

Starters

Breaded Calamari*

Hand breaded calamari is lightly fried and served with lemon aioli 15.

Crab Cocktail

Shredded lettuce, olives, lemon wedges and Heceta Beach cocktail sauce 14.

Oysters on the Half Shell (seasonal)*

Oregon/Washington raw oysters, cocktail sauce, lemon, fresh parsley 14.

Surfside Fish Tacos*

Pacific cod, beer battered, cilantro, cabbage slaw, red onion, spicy aioli sauce 10.

Steamer Clams*

Pacific clams, garlic, lemon, scallions, vermouth, sourdough bread 15.

Soups and Salads

Classic Clam Chowder

Smokey bacon, chopped clams, Yukon Gold potatoes, with sourdough bread
Cup 5. Bowl 7.

Soup of the Day

Cup 4. Bowl 6.

Caesar Salad

Romaine leaves, shredded parmesan cheese, sourdough bread 10.
With Flame Grilled Chicken Breast 14.

Crab Louie

Romaine blend salad mix, tomato, cucumber, olives, boiled egg, house made thousand island, sourdough bread 19.

Shrimp Louie 19.

Surfside Wedge Salad

Iceberg lettuce, blue cheese, bacon, crispy onion rings 9.

Wilted Spinach Salad

Spinach, hot bacon dressing, boiled egg, dried cranberries, hazelnuts, sourdough bread 12.
With Blue Cheese 15.

House Salad

Mixed greens, tomato, cucumber, choice of dressings (blue cheese, thousand island, balsamic vinaigrette, ranch) and sourdough bread 5.
House Caesar Salad, sourdough bread 6.

Casual Fare

Half Pound Burger*

Lettuce, tomato, onion, cheddar cheese, on gourmet bun with French fries 13.
Make it a Blue Burger or Bacon Burger 14.

French Dip*

Thin sliced roast beef, Cabernet au jus, grilled sourdough roll, French fries 14.

Prawn Linguini*

Prawns with pepperoncini, garlic, red onion and fresh tomatoes lightly sautéed in olive oil, white wine and tossed with linguini. Served with sourdough baguette and butter 16.

Cod Fish and Chips*

Tempura batter, roasted garlic tartar sauce, French fries, coleslaw 14.

Halibut Fish and Chips*

Tempura batter, roasted garlic tartar sauce, French fries, coleslaw 19.

Breaded Red Snapper*

Red snapper fillet lightly breaded and sautéed, topped with bay shrimp, creamy dill sauce, served with fries and coleslaw 18.

Entrees

Available after 4 pm

Meat Entrees

With Yukon gold mashed potatoes
and chef's vegetable

Blue Cheese Stuffed Pork Chop*

Blue cheese and mushroom stuffing,
with Fuji apple compote 18.

Coffee-Spiced Rubbed Flat Iron Steak*

Cilantro-lime butter 19.

Filet Mignon*

With raspberry merlot sauce 32.

Oregon Cowboy Rib Eye Steak*

Barbecue sauce glaze, crispy onion strings 27.

Pepper Crusted

Prime Cut Top Sirloin Steak *

With blue cheese butter 24.

Roasted Garlic Meatloaf*

Pork, beef, bacon and house made ketchup 15.

Seafood

With herbed rice and chef's vegetable

Local Sourced Fresh Salmon*

Maple glazed with alder smoked salt 24.

Orange Glazed Seared Halibut*

With fresh orange segments 28.

Pan Fried Pacific Oysters*

With panko coating 24.

Seared Sea Scallops with Wild Mushrooms*

Jumbo scallops, thyme 29.

Creole Scampi*

Sautéed prawns in a creole butter sauce 21.

Pasta

Linguini With Clams*

Lemon, garlic, parsley, vermouth, butter,
light cream sauce, sourdough bread 19.

Butternut Squash Ravioli

Browned butter-hazelnut sauce, fresh steamed
vegetables, sourdough bread 16.

Seafood Alfredo*

A combination of bay shrimp, calamari, scallops,
halibut and salmon all tossed with an alfredo
sauce and fettuccini and sourdough bread 28.

Chicken

With Yukon gold mashed potatoes
and chef's vegetable

Lemon-Rosemary Roast Chicken

Half chicken with garlic and lemon 17.

Chicken Marsala

Sautéed chicken breast topped with a
mushroom marsala sauce 17.

**Consuming raw or undercooked meats,
Poultry, seafood, shellfish or eggs may increase
your risk of food borne illness, especially if
you have a medical condition.*

*An 18% gratuity will be added to parties
of ten or more.*