

503-355-2200



Rockaway Beach, Oregon

Burgers, Tacos & Sandwiches

All our burgers and sandwiches are served with seasoned fries & ketchup
GF Bun available for burgers for \$4.00

- 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** \$15
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

Fish & Chips

- Cod Fish & Chips** \$22
Cod loin, 3 - 2 oz pieces lightly battered in a citrus soda batter, deep fried and served with seasoned fries, tartar sauce & ketchup
- Salmon Fish & Chips** \$24
Coho salmon, 3 - 2 oz pieces lightly battered in a citrus soda batter, deep fried and served with seasoned fries, tartar sauce & ketchup
- Rock Fish & Chips** \$20
Local fresh rock fish, lightly battered in a citrus soda batter, deep fried and served with seasoned fries, tartar sauce & ketchup

Soups

- Clam Chowder**
Delicious gluten free clam chowder, 8 oz, made in house, served with oyster crackers
- Chicken Paprikash**
Traditional Serbian stew made with chicken, potatoes, peas, onion and paprika, served with French Bread
- French Onion Seafood Soup**
A refreshing medley of seafood and vegetables in a savory clear broth, topped with Swiss cheese, served with toasted garlic bread

For the Little Ones

(For kids 10 and younger)

- Grilled Cheese Sandwich & Fries \$10
- Hot Dog Bites \$10
- PB&J & Celery \$10
- Cod fish & chips (1 piece) \$10

Salads

Add 4 oz salmon * (+\$8), 6 oz steak * (+\$16), 6 oz chicken (+\$8) or 1 egg (+\$3)

- Nicoise Salad** \$13
Lettuce, red potatoes, green beans, eggs, red onion, olives, tomatoes, Dijon mustard vinaigrette
- Strawberry Spinach Salad** \$11
Sliced strawberries, spinach, red onion, mixed greens, chopped candied walnuts, feta cheese crumbles, strawberry vinaigrette
- Celery Salad with Apples** \$9
Celery, spring mix, apples, shaved Parmesan with Dijon mustard vinaigrette
- Spring Mix Salad** \$9
Spring mix, carrots, red onion, feta cheese crumbles, candied walnuts, apples with your choice of dressing
- Smoked Salmon Salad *** \$24
Mixed greens, smoked salmon, fresh dill, mozzarella cheese, Dijon mustard vinaigrette
- Beet Salad with Balsamic Dressing** \$11
Mixed greens, beets, red onion, mozzarella cheese, candied walnuts with Dijon mustard vinaigrette

Guest Favorites

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

Dinner Entrees

Dinner served from 4 PM to 8:00 PM

- Cioppino** \$9 \$32
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
- Seared Tuna** \$10 \$32
Seared tuna in teriyaki ginger reduction served with seasoned white rice and garlic roasted green beans
- Steamer Clams** \$10 \$28
One pound of steamed clams sautéed in wine & garlic butter, herbs, onion, cherry tomatoes and smoked sausage, served over fresh hand made linguini
- Grilled Salmon & Mussels** \$32
Grilled local fresh salmon, mussels in curry sauce, served with black beans, seasoned rice and garlic roasted green beans
- Mussels in Curry Sauce** \$28
Local mussels steamed and served in curry sauce, over steamed seasoned rice

Automatic gratuity of 20% will be added to parties of 5 or more, One payment per party/group/table only

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



DRINKS

Pints on Draft

Michelob Ultra	\$6
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)	\$8
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
Lattes & Mochas	\$7
Americano & Espresso	\$5

- ***Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
- **Automatic gratuity of 20% will be added to parties of 5 or more**
- **One payment per party/group/table only**
- **GF = Gluten Free**
- **Please stay where you are seated. If you want to change your seating, talk to your server. Moving to a different seat without talking to your server may result in lack of service**