



894 Commercial Street • Astoria, OR  
503.325.4356

Tue-Fri: 11am-12am • Fri & Sat: 9am-1:30pm • Sat -Sun: 9am-1am

## APPETIZERS

**Seared Ahi** – Sesame crusted seared and teriyaki glazed served with wasabi and pickled ginger

**Port Cheeseboard** – A selection of artisanal cheese, grilled bread, honey, cherry mostarda, fruit and candied nuts

**Steamer Clams** – White wine, butter, garlic and fresh herbs served with sourdough bread

**Crispy Calamari** – Lightly battered and fried crisp and tender served with lemon basil dipping sauce

**Shrimp Skewers** – Honey and lemongrass marinated shrimp broiled and served with sweet chili sauce

## SANDWICHES AND ENTREÉS

**Port of Call Cheese Burger** – Your choice of Tillamook cheddar, provolone, bleu or pepper jack cheese. BURGER ADD'S Grilled Onions • Bacon • Avocado • Gluten-Free Bun • House-Made Chili

**Bistro BLT** –The classic BLT done better!! Applewood smoked bacon, sliced tomato, leaf lettuce on toasted Seattle sourdough and mayo

**French Dip** – Tender sirloin slices on a house baked sourdough baguette, with provolone cheese and au jus

**Fresh Catch Fish & Chips** – Hand battered catch of the day served with tartar sauce and our hand cut fries

**BBQ Pork** – Slow cooked pulled pork in our house made bourbon bbq sauce and house made refrigerator pickles

**Port Fish** – Lightly hand battered tempura style with Tillamook Cheddar, lettuce, tomato & tartar sauce

## SOUPS AND SALADS

**Clam Chowder** – Our New England-Style Chowder is Made With Tender Sea Clams & Only The Freshest Ingredients Including Potatoes, Onions, Celery, and Bacon. The Way My Family Has Been Making It For Generations

**Oregon Shrimp Cobb** – Tender Oregon bay shrimp, field greens, cucumbers, grape tomatoes, roasted corn, avocado, bacon, egg, bleu cheese & house-made croutons, served with buttermilk ranch dressing



BREAKFAST  
APPETIZERS  
DESSERTS  
BEER  
WINE  
COCKTAILS



DJs  
Live  
Music  
Event  
Center  
Sunday  
Brunch