



## TO SHARE

**CRISPY CALAMARI** ..... 20  
lemon aioli

**STEAMED MANILA CLAMS** .....22  
clam nectar, olive oil, garlic, lemon

**CRISPY OYSTERS\*** ..... 19  
fresh yearling Willapa Bay oysters,  
homemade roasted corn relish

**CHEESE CURDS** ..... 14.5  
homemade pepper jelly

**GREMOLATA FRIES**..... 12.5  
crispy french fries, parsley, gremolata

**BONELESS CHICKEN WINGS**..... 13  
buttermilk fried chicken, buffalo sauce,  
homemade blue cheese dressing

**HAWAIIAN AHI NACHOS\*** ..... 15.5  
homemade taro chips, pineapple chutney,  
Hawaiian ahi poke, wasabi aioli

### FISH & CHIPS

two or three pieces, panko crusted  
Alaska true cod, french fries, slaw

22 | 26

### PRAWNS & CHIPS

ocean prawns, tempura batter,  
french fries, slaw

25

## SALADS + CHOWDER

**CREAMY CLAM CHOWDER**..... 9 | 14  
New England style, clams, red potatoes, bacon

**HOUSE SALAD** .....10.5  
cherry tomatoes, cucumber, red onion,  
croutons, with your choice of dressing

**CAESAR SALAD** <sup>GFA</sup> ..... 11.5  
crisp romaine, homemade dressing,  
croutons, Parmesan

**HAWAIIAN COBB SALAD** <sup>GFA</sup> ..... 19.5  
fresh mango, bacon, avocado, tomato, wontons,  
Oregon Coast bay shrimp, market greens, fresh  
basil vinaigrette, crumbled blue cheese

**ALMOND CHICKEN SALAD** <sup>GFA</sup> ..... 19  
thinly sliced chicken breast, almonds, crispy  
noodles, romaine, sesame tamari dressing

## TACOS

**CRISPY COD TACOS**..... 22  
panko crusted wild Alaska true cod, cilantro,  
lime, warm flour tortillas, cabbage, tomatoes,  
salsa mayo, chips and salsa

**BLACKENED ROCKFISH TACOS** ....19.5  
warm flour tortillas, salsa mayo, cabbage,  
pineapple-mango salsa, chips and salsa

**WILD SALMON TACOS**..... 25  
spicy seared wild salmon, cabbage,  
warm flour tortillas, salsa mayo, chips and salsa

<sup>GFA</sup> May be made with gluten free ingredients. Please notify your server of any dietary restrictions.

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

# DECK FAVORITES

**OYSTER PO'BOY** ..... 23  
crispy oysters, toasted bun, tomatoes, iceberg lettuce, Cajun rémoulade, slaw

**KALBI CHICKEN BOWL** GFA ..... 19  
chargrilled, ginger-tamari glaze, seasonal greens, Jasmine rice, creamy sesame dressing

**WILD SALMON BOWL** ..... 25  
chargrilled Northwest wild salmon, ponzu sauce, seasonal greens, Jasmine rice

**AHI POKE BOWL\*** GFA ..... 25  
traditional ahi poke, tamari sesame ginger marinade, sweet onions, Jasmine rice, slaw

**STEAK FRITES\*** ..... 32  
grilled Northwest top sirloin, Anthony's steak seasoning, crispy French fries

**TODAY'S FISH PLATE** .....MP  
ask for today's selection!

# BURGERS

**TERIYAKI CHICKEN BURGER** ..... 19.5  
chargrilled chicken breast, tamari glaze, grilled pineapple, lettuce, jack cheese, grilled onion mayo, toasted bun, french fries

**BEACH BURGER\*** GFA ..... 22  
grilled to your liking, lettuce, tomato, onion, pickles, grilled onion mayo, french fries

**TRUE COD BURGER** ..... 22  
crispy panko crusted wild Alaska true cod, lettuce, tomato, homemade tartar sauce, french fries

# HAPPY HOUR

- SERVED *daily* FROM 3 TO 6 PM -

**CRISPY CALAMARI**  
lemon aioli

15

**HALF DUNGENESS CRAB**  
chilled, Louie dressing

18

**MANILA CLAMS**

14.5

**GREMOLATA FRIES**

crispy french fries, parsley, gremolata

8

**CRISPY COD TACO**

8

**BEACH BURGER**

grilled to your liking, lettuce, tomato, onion, pickles, grilled onion mayo

10

**BONELESS CHICKEN WINGS**

8.5

**CHEESE CURDS**

homemade pepper jelly

10.5

**WARM SOURDOUGH BREAD**

4

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**WELL DRINKS**

well liquor, your choice of juice, soda, tonic

6

**\$2 OFF GLASS WINES**

**\$2 OFF DRAFT BEER**

**\$3 OFF SPECIALTY COCKTAILS**