

Burgers & More



Salads

All our burgers and sandwiches are served with seasoned fries
 Sub Veggie Patty for any burger; GF Bun: \$4.00; Add bacon: \$3.00;
 Fresh Jalapeno \$1.00; Sub Side Salad or side Caesar: \$4.00

Add 6 oz chicken (+\$10) 4 prawns (+\$8), 4 oz house tuna salad
 Choice of dressing: ranch, bleu cheese, house vinaigrette, Caesar, Sweet Chili

<u>Classic Cheeseburger*</u>	\$17
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty, Tillamook cheddar cheese on a brioche bun with aioli, mixed greens, onion & tomato	
<u>Mushroom Swiss Burger*</u>	\$18
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, caramelized onions, mushrooms, aioli, mixed greens on a brioche bun	
<u>Black & Bleu Burger*</u>	\$18
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Bleu cheese, pickled onions, tomato, mixed greens, Aioli on a brioche bun	
<u>Pepper Jelly Elk Burger*</u>	\$23
Seasoned fresh, local 1/3 lb elk burger patty grilled to order topped with pepper jelly, bleu cheese, caramelized onion and Aioli on a brioche bun	
<u>Shrimp Melt</u>	\$17
Grilled Shrimp, Bacon, Tillamook Cheddar, pickled onion, sweet chili aioli, romaine lettuce & Pico de Gallo served on a hoagie roll	
<u>Grilled Chicken Sandwich*</u>	\$17
Grilled chicken breast with Tillamook Cheddar, mixed greens, tomato, onion, sweet chili aioli, served on a brioche bun	
<u>Pulled Pork Sandwich*</u>	\$18
Pulled Pork, Tillamook Cheddar, Carolina Gold BBQ sauce, slaw, pickled onions on a brioche bun	
<u>Fish Tacos</u>	\$19
(3) corn tortilla tacos with deep fried fish of the day, topped with slaw, sweet chili aioli, Pico de Gallo, and cotija cheese. Add rice & black beans and make it a meal (+\$6.00) - Not served with fries	
<u>Grilled Shrimp Tacos GF</u>	\$19
(3) corn tortilla tacos loaded with grilled shrimp, topped with slaw, sweet chili aioli, Pico de Gallo, and cotija cheese. Add rice & black beans and make it a meal (+\$6.00) - Not served with fries	

<u>Shrimp Salad GF</u>	\$21
Roasted Red Peppers, Red Onion, Sauteed Mushrooms, Pepperoncini, Feta Cheese, grilled shrimp over a bed of mixed greens & your choice of dressing	
<u>Beet Salad GF</u>	\$15
Fresh beets, mixed greens, parsley, feta cheese, chopped candied walnuts & red onion with your choice of dressing	
<u>Dollar Greens Salad GF</u>	\$13
Mixed greens, candied walnuts, bleu cheese crumbles, red onion, tomato and your choice of dressing	
<u>Caesar Salad</u>	\$14
Traditional Caesar salad with house made Caesar dressing, topped with parmesan, croutons & black pepper	
<u>Tuna Salad Sandwich</u>	\$17
House canned local albacore tuna, mayo, celery, red onion, dill, capers and chopped romaine, served on a hoagie bun with a small Dollar Greens Salad and a choice of dressing	

Soups

<u>Clam Chowder GF - Cup (8 oz) /Bowl (12 oz)</u>	\$9/15
Delicious gluten free clam chowder with calms & bacon, made in house, served with oyster crackers (crackers are not GF)	
<u>Chicken Paprikash GF - Cup (8oz) /Bowl (12 oz)</u>	\$9/15
Traditional Serbian stew (8 oz) made with chicken, potatoes, peas, onion and paprika, served with a slice of French Bread for dipping (bread is not GF)	

Entrees From the Ocean

Entrees From the Farm

All entrees are served as described, no modifications or substitutions, except where noted

<u>Fish & Chips - Cod</u>	\$24
Cod (3 pieces) battered in a light citrus soda batter, deep fried and served with tartar sauce and seasoned fries. Sub side salad for and additional \$4.00	
<u>Steamer Clams GF</u>	\$23
One pound of steamed clams sautéed in wine & garlic with herbs, onion, cherry tomatoes and smoked sausage, toasted bread & butter. GF bread substitution available for an additional \$4.00	
<u>Cioppino</u>	\$32
A medley of seafood (clams, mussels, calamari, fish, crab leg, scallops, shrimp) in a delightful tomato & vegetable sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<u>Shrimp Alfredo</u>	\$28
Sauteed Shrimp over fresh linguini tossed in a light creamy Alfredo sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<u>Catch of the day</u>	market price
Ask servers for preparation details	

<u>Chicken Alfredo</u>	\$28
(Grilled chicken breast over fresh linguini tossed in a light creamy Alfredo sauce, served with toasted bread & garlic butter (GF bread available for \$4.00 upcharge)	
<u>German Sausage & Farm Vegetables* GF</u>	\$22
(2) sliced German links over sauteed vegetables, pickled onions, aioli, bleu cheese and IPA reduction	
<u>Steak with Garlic Butter* GF</u>	\$32
NY Steak, 10 oz cut, grass fed, local, topped with garlic butter, served with mashed potatoes and vegies of the day Add 4 grilled prawns for \$8.00	
<u>Pasta Primavera - Vegetarian</u>	\$19
Fresh linguine in olive oil, garlic and butter sauce with roasted & fresh vegetables served with toasted bread with garlic butter - Add 6 oz chicken or 5 shrimp (+\$10)	

Small Plates

Calamari w/Pepperoncini	\$16
Garlic Feta Fries GF	\$10
One Oyster Shooter GF	\$4
Prawn Cocktail GF	\$15
Side Salad	\$8
Side Caesar Salad	\$8
Chicken Strips & Fries	\$12
PB&J & Fries	\$10
Rice & Beans	\$8
Pulled Pork Quesadilla	\$15

One payment type (cash or card) per party even if seated at multiple tables

Automatic gratuity of 20% for parties of 5 or more

GF = Gluten Free

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

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

Check our Specials board for exciting daily specials & desserts



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DRINKS

Pints on Draft

Michelob Ultra	\$7
Buoy IPA	\$8
Buoy Pilsner	\$8
Public Coast Hazy IPA	\$8
Pelican Kiwanda Cream Ale	\$8
Seasonal Cider	\$9

Beer & Cider Bottles/Cans

Ace Pineapple Cider	\$8
Incline Marionberry Cider	\$8
Alaskan Amber	\$8
Pelican Tsunami Stout	\$8
Shock Top Belgian White Ale	\$8
Land Shark Lager	\$8
Ninkasi Total Domination IPA	\$8
Budweiser & Bud Light	\$6
Non Alcoholic Beer	\$6

Soft Drinks, Espresso & More

Fountain Drinks	\$3
Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (Served on Site only)	
Hot Tea & Honey	\$5
English Breakfast, Green Tea, Mint Herbal Tea, Myer Lemon Herbal Tea, Earl Gray, Orange Spice	
Other Beverages	\$4
Bottled: Water, Coke, Diet Coke, Sprite 12 oz Glass: Orange Juice, Apple Juice, Whole Milk, Chocolate Milk	
Latte	\$7
(Plain or Vanilla) & Mocha & Cappuccino	
Americano & Espresso	\$6

House Cocktails

Wish Maker Genie	\$10
(Sauza Gold, Orange Liquor, Peach Schnaps, Blue Curacao, sour mix)	
Italian Margarita	\$13
(Sauza Gold, Amaretto, Orange Juice, squeeze of lime, sugar or salt rim)	
Pink Lemonade Margarita	\$11
(Sauza Silver Tequila, Triple Sec, Pink Lemonade, sugar or salt rim)	
Beach Dreamin'	\$13
(Bacardi Silver, Blue Curacao, Pina Colada mix, Pineapple juice, topped with whipped cream)	
Southside	\$10
(Seagram's Gin, Lemon juice, orange juice, simple syrup, fresh mint)	
Campfire	\$10
(Bacardi rum, Peach Schnaps, McNaughton, Grenadine, Pineapple juice)	
Pineapple Upside Down Mimosa	\$11
(Brut champagne, Cake vodka, pineapple juice, whipped cream on top)	

Guests Favorites

Sand Dollar Mules	\$10
Choice of: Smirnoff Vodka, Seagram's Gin, Sauza Gold Tequila, McNaughton's Whiskey or Fireball with Cock & Bull Ginger Beer & Lime	
Bloody Mary	\$10
House made medium spicy mix, Smirnoff Vodka, Celery, Lime & pickled garnish assortment	
Sand Dollar Cocktail	\$12
Smirnoff Vodka, Peach Schnapps, Melon Liquor, Southern Comfort, orange juice, pineapple juice, grenadine and a splash of soda	
Old Fashioned	\$10
Jim Beam, Bitters, simple syrup, muddled orange, Bordeaux cherry	
Lemon Drop Martini	\$14
Smirnoff Citrus, Fresh Lemon Juice, Simple Syrup & Sugar Rim	
Mai Tai	\$14
Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice, Grenadine	
Manhattan	\$14
Bulleit Rye, sweet vermouth, 2 dashes Angostura Bitters, Bordeaux cherry garnish	

Fun Mocktails

Add a shot of any well drink for an extra \$5.00 (Smirnoff Vodka, Sauza Gold/Silver tequila, Bacardi Silver Rum, Seagram's Gin, Mac Naughton Whiskey)

Nojito:	\$7
Your classic Mojito, no alcohol	
Berry Sprits	\$8
Blueberry, Acai Berry, Pomegranate & Goji Berry syrup with fresh squeezed lime juice & soda over ice	
Tropical Harmony	\$8
Papaya, Guava, Passion Fruit, Pineapple, Aloe, Lemon juice & soda over ice	
Caprese-Tini	\$8
Tomato juice, spices and seasoning, shaken and stirred, served with cherry tomato & mozzarella	
Shrimp-Tini	\$9
Tomato juice, spices and seasoning, shaken and stirred, served with chilled cooked shrimp	
Bacon-Tini	\$9
Tomato juice, spices and seasoning, shaken and stirred, served with a slice of crispy bacon	
Fun-Tini:	\$11
Tomato juice, spices and seasoning, shaken and stirred, served with cherry tomato, mozzarella, shrimp & bacon	

Wines

House Wine	\$6 \$24
Chardonnay, Cabernet	
Chateau Ste. Michelle	\$10 \$41
Riesling, Chardonnay, Sauvignon Blanc, Cabernet	
Eola Hills	\$10 \$41
Pinot Noir, Pinot Gris, Rose	
Brut Sparkling Wine	\$9 \$39

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