



# TENT MENU

## APPETIZERS

**Coconut Shrimp** Ginger apricot marmalade 13

**Crab Mac & Cheese** Dungeness Crab, three cheeses, truffle oil (GF pasta available) 22

**Miso Chicken Wings** Chipotle ranch 12

**Chips Salsa and Guacamole** House made flour tortilla chips with guacamole and pico de gallo 9

**Crispy Brussels Sprouts** Bacon, mustard sauce 10

**Calamari** Cajun aioli 12

**Tuna Poke Bowl\*** Avocado, Marcona Almonds, scallions, spicy sesame vinaigrette, seaweed salad, crispy wontons 16

**Avocado Fries** Quinoa-crust, chipotle ranch 9

**Oyster Shooters**

Classic, Strawberry or Vodka Citrus (21+) 3

**Crab Cocktail (GF)** 14

**Shrimp Cocktail (GF)** 13

**Family Fries**

Regular 7 Truffle 9 or Sweet Potato 9

## KIDS FAVORITES

**Kids Cheeseburger Slider** one 6 two 9

**Kids Butter Pasta** 6

**Kids Chicken Strips** 6

**Kids Grilled Cheese** 6

**Kids Mac n' Cheese** 6

**Pretzel & Cheese** 6

**Kids Cheese Ravioli** 6

## WRAPS AND TACOS

**Chicken Lettuce Wraps** Butter Lettuce, marcona almonds, cashews, apples, water chestnuts, green onions, sesame seeds, sweet chili sauce, puffed rice 16

**Blackened Chicken Wrap** Blackened chicken, bacon, oven-roasted tomatoes, mixed greens, red onion, white cheddar cheese, cilantro avocado dressing, flour tortilla with choice of side 15

**Tacos**

**Chicken** 12 **Shrimp** 14 **Steak** 14 **Rock Cod** 16 **Halibut** 19 - with pico de gallo, guacamole, garlic habanero cream sauce, doubi sauce and avocado cilantro sauce

**Halibut Fish and Chips (2)** Beer battered, pineapple cabbage coleslaw, tarter 19

## SOUPS & SALADS

**Today's Soup** Cup 6 Bowl 8

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

**Caesar Salad** croutons, Caesar dressing 8 (anchovies +1)

**Cobb Salad**

**Crab** 18, **Chicken** 14, **Shrimp** 16

Bacon, avocado, tomato, hardboiled egg, blue cheese, avocado dressing (GF)

**Grilled Vegetable Plate**

Zucchini, yellow squash, broccolini, arugula, asparagus, cherry tomatoes, eggplant, heirloom carrots, marcona almonds, feta, pepitas, pesto (GF) 18

All menu items for the tent will be served in TO-GO containers according to health department rules. Pictures of all menu items can be found on our online menu at

[www.clearwaterrestaurant.com](http://www.clearwaterrestaurant.com)

## BURGERS & SANDWICHES

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

**Halibut Sandwich** Crusted halibut, tomato, tartar, coleslaw, b&b pickles, brioche bun 19

**Alsea Burger\*** Angus beef, caramelized onions, cheddar, tomato, baby arugula, onion aioli, b-n-b pickles, brioche bun 16

**Bison Burger\*** Wild mushrooms, caramelized onions, aged white cheddar, tomato, lettuce, onion aioli, brioche bun 18

**Albacore Tuna Melt** local albacore tuna salad, parmesan, cheddar cheese, b-n-b pickles, avocado, sourdough 16

**Veggie Burger** House-made patty, avocado, pico de gallo, white cheddar, lettuce, aioli, brioche bun 16

**Crab Melt** Crab, Manchego cheese, sour cream, shallots, tarragon, brioche bread 19

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

**Salmon Burger** salmon, avocado, white cheddar cheese, baby arugula, tomato, jalapeno, tartar sauce, brioche bun 18

**Ham and Cheese Sandwich** smoked ham, caramelized onions, fig jam, cheddar 14

## SPECIALTIES

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

**Crab & Garlic Noodle** Dungeness Crab, garlic soba noodles, scallion, parmesan cheese, yakisoba sauce 22

**Chicken Pesto Pasta** Choose Zoodles or linguini pasta, diced chicken, garlic, pesto, heavy cream, brussels sprouts, roasted pistachio 17

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.

## **Beverages**

### **Wine**

	<b>G</b>	<b>B</b>
PINOT GRIS Sokol Blosser Estate -2018 Willamette Valley	9	34
ROSE Monet Gravet 2019	6	24
CAVA BRUT Poema - Spain	8	30
SAUVIGNON BLANC Sea Pearl 2019	8	30
CABERNET BORDEAUX Exem Merlot 2017	8	30
RED BLEND Columbia 2016	6	24
CABERNET SAUVIGNON Clearwater Private Reserve 2017		70

### **CBD Beverages**

\*\*Contains Cannabidiol (CBD) Oil

Daytrip Coconut Pineapple Sparkling Water 6

Daytrip Cherry Sparkling Water 6

### **NA Beverages**

Coffee 2.5

Hot Chocolate 3

Ice Tea 2.5

Lemonade 2.5

### **Bottled Beer**

Coors Light 3

Bud Light 4

Corona Extra 4

Mango White Claw 5

Fort George Cavatica Stout 8

Dead Guy Ale 5

Newport Brewing Yaquina Sunrise Pale Ale 6

### **Draft Beer**

Good Life Sweet As! 6

Arch Rock Loger 6

### **Liquor**

Crater Lake Vodka 7

Backdrop Gin 9

Makers Mark 10

Jack Daniels 9

Sauza Blanco Tequila 6

Huckleberry Vodka 9

Orange Juice 5

Grapefruit Juice 5

Pineapple Juice 5

Cranberry Juice 5

Apple Juice 5

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FULL MENU AVAILABLE AT RESTAURANT

ACROSS THE STREET

[Www.clearwaterrestaurant.com](http://www.clearwaterrestaurant.com)

[Facebook.com/clearwaterrestaurant](https://www.facebook.com/clearwaterrestaurant)

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