

SOUPS & COMBOS

Clam Chowder or Soup Du Jour Cup 8.25 / Bowl 11.50

Cup of Chowder or Soup Du Jour & Side Salad 16.75

Bowl of Chowder or Soup Du Jour & Side Salad 20

BEVERAGES

Milk Small 4 ~ Large 5.50

Hot Chocolate 6

Hot Tea 5.25

Iced Tea 4.50 includes free refills

Lemonade 4.50 includes free refills

Juice Small 4 ~ Large 5.50

Orange, Grapefruit, V-8, Apple,
Cran-Raspberry

Soft Drinks 4.50 includes free refills

Coke, Diet Coke, Coke Zero,
Orange, Barq's Root Beer, Sprite,
Dr. Pepper

Italian Soda 7.25

BEER & WINE

Ask your server for a list

ESPRESSO BAR

House Coffee

Blend by Sleepy Monk 4.25

House Decaf 4.25

Americano 4.25

Breve 6.25

Cappuccino 5.75

Caffe Latte 5.65

Caffe Mocha 5.75

Espresso 4.20

Steamer with flavor 5

Chai Latte 5.75

Add +75¢ for flavors

Add +95¢ for extra shot of espresso

Add +75¢ for almond milk

DESSERTS

A La Mode +3.50

Marionberry Crisp 9.50

Apple Crisp 10

Marionberry Pie 10

**Bread Pudding with
Marionberry Sauce** 10

Chocolate Eclair Pie 10

Ice Cream Delights

Floats  9

Sodas

Marionberry *or* Chocolate 9

Milk Shakes 15

Malted +1

Cup of Ice Cream

1 Scoop 7

Bowl of Ice Cream

2 Scoops 10

Waffle Cone

1 Scoop 7 ~ 2 Scoops 10

Plain or Sugar Cone

1 Scoop 6.25 ~ 2 Scoops 9

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

Please alert your server to any dietary restrictions you may have; with a slight modification, it is possible we can accommodate your dietary need(s).

 *Can be made gluten free or is gluten free. Please verify with server when ordering. **Kitchen not certified gluten free.***

 *Can be made vegetarian or is vegetarian. Please verify with server when ordering.*

18% Gratuity added to parties of 8 or more. • We request a single check per table. However, we know life happens and thank you for your anticipated cooperation.

**Thank you for
joining us.
Please come
again.**

APPETIZERS

Oyster Shooters **gf**
4.25 each / 6 for 24
/ 12 for 46

Shrimp Cocktail **gf** 21

Crab Cocktail **gf** 30

Crab Legs **gf** 44

Crab Cakes 24
Served with
chipotle aioli.

Calamari Tubes & Tentacles 18.75

Fried Oysters 21

Onion Rings **V** 16

Fresh Willapa Bay Steamer Clams **gf** 26.50

Garlic Parmesan Fries **V** 14.25

Buffalo Wings 18.25

Served with our homemade ranch dressing.

Jordan's Loaded Chowder Fries 19.95
Crispy fries topped with our delicious chowder, bacon, cheddar cheese and green onions.

Pico de FryO **V** 15.50
Crispy fries topped with Tillamook cheddar cheese and housemade pico de gallo, then drizzled with a creamy cilantro sauce and a side of sriracha aioli.

SEAFOOD*

Served with French fries (or baked potato after 5pm only).

Crab Melt **gf** 33

Fresh crab on a toasted English muffin topped with melted Tillamook cheddar cheese and tomatoes and served with French fries.
Substitute gluten free bread +1.75

Razor Clams 38

Lightly breaded in panko and grilled.

Halibut Fish & Chips 29

Three pieces of halibut hand-dipped in beer batter and deep fried to a golden brown. Served with French fries and tartar sauce.

Calamari Tubes & Tentacles 25

Breaded calamari fried to a golden brown and served with French fries and cocktail sauce.

Cod Fish & Chips 24

Three pieces of cod hand-dipped in beer batter and deep fried to a golden brown. Served with French fries and tartar sauce.

Crab Cakes 40

Our house recipe served with chipotle aioli.

Fried Willapa Bay Oysters 38

Beer Battered Prawns 40

A generous portion of beer battered prawns.

Grilled Salmon **gf** 43

Grilled or blackened (GF) salmon.

Grilled Halibut **gf** 43

Grilled or blackened (GF) halibut.

Captain's Platter 47

A wonderful combination of two pieces of hand-dipped halibut, prawns, oysters and scallops deep fried to a golden brown.

Crab Legs **gf** 56

Dungeness crab legs served with drawn butter.

LOCAL FAVORITES!

Fresh Willapa Bay Steamer Clams **gf** 26.50

Served with garlic bread and drawn butter.

Substitute gluten free bread +1.75

Sourdough Bread Bowl 19

Filled with homemade clam chowder.

Mediterranean Seafood Stew **gf** 28

Bay shrimp, scallops, steamer clams, tomatoes, vegetables, rosemary and parmesan cheese served with warm French bread.

With crab legs +11

Halibut Sandwich **gf** 29

Served blackened (GF) or grilled with your choice of side salad **or** French fries.

Substitute gluten free bun +2.25

Salmon Sandwich **gf** 29

Served blackened (GF) or grilled with your choice of side salad **or** French fries.

Substitute gluten free bun +2.25

Crab Cake BLT 26

Delicious Dungeness Crab cake, bacon, lettuce, tomato, onion, mayo, and chipotle aioli.

Chicken Strips & Chips 24

Served with French fries and ranch dressing.

Willapa Bay Oyster Burger 21

Lightly breaded oysters grilled to a golden brown on a toasted bun with lettuce and onion.

12 oz. Ribeye Steak 42

Add bleu cheese crumbles +3.75

Add sautéed mushrooms +1.75

PASTA

Served with toasted garlic bread.

Spaghetti 26

Noodles smothered in our homemade spaghetti meat sauce.
Substitute marinara (V) made with tomatoes, garlic, herbs and spices.

Fettuccine **V** 29

Add grilled chicken breast +7

Add bay shrimp +7.50

Add grilled or blackened halibut or salmon +12

Add fresh crab +17

Seafood Fettuccine 37

Fettuccine noodles covered with your choice of Alfredo or Marinara sauce and topped with scallops, bits of halibut and bay shrimp.

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— Unlisted Substitutions —
Politely Declined

SALADS



Dressing Choices are: Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette or Marionberry Vinaigrette
Upon request, all salads come with a thick piece of fresh French bread.

Tuna-Apple

Hazelnut Salad 24

Albacore tuna tossed with mixed greens, apples, hazelnuts and curry vinaigrette dressing.

Hot Seafood Salad

 28

Sautéed scallops, bay shrimp, bacon, tomatoes, mushrooms and sweet red peppers layered on fresh mixed greens, topped with parmesan cheese and dressed with Chardonnay vinaigrette.

Bay Shrimp Louie

 26

Mixed greens topped with bay shrimp.

Crab Louie

 33

A Cannon Beach favorite served with 1000 island.

Caesar Salad

 19

Crisp Romaine lettuce, Caesar dressing, Parmesan cheese and croutons.

Add grilled chicken breast +7

Add bay shrimp +7.50

Add grilled or blackened halibut or salmon +12

Add fresh crab +17

Crispy Chicken Salad

 26

Strips of breaded and fried chicken breast—or your choice of grilled (GF) or blackened (GF) layered over fresh mixed greens, Tillamook cheddar cheese, bacon, cucumbers and tomatoes.

SIDES

Side Salad 8.50

French Fries 11

French Bread 5.75

Garlic Bread 8.50

Baked Potato (after 5pm) 7.50

Cup of Clam Chowder 8.25

Bowl of Clam Chowder 11.50

SANDWICHES

Served with French fries

Substitute soup du jour **or** clam chowder **or** side salad +4

Add sautéed mushrooms +1.75

Substitute gluten free bread +1.75

Cold

Charlie's Tuna Salad

 17

Tuna Salad and sweet pickles on honey whole wheat.

Tilly's Garden

 17

Cream Cheese, tomatoes, cucumbers, red onion, Tillamook cheddar cheese and lettuce on sourdough.

Ham & Cheese

 17

Tillamook Cheddar cheese, lettuce, tomatoes, sliced ham and mayo on sourdough.

1/2 Cold Sandwich

Served with a cup of Clam Chowder **or** Soup **or** Side Salad 20

BURGERS*

All Burgers served with French fries on a toasted Kaiser bun with lettuce and onion unless otherwise noted.

Add tomato upon request

Add sautéed mushrooms +1.75

Substitute grilled chicken breast **or** Beyond Burger +2.50

Substitute gluten free Bun +2.25

Substitute soup du jour **or** clam chowder **or** side salad +4

Mushroom, Onion & Swiss Burger

 20

Beef patty topped with grilled onions, sautéed mushrooms and melted Swiss cheese.

Hot

Spicy Steak Sandwich

 22

Thinly sliced prime rib with lettuce, tomato, onion, and sriracha aioli.

Parmesan-Encrusted Grilled Cheese

 17.50

Tillamook cheddar and Swiss on sourdough. **Add** tomato +50¢; **Add** bacon +3.50; **Add** ham +3.50

French Dip Sandwich

 21

Six ounces of thinly sliced prime rib on a French roll served with au jus.

Add Swiss or cheddar +2.50

Patty Melt

 18.50

Toasted rye bread topped with ground beef patty, melted Swiss cheese and grilled onions.

Tuna Melt

 18.50

Crispy Chicken Sandwich

 22

With our spicy boom sauce.

Hot Club House

 21.25

Swiss cheese, bacon, ham, lettuce, tomato, onion, mayo and pickled jalapeños give this sandwich the perfect spicy zip in a ciabatta roll.

Cheeseburger

 18.50

Bacon Cheeseburger

 21.50

Bleu Cheese Tease

 22

Swiss cheese, bacon and bleu cheese crumbles.

Western Burger

 20

BBQ sauce, Tillamook cheddar cheese, grilled onions and lettuce.

Beyond Burger

 21

Meatless patty with Swiss cheese, lettuce, tomato and onion.

Teriyaki Beef Burger

 21

Teriyaki sauce, grilled pineapple, Swiss cheese, lettuce and onion.

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