OUTDOOR PATIO & RIVERSIDE DINING





541-902-9100 1252 Bay Street Old Town Florence





Seafood:

Award Winning Crab Encrusted Alaskan Halibut

Served with our popular chili cream sauce and a side Caesar salad.

Wild Alaskan Coho Salmon

Grilled or Cajun Style Served with a side Caesar Salad 14

Arruz Com Marisco Portuguese

Assorted fish and shellfish in a tomato clam dill broth accented with exotic flavors, served on a bed of steamed rice with a side Caesar salad.

16

Razor Clams

Breaded and grilled, served with savory rice and a side house salad

Grilled Sea Scallops

Served on a bed of capellini, style is chef's choice

Tempura Prawns

Lightly battered and served with savory rice and a side house salad.

Waterfront Fish & Chips

Hand dipped and deep fried. Choose Atlantic Cod 10 or Halibut 15

Waterfront Seafood Platter

Atlantic cod fish and chips, coconut prawns, cup of chowder. 15

Dungeness Crab Caesar Salad

Fresh chopped romaine, house Caesar dressing, croutons and a generous topping of Dungeness crab served with grilled garlic bread.

15

Meats & Such:

Flat Iron Steak Special

Certified Angus Flat Iron Steak grilled and topped with
Oregonzola bleu cheese and brandy cream sauce served with
Yukon gold mashed potato and side house salad.

14

New York Strip

Certified Angus NY Steak served with Yukon gold mashed potato and side house salad.

Surf and Turf

Flat Iron 16 / New York Steak 18

Grilled steaks served with your choice of Grilled Oysters or Prawns, mashed potato or rice and a side house salad

Rack of Laml

Perfectly grilled rack of lamb (4 ribs) with Yukon mash potatoes and side house salad.

Braised Lamb Shank

Prepared Osso Buco style in our slow cooker with mushrooms, vegetables, tomatoes and red wine served with Yukon mash potatoes and a side house salad.

14

Parmesan Chicken with Marinara Cream

Pasta Capellini topped with parmesan encrusted chicken breast and marinara cream sauce and Caesar salad. 14

Past

15

Pasta Jambalaya

Linguine pasta with Andouille sausage, shrimp, chicken in a Cajun cream sauce.

Seafood Linguine

Linguine pasta with assorted fish and shell fish in a creamy Alfredo or Marinara sauce.

Burgers:

All burgers are served on a Kaiser roll with lettuce, tomato, red onion and garlic aioli with choice of French fries or house salad. Cheese add 1 Gluten-Free Roll add 2

All American Burger

Hormone Free Northwest Beef 8.5
Caiun Fish Burger

Oregon Harvest Burger

Organic grains, vegetables and herbs.

North Atlantic cod grilled with Cajun spices.



Tapas: Small Plate Appetizers

rapas. Small Flate Appetizers	
Crab Cakes	10
Crab Stuffed Mushrooms	10
Calamari Fingers	9
Oysters Madrid Sauteed in White Wine, Tomatoes & Cilantro	8
Pan Fried Oysters or Cajun Grilled	8
Lime-Pepper Prawns	6
Toasted Onion Battered Green Beans	6
Lamb Riblets (3) New Zealand Style	10
Manchengo Cheese & Crusted Bread (Sheep's Milk) from Spain	8
Fresh Mozzarella Plate- (Caprese)	9
Smoked-Salmon & Trout Plate cream cheese, capers and Red Onions	12
Steamer Clams and/or Mussles (1 lb) in Tomato, onion, white wine broth & crusted by	12 read

Artisan Breads:

Pesto. add 1.00

Soups:

Depot Clam Chowder
Cup or Bowl 4.5/7
Cream of Mushroom
Cup or Bowl 4/6

Sides:

8.5

8

Yukon Mash Potatoes	3
Savory House Rice	3
Veggies	4
French Fried Potatoes	4

Salads:

Caesar	7
add chicken	3
House Salad	5
House Salad	5

Reservations are highly recommended.

Call 541-902-9100 for reservations after 3 p.m. Full dinner is served until 10 p.m.