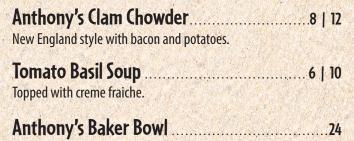
R SMALL PLATES A

Crispy Calamari With lemon aioli.	19
Northwest Mussels GFA With shallots, herbs and white wine.	16
Pan Fried Oysters* GFA. Fresh yearling oysters from Willapa Bay pan fried until golden brown.	18
Crab & Shrimp Dip Dungeness Crab, Oregon Coast bay shrimp, diced onions, artichoke hearts, and Parmesan with our crab velouté. Served with sourdough bread.	20
Steamed Manila Clams GFA. Steamed in clam nectar with olive oil, garlic and lemon.	21

R FRESH SALADS A

Classic Caesar Salad 9	14
Hearts of Romaine With blue cheese dressing and hazelnuts.	12
With Oregon Coast Bay Shrimp	+4
Hawaiian Cobb Salad Fresh mango, bacon, avocado, tomato, wontons and Oregon Coashrimp on market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	ast
Almond Chicken Salad GTA Thinly sliced chicken breast, almonds and crispy noodles tossed romaine and sesame tamari dressing.	

K SOUP & COMBOS TA



Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.

Grilled Cheese & Tomato Basil Soup 18
Classic grilled cheese with tomatoes on sourdough paired with a cup of our tomato soup.

R CAFE FAVORITES 74

Dungeness Crab & Shrimp Fettuccine GFA35

Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.

Portobello Mushroom 21

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomatoes, rice and roasted corn.

Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce. Served with fishermen potatoes and seasonal vegetables.

Snow Crab Special! 6A 24

1 1/4 lbs of Alaska Bairdi snow crab served with dipping butter.

R BURGERS & TACOS 74 Beach Burger* GFA 19 Grilled and topped with lettuce, tomato, onion, pickles and grilled onion mayo. Served with french fries. With Cheese +2 With Impossible Burger +4 Wild Alaska Cod Burger 24 True cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with french fries. Mahi Mahi Tacos Chargrilled with lime and cilantro and wrapped in warm flour tortillas with cabbage, tomatoes and salsa mayo. Served with chips and salsa. Blackened Rockfish Tacos 19 Wrapped in warm flour tortillas with salsa mayo, cabbage and pineapple-mango salsa. Served with chips and salsa. One taco with blackened fresh wild Alaska halibut wrapped in a warm flour tortilla filled with cabbage, tomatoes and salsa mayo. Served with a cup of chowder. R BEACH BOWLS 74 Chargrilled with ponzu sauce served over Jasmine rice with seasonal greens and sesame dressing. Kalbi Chicken Bowl GFA 21 With sesame and tamari glaze, served over Jasmine

rice with seasonal greens and sesame dressing.

Crispy Coconut Prawn Bowl 26

Ocean prawns lightly covered in coconut with ginger plum sauce.

Served over Jasmine rice with seasonal greens and sesame dressing.

SEAFOOD PLATES 74
All of our seafood plates are served with fishermen's potatoes and seasonal vegetables.
Fresh Blackened Rockfish Blackened and finished with fresh pineapple-mango salsa.
Roasted Scampi Prawns GFA. 24 Butterflied, roasted with garlic butter and sprinkled with gremolate
Wild Alaska Salmon GFA 29 Alder planked and finished with sundried tomato basil butter.
Wild Alaska Halibut

FISH & CHIPS TA

LIDH & CHILD W	
Wild Alaska True Cod 'n Chips	28
Wild Alaska Lingcod 'n Chips. Three pieces dipped in tempura batter served with french fries and beach slaw.	.29
Prawns 'n Chips. Ocean prawns dipped in tempura batter served with french fries and beach slaw.	.26
Captain's Platter	.33

Golden fried Alaska salmon, true cod, calamari and ocean prawns.

Served with French fries, slaw, cocktail sauce and tartar sauce.

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

GFA We can create this recipe using gluten free items. Please notify your server of any dietary restrictions.