

## APPETIZERS

**Tempura Prawns** 14.25  
5 prawns with cocktail & mustard sauce.

**Honey Stung Chicken Wings** 12.50  
7 jumbo wings with cocktail & mustard sauce.

**Fried Oysters** 13.95  
Deep fried Willapa Bay oysters with cocktail sauce.

**Hummus Plate** <sup>VEG</sup> 11.25  
Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.

**Oyster Rockefeller** 16.95  
Extra small Pacific oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt and finished with asiago cheese & bacon.


**Crab Cocktail** <sup>GF</sup> 21.95  
Sweet Dungeness crab piled high with homemade cocktail sauce

**Steamed Clams** 23.95  
Sweet Willapa Bay clams, drawn butter & beer nectar.

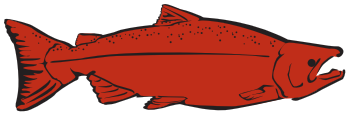
**Onion Rings** <sup>VEG</sup> 10.25  
Jumbo sweet yellow onion rings, hand cut.

**Chilled Prawn Cocktail** <sup>GF</sup> 13.25  
6 prawns on ice, with cocktail sauce.

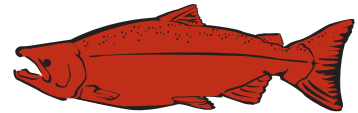
**BBQ Chicken Flat Bread** 12.25  
Flat bread, BBQ sauce, grilled chicken breast, red onion, roasted red peppers and mozzarella cheese.

**Oyster Shooters** <sup>GF</sup>  16.95  
Extra small Willapa Bay oysters with cocktail sauce.  
(1) 3.00 (3) 8.95 (6) 16.95 (12) 31.75

**Calamari** 11.95  
Generous portion of fresh tender squid. Handbreaded and deep fried. Served with cocktail sauce.



## HOMEMADE SOUPS



**Homemade Clam Chowder in a Sourdough Bread Bowl** 11.95

**Clam Chowder** Bowl 7.50 Cup 6.50

**Soup of the Day** Bowl 6.25 Cup 5.25

**Soup & Salad Combo** 12.25  
Choice of Clam Chowder or soup with crisp green salad.

## SALADS

Croutons upon request.

**Chicken Caesar** <sup>GF</sup> 13.95  
Crisp romaine, asiago cheese, topped with grilled chicken breast.

**Salmon Caesar** <sup>GF</sup> 18.95  
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

**Wedge Salad** <sup>GF</sup> 10.25  
Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

**Garden Salad** <sup>GF VEG</sup> 6.95  
Fresh mixed greens, radishes, carrots, olives.

**Crab Louie** <sup>GF</sup> 23.25  
A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

**Cobb Salad** <sup>GF</sup> 15.95  
Chopped egg, celery, tomato, turkey, roasted red peppers, bacon, bleu cheese over chopped romaine and iceberg lettuce finished with House Italian dressing on the side.

**Driftwood Steak Salad** <sup>GF</sup> 17.95

Tender tip of seasoned Rib Eye, New York Strip and Tenderloin seared with mix greens, diced tomatoes & bleu cheese crumbles served with Driftwood house bleu cheese dressing on the side.

Dressings: Honey Mustard, Balsamic Vinaigrette, Thousand Island, House Bleu Cheese, Ranch or Italian

<sup>GF</sup> Gluten Free | <sup>VEG</sup> Vegetarian

 Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SANDWICHES

Served with coleslaw or french fries  
Substitute clam chowder, soup, or salad add 3.25

**Oyster Po'boy** 15.95  
Fresh extra small Willapa Bay oysters, fried,  
on a toasted rustic roll, served on a bed of  
coleslaw.

**Rib Eye Steak Sandwich** 17.95  
6 oz. aged rib eye, charbroiled to your liking,  
served on a grilled rustic roll.

**Classic French Dip** 12.95  
Tender certified angus roast beef, slow roasted  
on a toasted rustic roll with homemade Au Jus.

**Grilled Cheese** <sup>VEG</sup> 7.95  
Cheddar or swiss cheese melted on sourdough.

**Dungeness Crab Roll** 20.95  
Sweet Dungeness Crab folded in a mixture  
of celery hearts, onion, red pepper and  
mayonnaise served on a rustic roll.

**Chicken Sandwich** 12.95  
Grilled chicken breast with seasoned bread  
crumbs, served on a toasted bun.

**BLT** 11.50  
A classic, with bacon, lettuce, tomato on a  
toasted rustic roll. Add turkey 2.00

**Breast of Turkey** 10.50  
Sliced daily, moist turkey breast with Swiss  
cheese, lettuce and mayonnaise on sourdough.

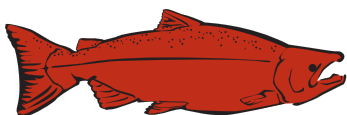
**Mediterranean Pita Sandwich** <sup>VEG</sup> 11.25  
Pita filled with garlic red pepper hummus, fresh  
field greens, red pepper, cucumber, red onion and  
mozzarella cheese.

## BURGERS

**Garden Burger** <sup>VEG</sup> 10.75  
Meatless patty, lettuce, tomato, pickle, onion,  
mayonnaise on a toasted sesame seed bun.

**Ye Olde Driftwood Burger** 10.75  
One-third pound choice ground chuck with  
lettuce, onion, pickle, tomato & relish.

Add cheese 1.25 Add bacon 2.50 Add extra patty 4.50 Gluten Free Bun 2.25

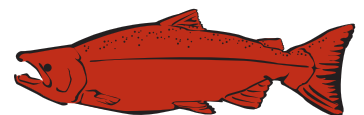


## FETTUCCINI ALFREDO

Includes choice of soup, clam chowder, salad;  
served with garlic bread.

Creamy alfredo with onions, mushrooms & garlic. 21.95

Add chicken 23.95 Add crab 29.95 Add prawns 26.95



## LITE ENTRÉES

Served with soup or salad

**Fish & Chips** (5) 21.25 Lite Meal (3) 16.95  
Hand cut Arctic cod, deep fried in light batter.

**Pacific Coho Salmon** <sup>GF</sup> 19.95  
Charbroiled Pacific filet, brushed with butter,  
served with rice pilaf or french fries.

**Driftwood Halibut** <sup>GF</sup> 20.25  
Northwest halibut, snow white, firm filet baked  
in our creamy dill sauce, served on a bed of  
onions. Served with rice pilaf or french fries.

**Willapa Bay Oysters** 18.95  
Breaded & deep fried extra small oysters, with  
rice pilaf or french fries.

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## STEAKS & RIBS

We hand cut our steaks and will gladly cut any steak larger.

Lightly seasoned.

Includes your choice of soup, clam chowder, or salad; baked potato, rice pilaf or french fries; garlic bread

### Filet Mignon <sup>GF</sup>

10 oz. 32.95 Petite 8 oz. 30.95

Tender beyond compare, melts in your mouth.

### Rib Eye <sup>GF</sup>

12 oz. 31.95

Ultimate in fine steaks, thick & juicy, a steak lover's favorite.

### New York <sup>GF</sup>

14 oz. 32.95

Superb cut of Choice beef, marbled, with full-bodied flavor.

### Uncle Dixon's Baby Back Ribs

Uncle Dixon's style dry rub secret recipe of herbs and spices kissed with a BBQ mop served with fries. Full Rack 27.95 Half Rack 21.95

Enjoy an order of Tempura Prawns or Fried Oysters with your steak. 13.95

## DRIFTWOOD WINES BY THE GLASS

### WHITE WINE

<b>Riesling</b>	8.25
Chateau Ste. Michelle—Columbia Valley, WA	
<b>Chardonnay</b>	9.50
True Myth—Edna Valley, CA	
<b>Chardonnay</b>	9.25
Barnard Griffin—Columbia Valley, WA	
<b>Pinot Gris</b>	
Eola Hills—Willamette Valley, OR	9.25
<b>Sauvignon Blanc</b>	9.25
Waterbrook—Columbia Valley, WA	
<b>Dry Rose</b>	9.00
Ask your server for today's selection.	
<b>Prosecco</b>	9.25
Adami Prosecco—Treviso, Italy	

### RED WINE

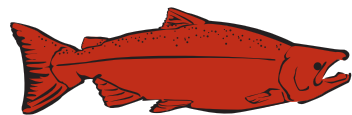
<b>Composition Red Blend</b>	9.25
Columbia Winery—Columbia Valley, WA	
<b>Malbec</b>	9.25
Padrillos—Mendoza Argentina	
<b>Cabernet Sauvignon</b>	
Drumheller—Columbia Valley, WA	9.25
Louis Martini—Sonoma County, CA	9.75
Zerba Cellars—WW Valley, WA	13.95
<b>Pinot Noir</b>	9.95
Pete's Mountain Winery "Haley's Block" Willamette Valley, OR	
<b>Pinot Noir</b>	9.75
A to Z Wineworks—Newberg, OR	
<b>Merlot</b>	9.75
Desert Wind—Wahluke Slope, WA	

## ON DRAUGHT

Widmer Hefeweizen (Portland, OR) \* Buoy Czech Pilsner (Astoria, OR)  
Hop Valley Vanilla Infused Porter (Springfield, OR) \* Fort George IPA (Astoria, OR)  
Rotating IPA (various OR IPAs) \* Cider (Rotating) \* Seasonal Beer (Rotating)  
Bud Light (St Louis, MO)

## BEER BY THE BOTTLE

Budweiser \* Coors Light \* Corona \* Guinness  
Stella Artois \* Square Mile Hard Apple Cider <sup>GF</sup> \* Omission IPA <sup>GF</sup> \* O'Douls Amber non-alcoholic



## COCKTAIL SPECIALS

### Traditional Mimosa

Champagne and orange juice. 6.95

### Aperol Spritz

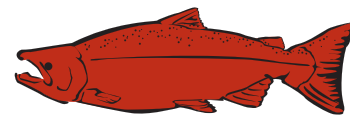
Aperol, prosecco with a splash of soda. Served on the rocks. 9.75

### Sunset Mimosa

Champagne and orange juice with a splash of raspberry. 7.25

### Driftwood Titos Bloody Mary

Our own housemade mix, just a little spicy with Titos handmade vodka, garnished with celery and a squeeze of fresh lime. 9.95



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