

AMERICAN CUISINE WITH FRESH SEAFOOD
LUNCH AND DINNER



(541) 997-1133
OPEN 6 DAYS A WEEK AT 11 AM
CLOSED ON TUESDAY

1297 Bay Street, Florence, OR 97439



STARTERS

BBQ'd Oysters
With garlic butter and citrus BBQ sauce. Six oysters. 12.

1/2 Dozen In Shell *
With cocktail sauce and lemon. 12.

Pan Fried or Cajun Style *
Served with tartar sauce. 12.

Oyster Shooters *
Fresh small oysters in cocktail sauce. Each 2.

Cajun Seared Ahi *
Served rare with chipotle aioli. 10.

Teriyaki Skewers
With mango salsa.
Prawns and scallops, 10. Tempeh, 7. Chicken, 7.50

Dungeness Crab Cakes
With chipotle aioli. 13.

Fried Squid
Served with tartar, cocktail sauce. 9.

Brie with Apples, Honey & Hazelnuts
Served with sourdough baguette. 10.

Coconut Prawns
With mandarin jalapeno dipping sauce. 10.

Steamed Mussels and Clams
Served with garlic bread.
..... One pound, 10. Two pounds, 18.

Stuffed Mushroom Caps
Pacific shrimp and local dungeness crab meat stuffed into meaty mushroom caps. 12.

Hand Dipped Onion Rings
Served with ranch dressing and BBQ sauce.
..... Lg 7. Sm 4.

Smoked Wild Alaskan King Salmon & Cream Cheese
With capers, red onion and sourdough baguette. 12.

Crusty Bread
Warm crusty sourdough or whole grain bread with a side of roasted garlic pesto and basil pesto for dipping. 6.

Seafood Cocktail
Prawn, 12. Shrimp, 9. Dungeness crab, 16.

Sliders
Grass fed, hormone free, local Angus beef burger with grilled onions and cheddar or BBQ pork with coleslaw. Three, 10.

Hummus Plate
Sun dried tomato, pesto and roasted garlic hummus with sourdough baguette. 8.

SOUPS
Served with warm crusty sourdough or wholegrain bread.

Ocean Food Soup
Rich tomato based fish soup with grilled garlic bread. Bowl only. 11.

Ocean Food Chowder
Cream based with bacon, clams, fish & shrimp. Cup 5. Bowl 7.50

Soup of the Day
Fresh hearty soups prepared daily. Ask your server for today's selections. Cup 3.50. Bowl 5.

SALADS
Served with warm crusty sourdough or wholegrain bread.

Mandarin Poppy Seed Salad
Fresh crisp romaine lettuce tossed with a sweet poppy seed dressing topped with avocado, bleu cheese, red onion and hazelnuts. Lg 11. Sm 6.

Pesto Caesar
Romaine tossed with fresh basil garlic pesto Caesar with garlic crouton triangles. Lg 11. Sm 6.

Asian Slaw
Shredded cabbage & organic greens tossed with toasted almonds, broccoli, sesame seeds & sweet Asian dressing. Lg 11. Sm 6.

Super Food Salad

Organic mixed greens & kale, tossed with broccoli, shredded carrots, purple cabbage, red onion, apples, avocado, blueberries & almonds. Tossed with vinaigrette. Large only. 11.

Small Garden Salad
Organic mixed greens, purple cabbage, carrots, tomatoes, cucumber and choice of salad dressing. 5.

Add to any of the Salads above:
Charbroiled or blackened free range chicken breast, shrimp, teriyaki tempeh or savory pecan patty. 5.

Fresh grilled, charbroiled or blackened salmon or *ahi, smoked salmon or prawns. 9.

Lobster or crab. 11.

Tossed Greek Spinach Salad
Organic spring mix fresh spinach, free range chicken, artichoke hearts, kalamata olives, sun dried tomatoes and feta tossed with our sun dried tomato vinaigrette. Large only. 11.

The Cobb
Shredded iceberg with a mound of bleu cheese crumbles, chopped bacon, tomato, avocado, free range chicken, egg and choice of dressing. Large only. 11.

LUNCH

SEAFOOD & CHIPS
fried in Canola oil served with fries & cayenne coleslaw, tarter and or cocktail sauce

Shrimp and Chips 15.
(Beer battered)

Fish and Chips
(Beer battered)

Salmon 14.
Cod 12.
Halibut. 16.
Trio 14.
(one of each, Cod, Salmon & Halibut)

Squid and Chips 13
(with seasoned flour)

Oysters and Chips
Local kumamoto
(With seasoned flour)

Pan fried or Cajun 15.

Captain's Platter
Cod, squid, prawns, oysters & scallops 21.

Shellfish Cioppino
Tomato-based ocean food soup loaded with fish, crab, shrimp, steamer clams, mussels and scallops. 22.

Whole Dungeness Crab (Seasonal)
Served hot or cold with drawn butter & warm grilled sourdough bread. Market Price

Steampot for Two (Seasonal)
Mussels, clams, oysters, shrimp and whole Dungeness crab, steamed in delicious garlic broth. Includes sourdough bread. 59.

BURGERS & SANDWICHES
Served with choice of: soup, salad, fries or onion rings. Substitute chowder or mandarin salad, 1.50. Sweet potato fries, 1. Add cheddar, pepper jack, provolone, Swiss or soy cheese, 1. Gluten free buns, 1. Veganaise on request.

Grilled Sandwiches

Salmon San
Fresh British Columbia salmon fillet on grilled sourdough, avocado, red onion, chipotle aioli, lettuce and tomato. 14.

Ahi on Sourdough *
Chargrilled or blackened ahi, cayenne coleslaw and chipotle aioli on grilled sourdough. 13.

The Melts
Our blend of mayonnaise, green onions and special flavorings, with your choice of cheese on grilled sourdough. Lobster, 16. Crab, 16. Shrimp, 10. Tuna, 10.

Pesto Veggie San

Seasonal veggies grilled on multigrain bread, slices of provolone and basil pesto. 10.

On a Bun

Savory Pecan Burger
Grilled telera roll with chipotle aioli, shredded lettuce, sweet tomato and red onion. 10.

Cod on a Telera Roll
Flakey white cod fillet grilled or battered lightly and deep fried golden brown on a grilled telera roll with tartar, shredded lettuce, tomato and red onion. 10.

Grilled Oyster Burger
Fresh local kumamoto oysters lightly breaded and pan fried served on our grilled telera roll with tomato, red onion, shredded lettuce and tartar. 11.

Teriyaki or Blackened Chicken Sandwich
Free range chicken breast chargrilled and served on a grilled telera roll with mayo, shredded lettuce, sweet tomato and red onion. 10.

BBQ Pulled Pork with Caramelized Onion
Shredded barbecued pork in a tangy rich citrus BBQ sauce with sweet caramelized onions and melted provolone cheese on our grilled telera roll. 1. 0.

The Boygah
Our super 1/2 pound local, grass fed, hormone free charbroiled burger served on a grilled telera roll with mayo, lettuce, tomato and red onion. 10.

PASTA BOWLS ETC.
Served with our grilled sourdough garlic bread. Substitute rice noodles.

Smoked Salmon Pesto Pasta *
Linguini, basil parmesan pesto, Alaskan honey-smoked king salmon, 16. Chicken breast, 12. Jumbo prawns, 16. Lobster, 18.

Ocean Food Linguini Marinara
Scallops, shrimp and fish, house made tomato garlic, marinara and linguini. 18.

Fresh Garlic Wine Clam Linguini
Chopped and steamer clams, linguini tossed in olive oil, wine and garlic. 16.

Peanut Siracha Rice Noodles
Seasonal veggies, rice noodles and sauce. Served with polenta. 12.

Coconut Curry Bowl
Wok stir fried veggies in coconut curry sauce. Served with black rice. 11.

Greek Pasta
Linguini, chicken, spinach, sun dried tomatoes, artichoke hearts, kalamata olives and feta tossed in garlic olive oil. Tempeh, 16.

Alfredo Prawn Linguini
Linguini, roasted garlic alfredo sauce, prawns, 16.

Chicken breast, 12. Lobster, 18.

Smoked Salmon Mac n Cheese *
House made gourmet macaroni and cheese mixed with wild caught Alaskan honey smoked salmon. 15.

DINNER

Dinner entrees served with seasonal vegetables.

SHELLFISH

Scampi Style Prawns
Tiger prawns sautéed in white wine, garlic, butter and capers served with garlic smashed organic Yukon Golds. 17.

Crispy Fried Coconut Prawns
Coconut Panko tiger prawns served with mandarin jalapeno sauce and sweet potato fries. 17.

Coos Bay Pan Fried Oysters
Local Kumomoto oysters golden fried with seasoned flour and served with fresh house made lemon dill tartar and garlic smashed organic Yukon Golds. ... 18.

Seared Sea Scallops

Pan seared and drizzled with cherry balsamic reduction sprinkled with almond slivers and served with organic black rice. 22.

Seafood Thermadore
Prawns, scallops, salmon, cod and lobster baked in a rich parmesan cream sauce. Served with garlic smashed organic Yukon Golds. 22.

FISH

Hazelnut Encrusted Halibut
Wild caught halibut filet browned and baked then served over organic garlic smashed Yukon golds, topped with honey orange bourbon sauce. 24.

Chargrilled Wasabi Ginger Ahi *
Sushi grade ahi tuna charred rare and served with organic black rice. 18.

Lemon Caper Salmon
Fresh British Columbia salmon chargrilled and drizzle with lemon caper butter and served with organic black rice. 18.

CHICKEN

Citrus BBQ Chicken
Free range chicken breast chargrilled and served with mango salsa and polenta. 16.

Southern Fried Chicken Breast
Panko breaded free range chicken breast smothered with rosemary mushroom sauce and served with organic garlic Yukon Gold smashed potatoes. 16.

BEEF

Chargrilled Hand Cut Rib-Eye
Grass fed, hormone free, Angus beef topped with gorgonzola mushroom sauce and crispy fried onion served over organic garlic Yukon Gold smashed potatoes. 21.

Chimichurri
Charbroiled, grass fed, hormone free Angus beef, sautéed mushrooms and chimichurri sauce with organic garlic Yukon Gold smashed potatoes. 20.

The Boygah
Our super 1/2 lb. local, grass fed, hormone free charbroiled burger. Served on a grilled telera roll with mayo, lettuce, tomato and red onion. Choice of fries, onion rings, soup or salad. 10.

Sweet potato fries or cheese, add 1. Substitute chowder or mandarin salad, 1.50. Gluten free bun, 1.

Surf & Turf
Pair up our grass fed Angus top sirloin with scampi prawns, served with organic Yukon Gold smashed potatoes. 30.

SIDES

Cole Slaw 4.

French Fried Potatoes 3.

Sweet Potato Fries 4.

Sourdough or Whole Grain Bread 4.

Garlic Toast 3.

Cheesy Bread 5.

Polenta 4.

Black Rice 4.

Yukon Golds 4.



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