



Dinner

Appetizers

- FORAGER'S MUSHROOMS** \$8
Oregon mushroom medley, lightly fried and crispy with sweet mustard
- BROWN BUTTER BRUSSELS** \$8
Brown butter, crispy bacon, hazelnuts
- JALAPENO POPPERS** \$8
Four cheese filling, bacon wrapped, marionberry sauce
- CRAB CAKES** \$15
Succulent crab, mango salsa, lime wedge
- DRUNKEN MUSSELS** \$14
Coconut curry, basil, baguette
- BANGIN SHRIMP** \$11.75
Shrimp tossed in sweet and tangy sauce, cilantro and lime wedge
- TACHOS** \$13
Crispy tater tots, melted cheese, bacon, sour cream, pico de gallo, guacamole, cilantro
- SHRIMP BRUSCHETTA** \$13.75
Toasted baguette, balsamic basil marinated tomatoes, grilled shrimp, goat cheese

Salads and Soups

- SURFRIDER LOUIS w/ Crab** \$20
- SURFRIDER LOUIS w/ Shrimp** \$17
Romaine, cucumber, egg, tomato, Louis Dressing
- HOUSE SALAD** Half \$6 Full \$9
Mixed greens, tomatoes, cucumbers, shredded carrots, red onion, croutons
Add chicken (+\$5), steak (+\$7), grilled shrimp (+\$7), grilled salmon (+\$8)
- CAESAR SALAD** Half \$7 Full \$10
Romaine, Caesar Dressing, croutons, parmesan
Add chicken (+\$5), steak (+\$7), grilled shrimp (+\$7), grilled salmon (+\$8)
- OREGON SALAD** \$10
Spinach, cranberries, hazelnuts, goat cheese, red onion
Add salmon +\$8
- CLAM CHOWDER** Cup \$6 Bowl \$8
- SOUP OF THE DAY** Half \$5 Bowl \$7

Burger and More

Choice of fries, tots, rice pilaf, slaw, seasonal vegetable,
Add Side salad (+\$2) Beyond Meat Vegan Patty (+\$2)

- HOUSE BURGER** \$10
Toasted brioche bun, lettuce, tomato, onion, house sauce
Add choice of cheese: cheddar, swiss, pepper-jack +\$2
- SURFRIDER BURGER** \$14
Toasted brioche bun, pepper jack cheese, crispy bacon, guacamole, grilled mushrooms, lettuce, tomato, onion
- CRISPY CHICKEN SANDWICH** \$13
Toasted brioche bun, tender fried chicken, sweet and tangy sauce, lettuce, tomato, onion
- FISH TACOS** \$14
Crispy cod, crisp cabbage, mango salsa, corn tortillas

Entrees

Choice of side salad or cup of soup

- HALIBUT FISH AND CHIPS** \$23
(3) Fried halibut, fries, smashed peas
- GRILLED SALMON** \$25
Brown butter, hollandaise, rice pilaf, seasonal vegetable
- MACADAMIA HALIBUT** \$27
Alaskan halibut rolled in crushed macadamia nuts, grilled until just golden and topped with our house-made Mango salsa. Served with rice pilaf and seasonal vegetables
- TERIYAKI SCALLOP SKEWERS** \$26
Teriyaki grilled scallops, grilled pineapple, red onion
Served with rice pilaf and seasonal vegetables (2 skewers)
- TERIYAKI VEGETABLE SKEWERS** \$19
Teriyaki grilled mushroom, zucchini, grilled pineapple, red pepper, red onion. Served with rice pilaf and side salad (4 skewers)
- OYSTER DINNER** \$19
Pan-fried oysters, rice pilaf, seasonal vegetables, tarter sauce
- CAPTAIN'S PLATTER** \$31
Fried cod, shrimp, scallops, oysters, fries, seasonal vegetables, tartar, cocktail sauce, lemon wedge
- STEAK FRITES** \$25
Top sirloin, served on a bed of fries, house pesto, seasonal vegetable
- CAPTAIN'S CUT** \$28
Ribeye, compound butter, seasonal vegetable, choice of potato
- SEAFOOD FETTUCCINE** \$27
Salmon, scallops, shrimp, creamy alfredo
Served with toasted garlic baguette
- CREAMY PESTO PASTA BAKE** \$19
Penne, house pesto alfredo, spinach, roasted red peppers, mozzarella. Served with toasted garlic baguette
Add chicken (+\$5) or shrimp (+\$7)
- CRAB MAC AND CHEESE** \$26
Penne, crab, four cheese sauce, seasoned parmesan crust
Served with toasted garlic baguette
- MEDITERRANEAN MUSSELS** \$20
Fettuccine, mussels, tomatoes, white wine, butter, basil, garlic. Served with toasted garlic baguette