

Thank you for the food before us, the friends beside us and the love between us.

## RAW BAR & STARTERS

### SHRIMP COCKTAIL

Jumbo shrimp, house cocktail sauce (GF) 13

### DUNGENESS CRAB COCKTAIL

Local Dungeness, house cocktail sauce (GF) 18

### TUNA POKE BOWL\*

Avocado, marcona almonds, scallions, spicy sesame vinaigrette, seaweed salad, crispy wontons 18

### CRAB AND CALAMARI CAKE

Calamari, crab, red bell pepper, celery, shallots, jalapenos, cilantro, parmesan, panko, chipotle ranch 18

### CHICKEN PATE

Pickled blueberries, French bread 12

### SMOKED SALMON DIP

Crispy capers, pickled onions, French bread 12

### STEAMED CLAMS

Haricot vert, garlic, white wine, garlic bread 18

### COCONUT SHRIMP

Ginger apricot marmalade 15

### PINK SHRIMP CEVICHE

Pink shrimp, avocado, cucumber, radish, onion, jalapeno, lettuce, cilantro, fresh squeezed citrus, flour tortilla chips 16

### PAN FRIED OYSTERS

Parmesan, herbs, panko, pickled jalapeno, tartar sauce 16

### FRESH OYSTER SHOOTERS\*

Classic, Bloody Mary (21+), Ginger Sambal (GF) 3

### CRISPY BRUSSELS SPROUTS

Bacon, mustard sauce 12

### FAMILY FRIES

Regular 8 Truffle 11 Sweet Potato 10

### AVOCADO FRIES

Quinoa-crust, chipotle ranch 9

### CRISPY CALAMARI

Cajun aioli 16

### CHICKEN LETTUCE CUPS

Butter lettuce, marcona almonds, cashews, apples, water chestnuts, green onions, sesame seeds, sweet chili sauce, puffed rice 16

### CHIPS SALSA AND GUACAMOLE

House made flour tortilla chips, guacamole, pico de gallo 9

### CHEESE AND GARLIC BREAD

Garlic, parmesan cheese, butter 6

### MISO CHICKEN SKEWERS

Cabbage slaw, chipotle ranch 12

### DAILY SEASONAL SOUP

Cup 6 Bowl 8

### CLAM CHOWDER

Clams, bacon, potato, cream Cup 6 Bowl 8  
(Add Pink Shrimp +3)

## SOUP & SALAD

### COBB SALAD

Chicken, bacon, avocado, tomato, hardboiled egg, blue cheese, avocado dressing (GF) 16

### CRAB LOUIE

Dungeness crab, egg, asparagus, avocado, tomatoes, red onion, scallions, cucumber, house Louie dressing (GF) 26

### CAESAR

Garlic croutons, house Caesar dressing 9  
(anchovies +1)

### MIXED BABY GREENS

Cucumbers, tomatoes, house sherry vinaigrette 7

## TACOS

CHICKEN 12 SHRIMP 14 STEAK 16 ROCK COD 18 HALIBUT 20

with pico de gallo, guacamole, hot garlic habanero cream sauce, spicy pumpkin sauce and avocado cilantro sauce

TURN INTO A WRAP WITH CHOICE OF SIDE: CUP OF SOUP, SALAD OR FRIES 3

## BURGERS & SANDWICHES

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

### HALIBUT SANDWICH

Crusted halibut, tomato, tartar sauce, coleslaw, bread and butter pickles, brioche bun 21

### ALSEA BURGER\*

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

### BISON BURGER\*

Wild mushrooms, caramelized onions, aged white cheddar, tomato, lettuce, onion aioli, brioche bun 21

### ALBACORE TUNA MELT

Local albacore tuna salad, parmesan, cheddar cheese, bread and butter pickles, avocado, sourdough 17

### PESTO CHICKEN BURGER

House made chicken pesto patty, pesto aioli, roasted tomatoes, bacon, smoked gouda, arugula, brioche bun 15

### VEGGIE BURGER

House-made patty, avocado, pico de gallo, white cheddar, lettuce, basil pesto aioli, brioche bun 15

### SALMON BURGER

King salmon, avocado, white cheddar cheese, arugula, tomato, pickled jalapeno, tartar sauce, brioche bun 20

### BLACKENED CHICKEN WRAP

Blackened chicken, bacon, oven-roasted tomatoes, mixed greens, red onion, white cheddar cheese, cilantro avocado dressing, flour tortilla 17

### CRAB MELT

Crab, manchego cheese, tartar sauce, brioche bread 22

## ENTREES

### HALIBUT FISH AND CHIPS (2)

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

### FILET MIGNON

8oz filet, broccolini, wild mushroom risotto, red wine sauce 46

### COD FISH & CHIPS (3)

Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce 16

### PAN SEARED FLAT IRON STEAK

6 oz, Truffle mashed potatoes, heirloom carrots, cipollini onions, cabernet reduction 28

### CRAB MAC & CHEESE

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

### CHICKEN PESTO PASTA

Choose Zoodles or linguini pasta, diced chicken, garlic, pesto, cream, brussels sprouts, roasted pistachio (GF pasta available) 18

### OSCAR FILET

Dungeness crab, 4 oz petit filet mignon, parsnip puree, green beans, truffle hollandaise (GF) 42

### SURF & TURF

4 oz petit filet mignon, twice-cooked mashed potatoes, mushroom sauce & sautéed jumbo prawns, truffle angel hair pasta, port wine reduction 38

### CATCH OF THE DAY

Local fresh catch, pumpkin squash gnocchi, green beans, lobster mushrooms, carrots, tarragon cream sauce MP

### SEAFOOD PASTA

Salmon, halibut, cod, shrimp, scallops, peas, parmesan, Cajun cream sauce (GF pasta available) 26

### KING SALMON

Salmon, middle eastern couscous, orzo, dried apricots, spinach, asparagus, herb-lemon tomato sauce 32

### SEARED JUMBO SCALLOP

Roasted water chestnut puree, corn and mushroom succotash, blood orange balsamic reduction 38

### STUFFED ACORN SQUASH

Acorn squash, quinoa, kale, spinach, dates, cashews, almonds, Indian spices, shallots, orange balsamic glaze (GF) Vegan 24

### COCONUT CURRY SEAFOOD STEW

Halibut, cod, salmon, shrimp, clams, scallops, green beans, tomato, cream, coconut milk, basmati rice, crispy noodles 29

### CRAB & GARLIC NOODLE

Crab, garlic soba noodles, scallion, parmesan cheese, bean sprouts, red bell peppers, snow peas, yakisoba sauce 28

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. 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 8 or more.

# COCKTAILS

## CLEARWATER

Backdrop Vodka, lavender syrup, fresh lemon and lime juice 10

## CURRENT BRAMBLE

Farmhouse Gin, lemon juice, simple syrup, black currant liqueur, elderflower liqueur 13

## HUCKLEBERRY LEMON DROP

Wild Roots Huckleberry Vodka, fresh lemon juice, simple Syrup 10

## PEAR OF FLIPPERS MARTINI

Wild Roots Pear Vodka, Gin, ginger liqueur, fresh lemon juice, simple syrup, elderflower liqueur 13

## APPLE CIDER MARGARITA

Tequila, triple Sec, fresh apple cider, lime juice, simple syrup, apple cider rim 11

## FLANNEL

Makers Mark Bourbon, apple cider syrup, black pepper, angostura Bitters, thyme 11

## POMKAZI

Vodka, pomegranate liqueur, triple sec, fresh lime juice, cinnamon syrup 9

## HOT BUTTERED RUMCHATTA

Rumchatta, spiced rum, hot buttered rum mix, whipped cream 11

## HOT VANILLA OLD FASIONED

Tuaca Vanilla Liqueur, vodka, bordeaux cherry, orange rind, angostura bitters, sugar 10

## APPLE MOSCOW MULE

Vodka, apple cider, apple cider syrup, ginger beer, fresh lemon juice 10

## PUMPKIN SPICE WHITE RUSSIAN (iced or hot with coffee)

Kahlua, vodka, pumpkin spice creamer 10

## COCKTAIL FOR A CAUSE

Daily special cocktail raising money for local charities 12

## SPECIALTY MOCKTAILS

### HOT APPLE CIDER

Whipped cream 6

### CINNAMON APPLE CIDER SHRUB

Apple cider, fresh lemon juice, ginger beer 6

### POMEGRANATE SPRITZER

Pomegranate juice, lemon juice, simple syrup, soda water 6

### LAVENDER SPRITZER

Lavender syrup, soda water 6

# DRAFT BEER

**BONEYARD RPM IPA** Bend, OR 6

**NEWPORT BREWING PALE ALE** Newport, OR 6

**GOOD LIFE DESCENDER IPA** Bend, OR 6

**SWEET AS! PACIFIC ALE** Bend, OR 6

**SUNRIVER FUZZTAIL HEFEWEIZEN** Sunriver, OR 6

**BUOY NW RED ALE** Astoria, OR 7

**ARCH ROCK GOLD BEACH LAGER** Gold Beach, OR 6

**ROGUE DAZE HAZY PALE ALE** Newport, OR 7

**BEER FLIGHT 7** - Choice of Any Four Draft

# BOTTLED BEER

**COORS LIGHT** 3

**BUD LIGHT** 4

**STELLA** 5

**OMISSION LAGER (GF)** 6

**BITBURGER (NON-ALCOHOLIC)** 6

**GUINNESS STOUT 16 OZ** 6

**RAINIER 16 OZ** 3

**BUDWEISER** 4

**NEWPORT BREWING SURFS UP LAGER 16 OZ** 7

**CORONA EXTRA** 4

**DEAD GUY ALE** 6

**MANGO WHITE CLAW** 5

**NEWPORT BREWING HAZY CRAZY DIPA 16 OZ** 7

**STRONGBOW GOLD APPLE HARD CIDER** 7

**CAVATICA STOUT** 8

# Wine List

Wine list by the glass / bottle

## PINOT GRIS

Sokol Blosser Estate - 2018 Willamette Valley 10 / 36

Guild - 2017 Willamette Valley 34

## ROSE

Ryan Patrick - 2019 Columbia Valley 7 / 28

## PINOT BLANC

The Four Graces -2019 Willamette Valley 52

## SAUVIGNON BLANC

Joel Gott - 2019 California 8 / 30

Linen - 2018 Columbia Valley 42

## BRUT ROSE

Varnum -2018 Willamette Valley 12 /40

Lucien Albrecht - France 54

## RIESLING

Pacific Rim Sweet - 2019 Columbia Valley 7 / 28

Pacific Rim Just Right - 2018 California 32

## VIIGNIER

Illahé - 2019 Willamette Valley 12 / 40

## CHARDONNAY

The Forager - 2018 Willamette Valley 10 / 36

Mersoleil Chardonnay - 2018 Santa Lucia 12 / 40

Rombauer - 2019 Carneros 72

Rodney Strong, Chalk Hill- 2016 California 48

## SPARKLING MUSCAT

Tualatin Estate - 2018 Willamette Valley 12 / 40

## BUBBLES

Poema Cava Brut - Spain 8 / 30

Mille Prosecco - Italy 10 / 36

Vouvray Brut Domaine Du - France 50

J Cuvee Champagne - Sonoma 80

Eola Hills, Sparkling Muller - 2016 Oregon 60

## CABERNET SAUVIGNON

Federalist - 2017 Lodi 10 /36

Substance, Element - 2018 Columbia Valley 12 / 40

Clearwater Reserve - 2017 Walla Walla 70

Heritage - 2018 Columbia Valley 48

Rodney Strong, Brothers - 2015 Sonoma County, 120

Rodney Strong - 2015 Sonoma County 64

Powerline Substance - 2015 Walla Walla, WA 72

## SYRAH

K Milbrandt - 2016 Wahluke Slope 72

Varnum - 2016 Santa Clara Valley 64

## TEMPRANILLO

Stafford Hill - 2017 Eola-Amity Hills 10 / 36

Hillcrest - 2015 Umpqua Valley 56

## PINOT NOIR

Cooper Hill Organic - 2018 Willamette Valley 12 / 40

Joel Gott - 2015 Willamette Valley 72

Cardwell Hill Cellars, Pommard Block - Oregon 70

Evesham Wood, Sojourner - 2016 Eola Amity 82

Erath Estate - 2015 Willamette Valley 58

Browne Family, Heritage - 2017 Columbia Valley 52

Holstein Vineyard, Granville - 2017 Dundee Hill 90

Domaine Drouhin 350 ml Split - 2017 Dundee Hill 48

Willamette Valley, Founders Reserve - 2018 Oregon 56

## MALBEC

Portillo- 2018 Argentina 7 / 28

## MERLOT

Revelry - 2018 Columbia Valley 12 / 40

Duckhorn Vineyards - 2015 Napa Valley 70

## INTERESTING REDS

Columbia Winery - 2017 Columbia Valley 7 / 28

Centine Banfi - 2017 Toscana 36

Casa Smith Primativo - 2017 Wahluke Slope 52

Orwin Swift 8 Years in the Dessert - 2018 California 86

The Prisoner, Red - Napa Valley 96

## ZINFANDEL

Cline - 2017 Napa Valley 10 / 36

Robert Biale, Black Chicken - 2018 Napa Valley 86

# Other Beverages

**San Pellegrino Sparkling Water** 8

**Bundaberg Root Beer or Gingerbeer** 4

**Brew Dr. Kombucha Superberry** 6

**Coffee** 2.5

**Hot Chocolate** 3

**Soda** 2.5

**Ice Tea** 2.5

**House Made Lemonade** 2.5

**Fresh Squeezed Orange Juice** 5

**Small juice** apple, cranberry, pineapple 2.5

**Large juice** apple, cranberry, pineapple 5

**Loose Leaf Hot Tea** 3.5

## CBD Beverages

\*\*Contains Cannabidiol (CBD) Oil

**Daytrip Coconut Pineapple Sparkling Water** 6

**Daytrip Cherry Sparkling Water** 6

**Rogue Ginger Yuzu** 7

# Kids Menu

**COMES WITH CHOICE OF FRUIT OR FRENCH FRIES**

Kids Cheeseburger Slider one 9 two 12

Kids Chicken Strips 9

Kids Grilled Cheese 9

Kids Rock Cod fish n chip 9

All kids items come with soft drink

**THESE DO NOT COME WITH SIDE**

Kids Mac 'n' Cheese 9

Pretzel & Cheese 6

Kids Cheese Ravioli 12

Kids Butter Pasta 9