

CLEARWATER

NEWPORT, OR

♦ APPETIZERS ♦

ARTISAN MEAT & CHEESE BOARD

Two cheeses, two meats, fig jam, berries,
pitted olives, marcona almonds, crostinis,
french bread 34

CALAMARI

Cajun aioli 18

SPICY TUNA & CRISPY RICE*

Fresno chili, tamari 15

MUSHROOM RISOTTO BALLS

Gouda, parmesan, truffle oil 8

UMAMI BRUSSELS SPROUTS

Miso, garlic, tamari, parmesan 11

CRISPY SHRIMP

Sriracha aioli 16

ORANGE CAULIFLOWER

House zesty orange sauce, green onions 16

STEAKHOUSE MEATBALLS

Italian sausage family recipe 9

DEVILED EGGS

Topped with crispy shrimp 9 (for 3)

STEAMED CLAMS

Haricot vert, garlic, white wine, bread 21

MISO CHICKEN WINGS

Drumettes, sesame seeds, chipotle ranch 16

PAN FRIED OYSTERS

Yaquina bay oysters, herb panko,
pickled jalapeno, tartar 16

BUTTER ROLLS

Fresh baked 10

LOCAL OYSTER * SHOOTERS \$4

Classic

Bloody Mary (21+)

Ginger Sambal (GF)

DUNGENESS CRAB

WHOLE DUNGENESS CRAB

Served in the shell, corn on the cobb,
cajun butter, garlic butter, garlic bread MP

HEIRLOOM TOMATO DUNGENESS CRAB BURRATA

Burrata, crab meat, balsamic
pearls (GF) 24

DUNGENESS CRAB CAKES

Crab, calamari, cajun remoulade,
chipotle ranch 20

DUNGENESS CRAB MAC & CHEESE

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

JAN'S DUNGENESS CRAB DIP

Crab, garlic, blue corn tortilla chips 15

SOUPS & SALADS

make any salad into a wrap with choice of side +2

CLAM CHOWDER

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

FRENCH ONION

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

COCKTAIL FOR A CAUSE

Proceeds go to monthly cause ask server for details 18

CUCUMBER BASIL MARTINI

Hendricks gin, cucumber bitters, basil, pressed lime juice, simple syrup 16

CLEARWATER

Monopolowa vodka, portland lavender syrup, pressed lemon and lime juice 14

FOUR ROSES MANHATTAN

Four roses bourbon, cocchi di vermouth, angostura bitters, cherry bitters 16

HUCKLEBERRY LEMONDROP

Wildroots huckleberry vodka, pressed lemon juice, simple syrup 14

SALTED CARAMEL ESPRESSO MARTINI

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

WRONG TURN NEGRONI

Sweet vermouth, Campari, sourgal Moscato 16

APPLE SIDECAR

Vanilla vodka, apple jack brandy, lemon juice, apple cider syrup, drambuie, orange juice 16

SPICED CHAI MARTINI

Vanilla vodka, baileys, spiced chai, cold brew 16

GINGER JUBILEE

Clear creek brandy, pear puree, lime juice, french ginger liqueur, ginger beer 16

BLUSTERY DAY

Hot chocolate, screwball, baileys, buttershots, whipped cream, graham cracker crumble 15

CARAMEL APPLE MARTINI

Caramel vodka, baileys, apple jack, apple cider syrup 16

POMPEROL SPRITZ

Aperol, pomegranate liqueur, pressed lemon juice, pomegranate soda, prosecco 16

SPICY BLACKBERRY MULE

Buffalo trace bourbon, spicy blackberry puree, pressed lime juice, ginger beer 15

PERFECT PEAR MARTINI

Gompers gin, pear puree, cinnamon syrup, fig bitters, egg white 16

MOCKTAILS

FLAVORED LEMONADES

Lavender or strawberry 6

APPLE GINGER MULE

Apple cider syrup, lime juice, gingerbeer 7

PEAR CINNAMON SPRITZ

Pear puree, cinnamon syrup, pressed lemon juice, soda water 7

NOT THE GUMDROP BUTTON

N/A gin, gingerbread syrup, pressed lemon juice, egg white, cardamon bitters 10

POMEGRANATE FIZZ

N/A aperol, cranberry juice, pressed lemon juice, izzy pomegranate soda 10

SPARKLINS FOCUS MOCKTAIL

Magic mind wellness shot, soda water, lavender syrup 7

DRAFT BEER

\$7

BONEYARD RPM IPA

Bend, OR

ROGUE DEAD GUY ALE

Newport, OR

GOOD LIFE HIGH ALTITUDE LAGER

Bend, OR

PERIEM PILSNER

Hood River, OR

CASCADE LAKES BLONDE BOMBSHELL

Redmond, OR

GOODLIFE SWEET AS! PACIFIC ALE

Bend, OR

MIGRATION HAZY IPA

Portland, OR

MAC & JACKS AFRICAN AMBER

Redmond, Washington

BOTTLED BEER

GUINNESS STOUT 7

COORS LIGHT 4

RAINIER 16 oz 4

MODELO 6

WHITE CLAW 6

ATHLETIC IPA (NON-ALCOHOLIC) 6

BLACK BUTTE PORTER 7

FORT GEORGE CAVATICA STOUT 7

SCHILLING CIDER, SEASONAL 7

CIDERBOYS FIRST PRESS HARD CIDER (GF) 7

GROUNDBREAKER INCLUSION IPA (GF) 7

FIRESTONE CALI SQUEEZE BLOOD ORANGE 6

DRINKS

CLEARWATER

NEWPORT, OR

ENTREES

DUNGENESS CRAB & GARLIC NOODLE

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

HALIBUT FISH AND CHIPS

Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce 26

CHICKEN PESTO PASTA

Choose zoodles or linguini pasta, diced chicken, garlic, pesto, cream, brussels sprouts, roasted pistachio (GF pasta available) 21

COCONUT CURRY SEAFOOD STEW

Cod, salmon, mussels, shrimp, clams, scallops, green beans, tomato, cream, coconut milk, cilantro rice 34

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

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 52

CATCH OF THE DAY

LOCALLY CAUGHT FISH, HOUSE HERB GNOCCHI, LEMON CREAM SAUCE, SPINACH, SUNDRIED TOMATOES, SHALLOTS, GREEN ONIONS MP

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 56

SEARED JUMBO SCALLOPS*

Green pea risotto, blood orange balsamic (GF) 36

PAN SEARED FLAT IRON*

Flat iron steak, truffled mashed potatoes, heirloom carrots, red wine demi glaze, crispy onions 29

LINGUINI AND MEATBALLS

Steakhouse meatballs, marinara, pasta, parmesan cheese 22

SHRIMP ALFREDO

Shrimp, linguini pasta, alfredo sauce, parmesan cheese (GF pasta available) 23

BURGERS, SANDWICHES & TACOS

Only burgers and sandwiches come with 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, arugula, tomato, pickled jalapeno, tartar sauce, brioche bun 24

CRISPY CHICKEN BURGER

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

CAPRESE SANDWICH

Burrata, basil, red peppers, tomato, balsamic vinegar, pesto aioli 16

BLACKENED CHICKEN CLUB WRAP

Blackened chicken, sherry vinaigrette, mixed greens, monteray jack cheese, roasted tomatoes, bacon, red onion, avocado 17

CRISPY ROCK COD TACOS

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

TUNA MELT

Sourdough, parmesan cheese, cheddar, albacore tuna salad, b&b pickles, avocado 19

SHRIMP MELT

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

CRISPY SHRIMP PO'BOY

Crispy shrimp, sriracha aioli, coleslaw, tomato, hoagie roll 21

VEGGIE BURGER

House made vegan veggie patty, avocado, pico de gallo, white cheddar, lettuce, basil pesto aioli, brioche bun 16

M E N U

CLEARWATER

NEWPORT, OR

WINE

VINTAGES MAY CHANGE

PINOT GRIS

- 🍷 SOKOL BLOSSER - 2023 WILLAMETTE VALLEY 10 / 36
- FERRARI CARANO - 2022 SONOMA COUNTY 38
- 🍷 BELLE PENTE - 2018 WILLAMETTE VALLEY 42

ROSE

- 🍷 SASS, GAMMAY NOIR ROSE - 2022 WILLAMETTE VALLEY 11 / 38
- 🍷 AVALINE - FRANCE 12 / 40
- THE BEACH ROSE, WHISPERING ANGEL - 2022 FRANCE 48
- 🍷 VARNUM BRUT ROSE - 2022 WILLAMETTE VALLEY 46

PINOT BLANC

- 🍷 THE FOUR GRACES - 2021 WILLAMETTE VALLEY 52
- 🍷 ST. INNOCENT - 2022 WILLAMETTE VALLEY 62

SAUVIGNON BLANC

- 🍷 THE CHAMPION - 2020 NEW ZEALAND 11 / 38
- PONGA - 2022 NEW ZEALAND 38
- HAGAFEN - 2021 NAPA VALLEY 56

RIESLING

- 🍷 A TO Z - 2021 OREGON 10 / 36
- 🍷 PACIFIC RIM JUST RIGHT - 2022 CALIFORNIA 32
- HOLLORAN - 2022 WILLAMETTE VALLEY 46

CHARDONNAY

- 🍷 BLACK STALLION - 2022 NAPA VALLEY 13 / 42
- 🍷 MATTHEW FRITZ - 2022 SONOMA COUNTY 9 / 32
- 🍷 FLANEUR - 2022 WILLAMETTE VALLEY 60
- RODNEY STRONG, CHALK HILL - 2021 CALIFORNIA 44
- 🍷 LEMELSON - 2021 CARLTON, OREGON 68
- ROMBAUER, CARNEROS - 2022 NAPA VALLEY 72

INTERESTING WHITES

- 🍷 FELLOW, CHENIN BLANC - 2023 CLARKSBURG, CA 11 / 38
- 🍷 ILLAHE, VIOGNIER - 2023 WILLAMETTE VALLEY 13 / 42
- 🍷 VARNUM, ALBARINO - 2023 WILLAMETTE VALLEY 46
- FAMILIA TORRES, FORCADA - 2019 SPAIN 90

BUBBLES

- BENVOLIO PROSECCO SPLITS 187 ML - ITALY 10
- SOURGAL MOSCATO D'ASTI 375ML - 2023 PIEDMONT, ITALY 13 / 24
- 🍷 TUALATIN ESTATE SPARKLING MUSKAT - 2022 WILLAMETTE VALLEY 46
- VILLA MARCELLO PROSECCO - ITALY 36
- VOUVRAY BRUT DOMAINE DU - FRANCE 50
- J CUVÉE CHAMPAGNE - SONOMA 72
- 🍷 EOALA HILLS, SPARKLING MULLER THURGAU - 2018 OR 42
- PALMER & CO BRUT RESERVE CHAMPAGNE - FRANCE 78

SYRAH

- K MILBRANDT - 2018 WAHLUKE SLOPE 64
- EX UMBRIS - 2021 COLUMBIA VALLEY 48
- MCMANIS PETITE SYRAH - 2021 LODI, CALIFORNIA 38

CABERNET SAUVIGNON

- 🍷 THE HERDSMAN - 2020 DUNNIGAN HILLS, CA 12 / 40
- RODNEY STRONG, BROTHERS - 2019 CALIFORNIA 80
- IRON + SAND - 2021 PASO ROBLES, CA 58
- RODNEY STRONG - 2020 ALEXANDER VALLEY 52
- PENLEY ESTATE PHOENIX - 2017 AUSTRALIA 48
- SOOS CREEK LE TASTEVIN - 2019 WASHINGTON 64
- AMAVI CELLARS - 2021 WALLA WALLA VALLEY 62

MERLOT

- DUCKHORN VINEYARDS - 2021 NAPA VALLEY 62
- CHARLES KRUG - 2020 NAPA VALLEY 52

PINOT NOIR

- 🍷 FOUNDERS RESERVE - 2022 WILLAMETTE VALLEY 12 / 40
- 🍷 ERATH RESERVE - 2021 WILLAMETTE VALLEY 72
- 🍷 AYRES PERSPECTIVE - 2022 RIBBON RIDGE 52
- 🍷 PURPLE HANDS, LATCHKEY - 2022 DUNDEE HILLS, OR 92
- 🍷 CRISTOM MT. JEFFERSON CUVÉE - 2022 EOALA-AMITY HILLS 70

MALBEC

- 🍷 PORTILLO - 2022 ARGENTINA 7 / 28
- FLOURISHING PALM - 2018 COLUMBIA VALLEY 80

INTERESTING REDS

- 🍷 TAMARACK CELLARS - 2020 COLUMBIA VALLEY 11 / 38
- LA GERLA ROSSO DI MONTALCINO - 2021 ITALY 58
- GULFI CERASUOLO DI VITTORIA - 2021 ITALY 54
- CASA SMITH PRIMATIVO - 2020 WAHLUKE SLOPE 52
- ORIN SWIFT 8 YEARS IN THE DESERT - 2022 CA 70
- THE PRISONER, RED - 2022 NAPA VALLEY 78
- 🍷 VALCAN MELANGE DE VIN - 2019 ROGUE VALLEY 48
- FLOURISHING PALM BARBERA - 2018 COLUMBIA VALLEY 84

TEMPRANILLO

- PAGO FLORENTINO - 2019 SPAIN 54
- 🍷 ABACELA, BARREL SELECT - 2020 UMPQUA VALLEY 65

ZINFANDEL

- THE PRISONER, SALDO - 2021 CALIFORNIA 66
- HARTFORD OLD VINE - 2021 RUSSIAN RIVER VALLEY 84
- ROBERT BIALE, BLACK CHICKEN - 2018 NAPA VALLEY 72

OTHER BEVERAGES

SAN PELLEGRINO SPARKLING WATER 750 ML 8
BUNDABERG GINGERBEER 5
STEWARTS ROOTBEER 4
PELICAN SPARKLE HOPS WITH ACAI 6

COCA COLA MEXICAN SODA 5
HOUSE MADE LEMONADE 4
FANTA ORANGE MEXICAN SODA 5
BETTY BUZZ SPARKLING GRAPEFRUIT 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 GF 9

SALTED CARAMEL BOURBON BREAD PUDDING

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

BROWNIE SUNDAE A LA MODE

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

CARROT CAKE WAFFLE

cream cheese frosting, walnuts, raisins, berries 13

CINNAMON TOAST CREME BRULEE

cinnamon toast crunch, cream GF 10

MARIONBERRY COBBLER

with vanilla ice cream GF 12

MARRIONBERRY CHEESECAKE IN A JAR

toasted walnut crust, cashews, marionberry V, GF 11

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*

SAUTERNES DESSERT WINE

2016 Bordeaux, France 14

KOPKE TAWNY PORT

10-year-old Port -Portugal 14

GRAHAMS TAWNY PORT

20-year-old Port -Portugal 14

CLEARWATER

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FALL COCKTAILS

WRONG TURN NEGRONI

1 oz sweet vermouth, 1 oz campari, 1 oz sourgal moscato, large ice cube, grapefruit peel garnish

APPLE SIDECAR

1.5 oz vanilla vodka, 1/5 oz apple jack brandy, 0.75 oz lemon juice, 3/4 oz apple cider syrup, 1/2 oz drambuie, 1/4 oz orange juice, shake, strain, martini

SPICED CHAI MARTINI

2 oz chai syrup, 2 oz vanilla vodka, 3/4 oz baileys, 1 oz cold brew, cinnamon garnish

GINGER JUBILEE

1.5 oz clear creek brandy, 1.5 oz pear puree, 1 oz lime juice, 1 oz domaine cantone, top with ginger beer in a wine glass

BLUSTERY DAY

hot chocolate, 1 oz screwball, 1 oz baileys, 1 oz buttershots, top with whip, dusting of graham crackers and caramel drizzle

FALL MOCKTAILS

FALL MOCKTAIL

2 oz apple cider syrup, 1/2 oz lime juice, top with gingerbeer

PEAR CINNAMON SPRITZ

3/4 oz pear puree, 3/4 oz cinnamon syrup, 3/4 oz lemon juice, top with soda

NOT THE GUMDROP BUTTON

2 oz n/a gin, 1 oz gingerbread syrup, 3/4 oz lemon juice, 1/2 oz egg white, 2 dashes cardomon bitters

POMEGRANATE FIZZ

2 oz n/a aperol, 1 oz cranberry juice, top with izzy pomegranate soda, 1/2 oz lemon juice

FALL MOCKTAIL

2 oz apple cider syrup, 1/2 oz lime juice, top with gingerbeer

CARAMEL APPLE MARTINI

1 oz caramel vodka, 1 oz baileys, 1 oz apple jack, 1.5 oz apple cider syrup, caramel drizzled martini glass

POMPEROL SPRITZ

2 oz aperol, 1 oz pama, 1 oz izzy pomegranate soda, top with prosecco, 1/2 oz lemon juice

SPICY BLACKBERRY MULE

3/4 oz spicy blackberry puree, 1/2 oz lemon juice, 2 oz buffalo, ginger beer

PERFECT PEAR MARTINI

3/4 oz pear puree, 3/4 oz cinnamon syrup, 3/4 oz egg white, 2 oz gompers, cinnamon garnish, 4 shakes fig bitters

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

SAUTERNES DESSERT WINE

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KOPKE TAWNY PORT

10-year-old Port -Portugal 14

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