa County 12