

Welcome to: Spice Global & Northwest Fusion Cuisine



SUMMER HOURS
DAILY HAPPY HOURS
3 PM - 5:30 PM
TUE. - THUR. 3 PM - 8 PM
FRI. - SAT. 3 PM - 9 PM
CLOSED SUNDAYS AND MONDAYS

Questions or Reservations: 541-997-1646 • 1269 Bay Street • Florence, Oregon 97439
www.spiceinflorence.com

The below menu is an example of what will find when you come to Spice. Menu items do change and prices fluctuate due to market conditions and ingredient availability.

SOUPS AND SALADS

CAESAR SALAD

Our twist on the classic salad with our creamy Caesar dressing. Add grilled chicken for a little extra.

SEASONAL GREEN SALAD (GF)

Fresh local greens, tomato, red onion, tossed in our lime balsamic dressing & topped with crumbled feta

THAI CHICKEN SALAD

Chunks of chicken, tender noodles, onions, tomatoes, cucumbers tossed with our house made sweet chili sauce and peanut sauce. Topped with sprouts and ground peanuts

SPICE'S HALIBUT CHOWDER

Creamy and amazingly gluten free.

GLOBAL FAVORITES

GOURMET BURGERS

We start with your choice of either NEW ZEALAND LAMB or CERTIFIED ANGUS BEEF, lettuce, tomatoes, onions, & condiments. Served on a European roll your choice of fries.

Stuffed Brie Burger – Ground chuck with a surprise of melted Brie cheese in the center, Served with lettuce, tomato and red onion

Very Blue Burger – Ground chuck with melted Gorgonzola Blue Cheese. Served with lettuce, tomato and red onion.

The Classic Burger – Ground chuck with lettuce, tomato and red onion, you can add Tillamook Cheddar cheese for a little extra

Bulgogi Burger – Steak-Korean style with our house slaw and topped with a fried egg

Surf N Turf Burger – Ground Chuck patty topped with garlic shrimp or grilled oysters. Served with lettuce, tomato and red onion.

Cajun Cod Burger – Delicately spiced and grilled cod filet with garlic aioli and house slaw

Grilled Chicken Burger – With sweet ginger butter sauce and house slaw.

Lamb Burger – Grass fed New Zealand lamb with cucumber-yogurt sauce, lettuce tomato and red onion.

Let-Us Wrap Your Burger

Any of our burgers can be served with our lettuce wraps for a gluten free option or guiltless experience.

SALMON

Grilled wild Alaskan salmon with a ginger butter sauce and sautéed seasonal vegetables.

CRAB ENCRUSTED HALIBUT

Served with sweet chili sauce and a side house salad. Made famous at the Waterfront Depot now also served here.

BEER BATTERED FISH & CHIPS

Cod, Shrimp, Salmon or Halibut
Hand dipped in our house made beer batter. Served with fries and house slaw. Cod, Halibut, or Salmon

THE RABAT (CGF)

Certified Angus New York Strip steak marinated in Moroccan spices & served with sautéed season vegetables

THE BULGOGI

Korean style flat iron steak marinated in bold spicy soy, garlic & ginger. Grilled to order, served over steamed rice & topped with a fried egg

CURRY OF THE DAY (CGF)

Served with steamed rice & condiments

PAN FRIED HONG KONG NOODLES

Crispy noodles topped with stir-fried veggies & choice of: CHICKEN, TOFU, PORK, BEEF or SHRIMP

SPICE SEAFOOD POT (CGF)

Boudin Blanc sausage, mussels clams and shrimp in a lightly spiced chili broth. Served with a side of grilled bread.

SHELLFISH MADNESS

Oysters, Clams, Mussels, Shrimp and Dungeness Crab are served in a warming broth of lemon grass, white wine, and garlic

GLOBAL TAPAS

Spice CRAB CAKES

Our house blended crab, grilled into crispy cakes & served with wusabi sauce

MESSY BABA

Crispy lattice fries layered with our ground lamb mix, tomatoes, olives, wusabi & fresh mint

BACON WRAPPED SCALLOPS

A Spice favorite!

FISH TACO

Grilled cod & house-made slaw on a hand crafted tortilla

FRESH LETTUCE WRAPS

Choice of Thai CHICKEN or organic TEMPEH. Served with sweet chili sauce, spicy peanut sauce & topped with crispy noodles

DAHL (CGF)

Bengali-style organic lentil dip with organic flatbreads

SATAYS (CGF)

Marinated and grilled skewers of pork or chicken over a bed of fries rice. Served with peanut sauce.

OYSTERS! OYSTERS!

RAW ON THE HALF SHELL (GF)

BBQ W/ SHALLOT BACON BUTTER (GF)

CORN FRIED OYSTERS (GF)

A half dozen fresh oysters shucked, dusted, lightly fried, and sprinkled with a light Cajun spice & served with a house-made remoulade sauce

Extras

STEAMED RICE (GF)

GRILLED NAAN

FRIED RICE

FRIES

SIDE OF BREAD BASKET

SAUTÉED BROCCOLINI (GF)

STIR-FRIED VEGETABLES (CGF)

GRILLED ASPARAGUS (GF)

Spice from fall menu