

STARTING FRIDAY MARCH 13TH

FROM THE DIRECTOR OF BEASTS OF THE SOUTHERN WILD:

WENDY

2:00 4:30 7:30 DAILY

We are now serving Beer & Wine!

BIJOU THEATRE

SATURDAY MORNING CINEMA

COMING March 21st

SITKA and The Bijou present
A retrospect of award winning films
by Joanna Priestley.
And Premiere of her newest
Jung and Restless
Pre-show music 10:30 Films 11:00AM

1624 NE HWY 101, LINCOLN CITY
541-994-8255 • cinemalovers.com

Mr. NiceGuy

2 CENTRAL COAST LOCATIONS

Depoe Bay & Waldport

104 NW Hwy 101
(541) 614-4319

220 Alsea Hwy
(541) 563-4200

\$50 OUNCES
\$10 DABS
\$9 EDIBLES
\$15 CARTRIDGES
\$3 1-GRAM PREROLLS
(WHILE SUPPLIES LAST)

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& YOU BOTH GET
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Do not operate a vehicle or machinery under the influence of this drug. For use only by adults twenty-one years of age and older. Keep out of reach of children.

UPCOMING EVENTS

MARCH 21-28

Spring Whale
Watch Week

MARCH 28

SOLVE Spring
Beach Cleanup

MARCH 22 - APRIL 4

Festival of
Illusions

MARCH 28

Beachcombing
Explorience

Visit ExploreLincolnCity.com for details

EXPLORE Lincoln City



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NORTH
2429 NW Hwy 101
541-994-3031

Lincoln City, Oregon
Since 1941
kennysiga.com

SOUTH
4845 SW Hwy 101
541-996-2301

**LARGE COOKED
AND PEELED COCKTAIL
SHRIMP**

\$9.99
lb

**FRESH WHOLE COOKED
DUNGENESS CRAB**

\$8.99
lb

Prices good through March 17, 2020; fresh items subject to availability.



Cheesy Broccoli Corn Muffins



Ingredients

1 1/2 cups fresh broccoli, 18 pieces
1 package (8.5 ounce) corn muffin mix
1 small onion, chopped
1 cup (4 ounces) shredded cheddar cheese
4 eggs, beaten
1/4 cup butter, melted

Directions

Preheat oven to 350 F
Spray muffin pans with nonstick cooking spray or line with paper baking cups (2 1/2- inch; 18 count). Place one piece of broccoli in each cup.

In a large bowl add muffin mix, onion, cheese, eggs and melted butter and stir just until combined. Fill greased muffin cups (or paper baking cups) three-fourths full covering the broccoli.

Bake for 20 to 25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans.

