

SEAFOOD & STEAKS



Driftwood

RESTAURANT & LOUNGE

DINNER

SERVING CANNON BEACH
SINCE 1944

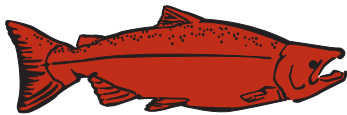
179 N HEMLOCK, CANNON BEACH, OREGON

503.436.2439

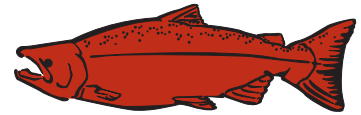
WWW.DRIFTWOODCANNONBEACH.COM

APPETIZERS

Tempura Prawns 13.95 5 prawns with sweet & sour, cocktail & mustard sauce.	Crab Cocktail ^{GF} 20.95 Sweet Dungeness crab piled high with homemade cocktail sauce
Honey Stung Chicken Wings 11.95 7 jumbo wings with cocktail & mustard sauce.	Steamed Clams 23.95 2 pounds Willapa Bay clams, drawn butter & beer nectar.
Fried Oysters 13.95 Deep fried Willapa Bay oysters with cocktail sauce.	Onion Rings ^{VEG} 9.95 Jumbo sweet yellow onion rings, hand cut.
Hummus Plate ^{VEG} 10.50 Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.	Chilled Prawn Cocktail ^{GF} 12.95 6 prawns on ice, with cocktail sauce.
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.	BBQ Chicken Flat Bread 11.95 Flat bread, BBQ sauce, grilled chicken breast, red onion and roasted red pepper and mozzarella cheese.
	Oyster Shooters ^{GF}  Extra small Willapa Bay oysters with cocktail sauce. (1) 3.00 (3) 8.95 (6) 16.95 (12) 31.75



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 11.95

Clam Chowder Bowl 7.25 Cup 6.25

Soup of the Day Bowl 6.25 Cup 5.25

SALADS

Croutons upon request.

Chicken Caesar ^{GF} 13.95 Crisp romaine, asiago cheese, topped with grilled chicken breast.	Garden Salad ^{GF VEG} 6.95 Fresh mixed greens, tomatoes, carrots, olives.
Salmon Caesar ^{GF} 18.95 Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.	Crab Louie ^{GF} 22.95 A generous portion of sweet Dungeness crab, mixed greens, tomato, pickle, egg, olives.
Wedge Salad ^{GF} 9.95 Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.	Cobb Salad 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 ^{GF} 16.95

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

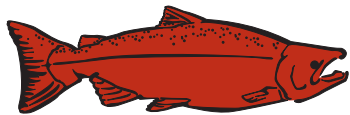


Ask about our Gift Cards



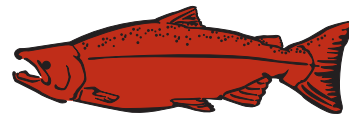
ENTRÈES

Most entrees include your choice of soup, clam chowder, or salad; baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.



STEAKS & RIBS

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



Filet Mignon ^{GF}

10 oz. 32.95 Petite 8 oz. 30.95

Tender beyond compare, melts in your mouth.

Rib Eye ^{GF}

12 oz. 30.95

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

New York ^{GF}

16 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 27.50 Half Rack 21.95

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

SEAFOOD

Driftwood Halibut ^{GF} 30.95

Northwest halibut, snow white, firm filet baked in our creamy dill sauce, served on a bed of onions.

Steamed Willapa Bay Clams 29.95

2 pounds Willapa Bay clams, with drawn butter & beer nectar.

Willapa Bay Oysters 24.95

Fresh extra small oysters, lightly breaded, deep fried to perfection.

Razor Clams 26.95

A Northwest favorite, Pacific razor clams lightly coated in seasoned cracker meal.

Northwest Seafood Stew ^{GF} 27.95

Coho Salmon, Dungeness Crab, halibut, prawns and steamer clams simmered in a rich tomato broth, topped with Parmesan cheese. Served with salad and garlic bread.

Dungeness Crab Casserole 30.95

Sweet crabmeat baked in homemade sharp cheddar and parmesan cheese sauce.

Pacific Coho Salmon ^{GF} 26.95

Fresh filet, broiled & basted in butter.

Driftwood Baked Salmon ^{GF} 27.95

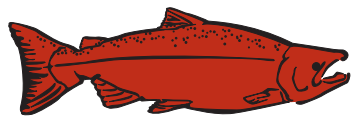
Coho Salmon filet baked in our Driftwood creamy dill sauce served on a bed of onions.

Fish & Chips 20.95

Five pieces of Arctic cod, hand cut, battered and fried, a favorite of all.

Tempura Prawns 23.25

Butterflied prawns with cocktail sauce, sweet & sour sauce.

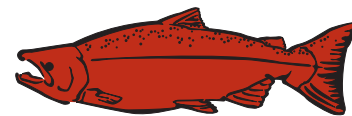


FETTUCCINI ALFREDO

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

Creamy alfredo with onions, mushrooms & garlic. 20.95

Add chicken 23.95 Add crab 28.95



LITE ENTRÈES

Served with soup or salad

Pacific Coho Salmon ^{GF} 18.95

Charbroiled filet, brushed with butter, served with rice pilaf or french fries.

Willapa Bay Oysters 18.95

Breaded & deep fried extra small oysters, with rice pilaf or french fries.

Fish & Chips 16.95

Three pieces, hand cut Arctic cod, deep fried in light batter.



^{GF} Gluten Free | ^{VEG} Vegetarian
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & BURGERS

Served with coleslaw or fries
Substitute clam chowder, soup, salad, or baked potato 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.

Mediterranean Pita Sandwich ^{VEG} 11.25
Pita filled with garlic red pepper hummus, fresh field greens, cucumber, red onion and mozzarella cheese.

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

French Dip 12.50
Tender Choice roast beef, slow cooked on a toasted rustic roll with homemade Au Jus.

Ye Olde Driftwood Burger 10.50
One-third pound Black Angus ground chuck with lettuce, onion, pickle, tomato & relish.

Garden Burger ^{VEG} 10.50
Meatless patty, lettuce, tomato, pickle, onion, mayonnaise on a toasted sesame seed bun.

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

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

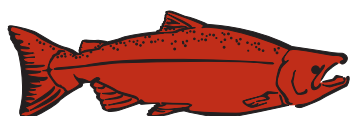
Riesling Chateau Ste. Michelle—Columbia Valley, WA	7.95
Chardonnay True Myth—Edna Valley, CA	9.50
Chardonnay Barnard Griffin—Columbia Valley, WA	8.95
Pinot Gris Eola Hills—Willamette Valley, OR	8.65
	Walnut City Wine—WV., OR 9.15
Sauvignon Blanc Ded Reckoning—Columbia Valley, WA	9.25
Dry Rose Ask your server for todays selection.	8.75

RED WINE

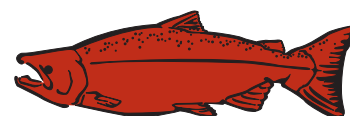
Composition Red Blend Columbia Winery—Columbia Valley, WA	8.65
Malbec Padrillos—Mendoza Argentina	9.25
Cabernet Sauvignon Drumheller—Columbia Valley, WA	8.95
	Louis Martini—Sonoma County, CA 9.75
Pinot Noir Pete's Mountain Winery "Haley's Block" Willamette Valley, OR	9.95
Pinot Noir A to Z Wineworks—Newberg, OR	9.75
Merlot Wild Meadows—Columbia Valley, WA	9.75

ON DRAUGHT

Ask Your Server For Our
Selection of Draft Beers



BEER BY THE BOTTLE



Budweiser * Coors Light * Corona
Black Butte Porter * Guinness
Square Mile Hard Apple Cider ^{GF} * Omission ^{GF}

^{GF} Gluten Free | ^{VEG} Vegetarian

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