



## Burgers & More

All our burgers and sandwiches are served with seasoned fries  
 GF Bun available for burgers for \$4.00; Add bacon to any burger: \$3.00

<b>Classic Cheeseburger*</b>	<b>\$16</b>
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 & tomato	
<b>Mushroom Swiss Burger*</b>	<b>\$18</b>
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, mushrooms, mixed greens and onion on a buttered brioche bun	
<b>Cod Sandwich</b>	<b>\$18</b>
Two pieces of cod, lightly breaded and fried, served on a brioche bun with aioli, tartar sauce, red onion, mixed greens and tomato	
<b>Cranberry Feta <u>Elk</u> Burger*</b>	<b>\$22</b>
Seasoned fresh, local 1/3 lb elk burger patty grilled to order topped with cranberry sauce, feta cheese, mixed greens and mayo on a brioche bun	
<b>Chicken Caprese Sandwich*</b>	<b>\$18</b>
Grilled chicken breast, fresh mozzarella cheese, tomato, basil and a drizzle of olive oil and balsamic reduction on a slice of sour dough bread, open faced	
<b>Surf &amp; Turf Burger*</b>	<b>\$24</b>
Grilled to order, fresh, local 1/3 lb seasoned wagyu Pacific premium burger patty topped with Swiss cheese, 3 grilled prawns, mixed greens tomato and onion on a buttered brioche bun	
<b>Cod Fish &amp; Chips</b>	<b>\$24</b>
Cod loin ( 3 pieces) battered in house in a light citrus soda batter, deep fried and served with tartar sauce and fries	

## Dinner Entrees

<b><u>Cioppino</u></b>	<b>34</b>
A medley of seafood that may vary from one day to another (clams, mussels, calamari, fish, crab, scallops, shrimp) in a delightful tomato & vegetable sauce, served with garlic bread (GF bread available for \$4.00 upcharge)	
<b><u>Steamer Clams</u></b>	<b>24</b>
One pound of steamed clams sautéed in wine & garlic butter, herbs, onion, cherry tomatoes and smoked sausage, served with garlic bread. GF bread available for an additional \$4.00	
<b><u>Macadamia Nut Crusted Salmon</u> GF</b>	<b>32</b>
Grilled local fresh Coho salmon, crusted with macadamia nuts, served with white rice, veggie of the day and citrus wine reduction	
<b><u>Fettucine Alfredo</u></b>	<b>29</b>
Home made fresh Fettucine pasta in Alfredo sauce, topped with your choice of grilled chicken, shrimp, steak or salmon & garlic bread	
<b><u>Seared Ahi Tuna*</u> GF</b>	<b>29</b>
Corn Meal crusted, seared Ahi Tuna served with rice pilaf and drizzled teriaki sauce & wasabi	
<b><u>Pork Schnitzel</u> * GF</b>	<b>24</b>
Tenderized and breaded pork loin, pan fried, served with a side of sauteed cabbage and seasoned steak fries	
<b><u>Steak with Garlic Butter*</u> GF</b>	<b>34</b>
8 oz steak (cut will vary depending on availability) topped with garlic butter, served with creamy polenta squares and veggie of the day	
<b><u>Scallops in Orange Sauce*</u> GF</b>	<b>34</b>
Four pan fried scallops with orange sauce served with pilaf and veggie of the day	

## Salads, Soups & Tacos

Add 6 oz salmon \* (+\$12), 6 oz steak \* (+\$14), 6 oz chicken (+\$10)

<b>Nicoise Salad with home canned Albacore tuna</b> GF	<b>\$22</b>
Mixed greens, red potatoes, green beans, 1 egg, red onion, olives, tomatoes, home canned locally caught Albacore tuna, Dijon mustard vinaigrette	
<b>Red Beet and Citrus Salad</b> GF	<b>\$15</b>
Sliced red beets, nectarines, mixed greens, parsley, chopped candied walnuts over honey & Greek yogurt sauce, drizzled with EVOO	
<b>Spring Mix Salad</b> GF	<b>\$10</b>
Spring mix, carrots, red onion, feta cheese crumbles, candied walnuts, apples with house made dressing ( ranch, balsamic vinaigrette, cilantro lime)	
<b>Shrimp Salad with Avocado Lime Dressing</b> GF	<b>\$18</b>
Mixed greens, corn, cherry tomatoes, bell peppers, feta cheese topped with grilled shrimp and a side of avocado lime dressing	
<b>Grilled Rock Fish Tacos</b> GF	<b>\$18</b>
3 corn tortillas topped with sweet & tangy sauce, slaw, pineapple & apple pico grilled local rock fish and avocado crema	
<b>Breaded Duck Tacos</b>	<b>\$18</b>
3 corn tortillas topped with roasted red pepper, honey sriracha aioli slaw, deep fried duck strips tossed in orange sauce topped with avocado crema	
<b>Clam Chowder</b> GF - Cup/Bowl	<b>\$9/15</b>
Delicious gluten free clam chowder made in house, served with oyster crackers ( crackers are not not GF)	
<b>Chicken Paprikash</b> GF - Cup/Bowl	<b>\$9/15</b>
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)	

### Happy Kids Menu

**For children 10 and under only**

<b>Fish Sandwich &amp; Fries</b>	<b>\$10</b>
<b>PB &amp; J Sandwich</b>	<b>\$8</b>
<b>Fruit Kebabs</b>	<b>\$8</b>
<b>Cheese Quesadilla</b>	<b>\$8</b>
<b>Chicken Sandwich &amp; Fries</b>	<b>\$10</b>

### Guest Favorites

<b>Calamari w/pepperoncini</b>	<b>\$14</b>
<b>Garlic Feta Fries</b> GF	<b>\$10</b>
<b>Oyster shooter</b> GF	<b>\$4</b>
<b>Deep Fried Oysters</b>	<b>\$20</b>
<b>Prawn Cocktail</b> GF	<b>\$15</b>
<b>Shrimp Basket &amp; Fries</b> GF	<b>\$12</b>
<b>Ahi Tuna Poke</b>	<b>\$18</b>
<b>3 Scallops in Baskets</b>	<b>\$21</b>

Automatic gratuity of 20% will be added to parties of 5 or more, One payment per party/group/table only.  
 To avoid one credit card payment, you can each pay by cash.

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

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