



# ME NU

## Burgers & Sandwiches

All our burgers & sandwiches are served a la carte. Our beef burgers are made with 100% fresh NW sourced 1/3 lb beef patty, cooked to order and served open faced on a pub bun.

### Salmon Burger \$14

House made salmon patty, tartar sauce, lettuce, tomato & pickled onions

### Cranberry Feta Burger\* \$13

Seasoned beef burger patty topped with cranberry sauce, feta cheese, sun dried tomatoes, fried onion and lettuce

### Chicken Pineapple Sandwich\* \$13

Grilled chicken breast, Swiss cheese, grilled slice of pineapple, mayo & lettuce

### Seared Ahi Tuna\* - Open Faced \$15

Seared Ahi tuna steak, sliced, placed on an open faced sourdough bread slice with wasabi mayo, slaw, lettuce, tomato, cucumber and pickled ginger

### Vegan Burger \$13

Beyond Burger patty, vegan - (pea protein, canola oil, coconut oil, rice protein, cocoa butter, mung bean protein, potato starch, apple extract, salt, vinegar, lemon juice, sunflower lecithin, pomegranate fruit powder and beet juice extract) served on a dry toasted bun with lettuce, and tomatoes

### Classic Burger\* \$10

Traditional burger on a pub bun, served with mayo, lettuce & Tomato. Customize it to your liking by adding any items off of our "Sides & Add-ons" list.

### Calamari Wrap \$15

A delicious blend of calamari, rice, pineapple, bacon, slaw, pico de gallo and cilantro-lime crema, wrapped in a large spinach tortilla, served with a side of salsa and house made chips

## Sides & Add-ons

Seasoned Fries	\$5
Avocado	\$3
Bacon	\$3
Garlic toast	\$4
Gluten Free Bun	\$4
Side of Cheese (Swiss, Cheddar, Parmesan, Feta, Bleu)	\$2
Onion, garlic - no charge	

## Small Plates

Calamari	\$13
Street Tacos GF (cod, chicken or shrimp)	\$12
Euro Fries - GF	\$10
Clam Chowder - GF	\$12
Paprikash - GF	\$10
Honey Jalapeno shrimp with rice - GF	\$14
Key Lime Shrimp Linguini	\$16

## Chef's Specials

### Smoked Salmon Linguini \$28

Fresh handmade pasta made with semolina and durum wheat flour, pasteurized, fresh, cage free eggs and filtered water, in a light cream sauce and local smoked salmon

### Fish & Chips \$20

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

### Chicken Schnitzel \$21

European chicken schnitzel served with seasoned fries and sauteed cabbage

### Steamer Clams - 1 lb - GF \$21

Steamed clams in a blend of herbs, butter, garlic and chardonnay, served with smoked sausage and garlic bread - GF without bread

### Cioppino - GF \$38

A bounty of local seafood (crab, halibut, salmon, cod, clams, mussels, calamari) seared in a delicious house made Cioppino sauce, served with garlic bread - GF without bread

### Seafood Platter \$42

A variety of deep fried seafood: shrimp skewers, calamari, cod loin, scallops and soft shell crab served with deep fried pickles and seasoned fries. We can saute everything for you (except fries, soft shell crab and pickles) for an additional \$5 fee

### Porterhouse Pork Chop\* - GF \$24

The finest cut of pork, 1 lb, bone-in, seasoned and grilled to medium well, served with a side of seasonal fruit demi glace, roasted red potatoes and veggie of the day

### Grilled Salmon\* & Mussels - GF \$28

Grilled local fresh salmon, mussels in curry sauce, served with black beans & rice

## Salads

Garden Salad	\$7
Small Caesar Salad	\$8
Caesar Salad with Grilled Salmon	\$18

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*\* GF = Gluten Free

210 S 1st St, Rockaway Beach, OR 97136; 503-355-2200



# MENU

## Beer & Cider – Bottles/Cans

Ace Pineapple Cider	\$7
Incline Marionberry Cider	\$7
Alaskan Amber Ale	\$7
Pelican Tsunami Stout	\$7
Shock Top Belgian White	\$7
Landshark Lager	\$7
Bud Light Seltzer	\$6

## PINTS ON DRAFT

Michelob Ultra	\$6
Pelican Kiwanda Cream Ale	\$8
Buoy IPA	\$8
Public Coast, Coastal Haze IPA	\$8
Buoy Pilz	\$8
Seasonal	\$9

## WINE COCKTAILS

Campari Spritz	\$8
(Sparkling wine, Campari, soda over ice)	
Rockaway Sunset	\$8
(Red Wine, Granmarnier, & Coke over ice)	
Summer Dream	\$8
(Riesling, orange juice, soda over ice))	
Mimosa	\$8
(Orange juice/Pineapple Juice/Grapefruit juice)	

## Cocktails

<b>Sand Dollar Martini</b>	\$13
<small>Rogue Spruce Gin, Blue Curacao, Lemon juice, simple syrup, sugar rim</small>	
<b>Sand Dollar Mules</b>	\$12
<small>Moscow, Mexican, Kentucky, Gin Gin – with Cock &amp; Bull and lime</small>	
<b>Sand Dollar Cocktail</b>	\$13
<small>Smirnoff, Peach Schnapps, Melon Liquor, Southern comfort, orange and pineapple juice, grenadine</small>	
<b>Lemondrop Martini</b>	\$13
<small>Smirnoff Citrus Vodka, fresh lemon juice, simple syrup, sugared rim</small>	
<b>Blackberry Margarita</b>	\$10
<small>Sauza Gold, house sour mix, Monin Blackberry syrup, salt rim</small>	
<b>Texas Peach Martini</b>	\$13
<small>Deep Eddy Peach Vodka, Pineapple Juice, fresh lime juice, jalapeno slices</small>	
<b>Sicilian Coffee</b>	\$10
<small>Amaretto, Southern Comfort, hot coffee, whipped cream</small>	
<b>Long Winter's Nap</b>	\$12
<small>Bourbon, Maple Syrup, Fresh lemon, star anise and hot water</small>	
<b>Whiskey Punch</b>	\$10
<small>MacNaughton, pineapple juice, lemon juice, simple syrup</small>	
<b>Grapefruit Breeze</b>	\$10
<small>Deep Eddy grapefruit vodka, lime juice, soda</small>	

## Wines

<b>Bucket List</b>	GLASS: \$5; BOTTLE: \$23
Chardonnay, Cabernet Sauvignon	
<b>Chateau Ste. Michelle</b>	GLASS: \$9; BOTTLE: \$40
Riesling, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon	
<b>Eola Hills</b>	GLASS: \$9; BOTTLE: \$40
Pinot Noir, Pinot Gris, Rose	
<b>Cooks Brut</b>	GLASS: \$8; BOTTLE: \$38

## Soft Drinks, Espresso & More

<b>Fountain drinks:</b>	\$3
<small>Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (served on site only)</small>	
<b>Hot Tea &amp; Honey</b>	\$4
<small>English Breakfast, Green tea, Jasmine Blossom, Peppermint, Meyer Lemon – herbal, Orange Spice</small>	
<b>Bottled Drinks, Water, Orange Juice, Apple Juice</b>	\$4
<b>Latte, Mocha</b>	\$7
<b>Americano, Espresso</b>	\$5

Automatic 20% gratuity for parties of 5 or more; one payment per party/group/table only

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