We may not be able to accommodate

modifications to the existing menu items, please order what you can eat 20% automatic gratuity for parties of 6 or more even if not seated at the same table One payment per party, either cash or credit card, not both Cash only for checks of \$10.00 or less



Sand Dollar Restaurant & Lounge

Lunch & Dinner Menu

Rockaway Beach, Oregon 503-355-2200

SMALL PLATES

GF ** STREET TACOS

12

Soft corn tortillas (3), house aioli and house made Pico de Gallo, topped with cilantro, cabbage and sour cream and your choice of CHICKEN, COD (not GF), SHRIMP or VEGAN

SCALLOPS IN SAFRON SAUCE GF **

Four large scallops pan fried to medium, served with lemon saffron sauce and a scoop of rice

CALAMARI WITH PEPPERONCINI

Thinly sliced and lightly breaded calamari steak, sliced and breaded, breaded pepperoncini, served with house made aioli and lemon

GF ** EURO FRIES

Seasoned fries tossed with feta cheese and fresh garlic, served with house aioli

PORK TACOS GF **

Traditional Mexican Tacos al Pastor marinated in pineapple chunks and pineapple slices and Mexican spices, served on soft corn tortilla, with cilantro, onion and tomatillo salsa

BEEF TACOS **GF** **

Traditional Mexican Carne Asada tacos, marinated in a bounty of Mexican spices, served with onion. cilantro and tomatillo salsa

PAN FRIED OYSTERS

12

7

16

15

3 hand dipped and pan fried oysters served with wasabi mayo sauce and a scoop of white rice

OYSTER SHOOTERS* GF**

2 raw oysters served with house made tequila cocktail sauce and lemon

BLACKENED PRAWNS GF **

Pan fried prawns in butter with blackened seasoning served with a scoop of rice

PRAWN COCKTAIL GF **

Large prawns, seasoned and caramelized, served with house made tequila cocktail sauce

SPAGHETTI BOLOGNAISE

12

A delicious blend of spaghetti sauce and diced beef served over spaghetti, with a slice of garlic bread

LATTE	7
МОСНА	7
AMERICANO/ESPRESSO	5
BEVERAGES FOR OVER 21	
BOOZY HOT MOCHA	10
IRISH COFFEE	10
SPANISH COFFEE	10

SALADS & SOUPS

** GARDEN SALAD

Mixed greens with tomato, cucumber, onion and your choice of house made dressing (Bleu Cheese, Ranch, House Vinaigrette)

CAESAR WITH GRILLED SALMON ** 18

Purple Romaine hearts, house croutons, Parmesan cheese, house Caesar dressing topped with 7 oz grilled salmon and 2 slices of garlic bread

SMALL CAESAR SALAD **

Romaine hearts, Parmesan cheese, house Caesar dressing and 1 slice of grilled garlic bread,

AVOCADO AND SHRIMP SALAD ** 14

Organic mixed greens, red onion, cherry tomatoes, cucumber, 1/2 avocado and a scoop of shrimp salad (contains celery, onion and mayo) served with a slice of garlic bread

CAPRESE SALAD ** 12

Sliced fresh mozzarella cheese and sliced tomatoes, basil leaves, mixed greens, drizzled with balsamic vinegar and olive oil and a slice of garlic bread

CLAM CHOWDER **

12

7

8

Traditional West Coast clam chowder, 12 oz, with bacon, clams, onion, celery and potatoes served with saltine crackers, butter and a dinner roll

PAPRIKASH

10

Grandma's original recipe, a Serbian stew made with potatoes, chicken, onions, sweet peas and paprika, served with a dinner roll, butter & sour cream.

** All our soups and salads are Gluten Free if eaten without crackers or bread **

- BEVERAGES -

3

4

6

Coca Cola, Diet Coke, Sprite, Minute Made Lemonade, Gold Peak Unsweetened Iced Tea, Gold Peak Raspberry Iced Tea, Barg's Root Beer (served on site only)

HOT TEA & HONEY Ask server for available options, selection may vary

MOCKTAILS

FOUNTAIN DRINKS

Fresh made Blackberry Fizz, Grapefruit Fizz

BOTTLED DRINKS/WATER	4
ORANGE/APPLE JUICE	4

18

13

9

12

12

BURGERS & SANDWICHES

Our beef burgers are made with 100% fresh NW sourced 1/3 lb beef patty, cooked to order and served on a pub bun. All burgers and sandwiches are served a la cart to give you a choice to add any other item off the menu to it. GF buns are available upon request for an additional \$4.00 charge

AMERICAN CHEESEBURGER* 12

Traditional cheeseburger with Tillamook cheddar cheese, aioli, tomato and lettuce

MUSHROOM SWISS BURGER* 13

Swiss cheese, mayo, lettuce, tomato and sauteed crimini mushrooms

BACON BLEU BURGER*

Bleu cheese crumbles, bacon, mayo, tomato & lettuce

SALMON BURGER

A house made salmon patty, tartar sauce, lettuce, tomato and pickled onions

VEGAN BURGER

A veggie patty made in house, dry toasted bun, lettuce and tomato and a side of BBO sauce

ITALIAN BURGER *

You'll taste pizza, lasagna and burger at the same time: beef patty topped with bolognaise sauce, mozzarella cheese and pepperoni

SEARED TUNA SANDWICH *

6 oz seared ahi tuna steak, sliced, wasabi mayo, slaw, lettuce, tomato, cucumber and pickled ginger on sourdough bread

BLT

Bacon, lettuce, tomato, mayo on thick sliced sourdough bread

CALAMARI BURGER

Calamari steak, hand dipped in seafood herbed batter and fried, pub bun, aioli, tomato, lettuce and onion

- BURGER SIDES & ADD-OI	NS-
SEASONED FRIES	5
GARDEN SALAD	7
CHEESE	2
BACON	3
BURGER PATTY	6
GRILLED CHICKEN BREAST 8 OZ	8
GARLIC BREAD	4
GLUTEN FREE BUN	4

ENTRÉES

COD FISH & CHIPS

18

Fresh cod, 3 - 2 oz pieces, lightly battered in a soda citrus batter, deep fried and served with seasoned fries, ketchup & tartar sauce

CLAMS IN CIOPPINO SAUCE 24

One pound of steamer clams in Cioppino sauce served over buttered linguini pasta and topped with shaved parmesan cheese

CHICKEN ALFREDO

8 oz grilled chicken, sliced, over Alfredo linguine, served with garlic bread

PORTERHOUSE PORK CHOP * 28

1 lb porterhouse pork chop grilled to perfection, topped with onion demi glace sauce and served with rosemary roasted red potatoes and veggie of the day

CIOPPINO

34

18

24

A bounty of local seafood: crab, cod, halibut, salmon, clams, mussels simmered in a delicious house made Cioppino sauce, served with 2 slices of garlic bread (seafood variety may vary)

STEAMER CLAMS

One pound of steamed clams in a blend of herbs, garlic, Chardonnay and butter served with blistered cherry tomatoes, sausage and garlic bread

PRAWN AND SHRIMP LINGUINI 32

Shrimp linguini Alfredo with crimini mushrooms and diced tomatoes, topped with deep fried prawns and served with garlic bread

MUSSELS IN CURRY SAUCE 21

1 lb of mussels simmered in a light yellow curry sauce over rice, served with garlic bread

SURF & TURF

42

8 oz baseball steak, seasoned and grilled to order, 3 butterflied and deep fried prawns and 2 oz deep fried local fish of the day, served with veggie of the day and rosemary roasted red potatoes

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

****GF = Gluten Free****

AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE; ONE PAYMMENT PER GROUP/TABLE ONLY

13

15

12

15

13

13

12

SAND DOLLAR RESTAURANT & LOUNGE

PINTS ON DRAFT

CRUX	IPA	16 OZ	6
ROTATING		16 OZ	7
CRUX PILZ		16 OZ	6
COORS LIGHT		16 OZ	4

CANS/BOTTLES BEER & CIDER

RASPBERRY LEMONADE CIDER	6
FULL SAIL AMBER	6
CRUX PCT PORTER	6
GRAPEFRUIT & CHILL CIDER	6
BLUE MOON	5
CORONA EXTRA	5
MILLER LIGHT	5
GUINESS NITRO CANS	6
WHITE CLAW	5
KALIBER - NON ALCOHOLIC	5

WINE COCKTAILS

ROCKAWAY SUNSET

8

6

Red wine, Granmarnier & Coke over ice

SUMMER DREAM

Sweet white wine, orange juice, soda over ice

20% gratuity will be automatically added for groups of 6+ even if not seated at the same table

One check per group/table.

WINES

HOUSE WINES White or red - selection varies Glass 5 Bottle 20 **ROCK POINT** Pinot Noir, Pinot Gris, Riesling, Cabernet Sauvignon, Jolee Rose Glass 8 Bottle 35 **DEL RIO** Grenache Rose, Chardonnay, Glass 9 Bottle 38 **J ROGET - BRUT** 187 ml & 750 ml Glass 7 Bottle 30

COCKTAILS

SAND DOLLAR MARTINI

13

12

10

Rogue Spruce Gin, Blue Curacao, lemon juice, simple syrup, sugar rim

SAND DOLLAR MULES

Moscow, Mexican, Kentucky, Gin Gin: Cock & Bull, lime juice

WHISKEY PUNCH

MacNaughton, pineapple juice, lemon juice, simple syrup

SAND DOLLAR COCKTAIL

13

10

Smirnoff, Peach schnapps, Midori, Southern Comfort, pineapple and orange juice, grenadine

GRAPEFRUIT BREEZE

Deep Eddy grapefruit vodka, 1/2 squeezed lime, topped with soda

LEMONDROP MARTINI 13

Smirnoff Citrus Vodka, fresh lemon juice, simple syrup, sugared rim

BLACKBERRY MARGARITA 10

Sauza Gold, house made sour mix, Monin syrup, salted rim

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