



Burgers, Tacos & More

All our burgers and sandwiches are served with seasoned fries & ketchup
GF Bun available for burgers for \$4.00. Tacos are not served with fries

Classic Cheeseburger*	\$16
Traditional grilled to order, seasoned burger patty, Tillamook cheddar cheese on a pub bun with aioli, lettuce & tomato	
Honey Brie Burger*	\$18
Grilled to order, seasoned burger patty topped with spreadable Brie cheese, honey, lettuce and onion on a buttered pub bun	
Salmon Burger*	\$18
Salmon patty made in house and grilled to order, tartar sauce, lettuce, tomato & pickled onions on a pub bun	
Turkey Burger*	\$16
Seasoned turkey patty, Tillamook Swiss cheese, Tomato, lettuce, onion and aioli on a pub bun	
Vegan Burger	\$18
Vegan patty made with brown rice, corn, peppers, carrots, onions, peas, garlic, soybean and spices on a pub bun with lettuce, tomato, onion & BBQ Sauce.	
Cranberry Feta Burger*	\$18
Seasoned beef burger patty grilled to order topped with cranberry sauce and feta cheese, fried onion, lettuce and mayo on a pub bun	
Corn Tortilla Tacos GF	\$18
3 corn tortillas topped with aioli sauce, with your choice of grilled seasoned shrimp, chicken or rock fish, taco slaw, pico de gallo and cilantro lime crema (all 3 tacos will be with the same meat choice)	
Chicken Cheddar BLT Sandwich*	\$20
Grilled chicken breast, deep fried bacon in egg batter, Tillamook cheddar cheese, mayo, lettuce & tomato	
Albacore Tuna Fish & Chips	\$22
Locally sourced, fresh caught albacore tuna loins battered in a light citrus soda batter, deep fried and served with tartar sauce and fries	

Guest Favorites

Calamari w/peperoncini	\$14
Garlic Feta Fries GF	\$10
Oyster shooter GF	\$4
Fried Oysters & Fries	\$20
Prawn Cocktail	\$14

Soups

Clam Chowder - cup/bowl	\$10/16
Delicious gluten free clam chowder, 8 oz, made in house, served with oyster crackers	
Chicken Paprikash - cup/bowl	\$10/16
Traditional Serbian stew made with chicken, potatoes, peas, onion and paprika, 8 oz, served with French Bread	

For the Little Ones

(For kids 10 and younger)

Grilled Cheese Sandwich & Fries	\$10
Breaded & Deep Fried Chicken strips & Fries	\$10

Salads

Add 6 oz salmon * (+\$12), 6 oz steak * (+\$12), 6 oz chicken (+\$10) or 1 egg (+\$3)	
Nicoise Salad GF	\$13
Lettuce, red potatoes, green beans, 1 egg, red onion, olives, tomatoes, Dijon mustard vinaigrette	
Strawberry Spinach Salad GF	\$11
Sliced strawberries, spinach, red onion, mixed greens, chopped candied walnuts, feta cheese crumbles, strawberry vinaigrette	
Celery Salad with Apples GF	\$9
Celery, spring mix, apples, shaved Parmesan with Dijon mustard vinaigrette	
Spring Mix Salad - GF	\$9
Spring mix, carrots, red onion, feta cheese crumbles, candied walnuts, apples with your choice of dressing	
Smoked Salmon Salad GF	\$24
Mixed greens, smoked salmon, fresh dill, mozzarella cheese, Dijon mustard vinaigrette	
Beet Salad with Balsamic Dressing GF	\$11
Mixed greens, beets, red onion, mozzarella cheese, candied walnuts with Dijon mustard vinaigrette	
Shrimp Salad with Avocado Lime Dressing	\$18
Mixed greens, corn, cherry tomatoes, bell peppers, feta cheese topped with grilled shrimp and a side of avocado lime dressing	

Dinner Entrees

Dinner served from 4 PM to closing
Dinner entrees come as described, no modifications.

Cioppino	34
A medley of seafood that may vary from one day to another (clams, mussels, calamari, fish, crab, scallops) in a delightful tomato & vegetable sauce, served with garlic bread (GF without bread)	
Seared Tuna GF	29
Seared tuna in teriyaki ginger reduction served with seasoned white rice and garlic roasted green beans	
Steamer Clams	22
One pound of steamed clams sautéed in wine & garlic butter, herbs, onion, cherry tomatoes and smoked sausage. Great as a light meal or an appetizer	
Grilled Salmon & Mussels GF	34
Grilled local fresh salmon, mussels in curry sauce, served with black beans, seasoned rice and garlic roasted green beans	
Linguini Alfredo	28
Hand made linguini in house original recipe Alfredo sauce, topped with your choice of grilled chicken, shrimp or salmon	
Beef Stroganoff	28
Hand made linguini topped with a delicious mushroom & beef stroganoff	
Salmon Benedict	28
Two delicious salmon seasoned patties served over 1/2 muffin, topped with an egg and Bernaise sauce, served with roasted red potatoes	

Automatic gratuity of 20% will be added to parties of 5 or more, One payment per party/group/table only
***Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**



503-355-2200

DRINKS

Pints on Draft

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

Beer & Cider Bottles/Cans

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

Wine Cocktails

Campari Spritz (Sparkling Wine, Campari, and Soda over Ice)	\$7
Rockaway Sunset (Red Wine, Grand Marnier & Coca Cola over Ice)	\$7
Summer Dream (Riesling, Orange Juice & Soda over ice)	\$7
Mimosa (Sparkling Wine & Orange Juice)	\$10
Stratosphere (Sparkling Wine & Creme De Violette)	\$9

Cocktails

Sand Dollar Martini (Rogue Spruce Gin, Blue Curacao, Lemon Juice, Simple Syrup)	\$13
Sand Dollar Mule (Choice of Vodka, Gin, Tequila, Whiskey or Fireball with Lime & Cock and Bull Ginger Beer)	\$12
Sand Dollar Cocktail (Vodka, Peach Schnapps, Melon Liqueur, Southern Comfort, orange and pineapple juices, grenadine and a splash of soda)	\$13
Lemondrop Martini (Citrus Smirnoff, Fresh Lemon Juice, Simple Syrup & Sugar Rim)	\$13
Blackberry Margarita (Sauza Gold Tequila, Monin Blackberry Syrup, House Made Sour Mix, Salt Rim)	\$10
Texas Peach Martini (Deep Eddy Peach Vodka, Fresh Lime Juice, Jalapeno Slices, Pineapple Juice)	\$13
Whiskey Punch (McNaughton's Whiskey, Pineapple Juice, Fresh Lemon Juice, Simple Syrup)	\$10
Grapefruit Breeze (Deep Eddy Grapefruit Vodka, Fresh Lime Juice, and Soda)	\$12
Oasis (Seagram's Gin, Blue Curacao and tonic)	\$10
Malibu Bay Breeze (Malibu Rum, Pineapple Juice, Cranberry Juice)	\$10
6 Beer Bucket of Budweiser or Bud Light	\$30

Wines

Bucket List Chardonnay, Cabernet Sauvignon	\$5 \$23
Chateau Ste. Michelle Riesling, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon	\$9 \$40
Eola Hills Pinot Noir, Pinot Gris, Rose	\$9 \$40
Cooks Brut Sparkling Wine	\$8 \$38

Soft Drinks, Espresso & More

Fountain Drinks Coca Cola, Diet Coke, Sprite, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Barq's Root Beer (Served on Site only)	\$3
Hot Tea & Honey English Breakfast, Green Tea, Jasmine Green, Peppermint, Myer Lemon Herbal Tea, Chai Spice, and Orange Spice	\$4
Bottled Bev, Bottled Water, Orange Juice, and Apple Juice	\$4
Latte (Plain or Vanilla) & Mocha & Cappuccino	\$7
Americano & Espresso	\$5

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- **GF = Gluten Free**