

SEAFOOD & STEAKS



Driftwood

RESTAURANT & LOUNGE

LUNCH

SERVING CANNON BEACH

SINCE 1944

179 N HEMLOCK, CANNON BEACH, OREGON

503.436.2439

WWW.DRIFTWOODCANNONBEACH.COM

APPETIZERS

Tempura Prawns 17.95

5 prawns with cocktail & mustard sauce.

Hummus Plate ^{VEG} 15.95

Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots & olives.

Fried Oysters 17.95

Deep fried Willapa Bay oysters with cocktail sauce.

Honey Stung Chicken Wings 17.95

6 jumbo wings with cocktail & mustard sauce.

Calamari 18.95

Generous portion of fresh tender squid. Handbreaded & deep fried. Served with cocktail sauce.

Dungeness Crab Cocktail ^{GF} 32.95

Sweet Dungeness crab piled high with homemade cocktail sauce.

Steamed Clams 26.95

Sweet Willapa Bay clams, garlic, scallions, & beer nectar. Served with drawn garlic butter.

Driftwood Onion Rings ^{VEG} 12.95

Jumbo sweet yellow onion rings, hand cut.

Chilled Prawn Cocktail ^{GF} 17.95

6 prawns on ice, with cocktail sauce.

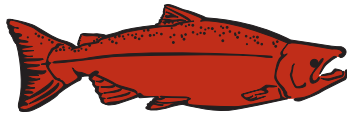
Oyster Rockefeller 24.95

Willapa Bay oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt & finished with asiago cheese & bacon.

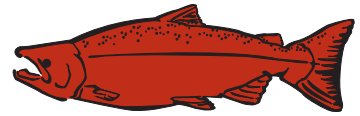
Oyster Shooters* ^{GF}

Willapa Bay oysters with cocktail sauce.

(1) 4.00 (3) 12.00 (6) 23.00 (12) 42.00



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 15.25

Clam Chowder Bowl 9.95 Cup 8.25

Soup of the Day Bowl 8.95 Cup 7.25

Soup & Salad Combo 14.95

Choice of Clam Chowder or soup with crisp green salad.

SALADS

Croutons upon request.

Chicken Caesar ^{GF} 18.25

Crisp romaine, asiago cheese, topped with grilled chicken breast.

Salmon Caesar ^{GF} 24.95

Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

Wedge Salad ^{GF} 15.95

Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

Dungeness Crab Louie ^{GF} 35.95

A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

Garden Salad ^{GF VEG} 9.95

Fresh mixed greens, radishes, carrots, olives.

Oregon Pink Shrimp Louie ^{GF} 21.95

Tender Oregon pink shrimp resting on mixed greens, radish, pickle, olives, & hard egg.

Driftwood Steak Salad 24.95

Tender tip of seasoned Rib Eye, Top Sirloin & 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

^{GF} Gluten Free | ^{VEG} 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 4.95

Oyster Po'boy 19.95
Fresh Willapa Bay oysters, fried, on a toasted rustic roll, served on a bed of coleslaw.

Classic French Dip 17.25
Tender certified angus roast beef, slow roasted on a toasted rustic roll with homemade Au Jus.

Mediterranean Pita Sandwich ^{VEG} 15.95
Pita filled with garlic red pepper hummus, fresh field greens, red pepper, cucumber, red onion & mozzarella cheese.

Dungeness Crab Roll 28.95
Sweet Dungeness Crab folded in a mixture of celery hearts, onion, red pepper & mayonnaise served on a rustic roll.

BLT 14.95
A classic, with bacon, lettuce, tomato on a toasted rustic roll. Add turkey 2.00

Breast of Turkey 13.95
Sliced daily, moist turkey breast with Swiss cheese, lettuce & mayonnaise on sourdough.

Grilled Cheese 9.95
Cheddar or swiss cheese melted on sourdough.
Add Oregon Pink Shrimp 5.95 Bacon 3.95

Rib Eye Steak Sandwich* 25.95
6oz aged Rib Eye charbroiled to your liking, served on rustic roll, French fries.

BURGERS

Garden Burger ^{VEG} 14.95
Meatless patty, lettuce, tomato, pickle, onion, mayonnaise on a toasted sesame seed bun.

Ye Olde Driftwood Burger 14.95
One-third pound choice ground chuck with lettuce, onion, pickle, tomato & relish.

Add cheese 2.00 Add bacon 3.95 Add extra patty 5.25 Gluten Free Bun 2.95

LITE ENTRÉES

Add clam chowder, soup or salad 4.50

Fish & Chips (5) 25.95 Lite Meal (3) 21.95
Hand cut Arctic cod, deep fried in light batter.

Willapa Bay Oysters 24.95
Breaded & deep fried oysters, with rice pilaf or french fries.

Uncle Dixon's Baby Back Ribs 26.95
Half Rack of Uncle Dixon's style dry rub secret recipe of herbs & spices kissed with a BBQ mop served with fries.

STEAKS & RIBS

We hand cut our steaks & will gladly cut any steak larger.
Includes baked potato, rice pilaf or french fries; garlic bread.
Add clam chowder, soup, or salad 4.95

Filet Mignon* ^{GF}
10 oz. 41.95 Petite 8 oz. 37.95
Tender beyond compare, melts in your mouth.

Rib Eye* ^{GF} 12 oz. 36.95
Ultimate in fine steaks, thick & juicy, a steak lover's favorite.

Uncle Dixon's Baby Back Ribs
Uncle Dixon's style dry rub secret recipe of herbs & spices kissed with a BBQ mop served with fries. Full Rack 33.95 Half Rack 26.95

Enjoy an order of Tempura Prawns or Fried Oysters with your steak. 17.95

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DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling Barnard Griffin - Columbia Valley, WA	10.95
Chardonnay Butter JaM Cellars - Santa Rosa, CA	12.25
Pike Road - Willamette Valley, OR	12.25
Pinot Gris Eola Hills - Willamette Valley, OR	10.95
A to Z - Willamette Valley, OR	10.95
Sauvignon Blanc Leese-Fitch - Sonoma, CA	10.95
Josh Cellars - Mendocino, CA	10.95
Rosé Acinum Prosecco Rosé Millesimato, Italy	12.95
Argyle ROSE Pinot Noir Willamette Valley, OR	12.50

RED WINE

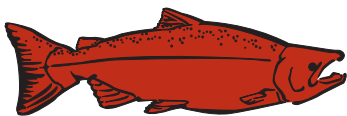
Malbec Hinojosa Mendoza - Argentina	11.25
Pinot Noir / Merlot Pete's Mountain Pinot Noir West Linn, OR	12.75
Pike Road Pinot Noir Willamette Valley, OR	12.25
Luke Wines Merlot Wahluke Slope, WA	13.25
Cabernet Sauvignon Drumheller - Columbia Valley, WA	11.75
Louis Martini - Sonoma County, CA	12.25
Composition Red Columbia Winery Sonoma County, CA	11.95

ON DRAUGHT

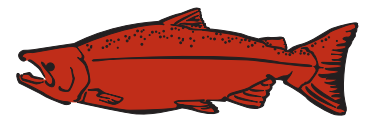
Widmer Hefeweizen (Portland, OR) - Buoy Czech Pilsner (Astoria, OR)
 Fort George IPA (Astoria, OR) - Rotating IPA (various OR IPAs)
 Cider (Rotating) - Seasonal Beer (Rotating)
 Bud Light (St Louis, MO)

BEER BY THE BOTTLE

Michelob Ultra - Budweiser - Coors Light - Guinness
 Stella Artois - Square Mile Hard Apple Cider ^{GF} - Omission IPA ^{GF} - O'Douls Amber non-alcoholic



COCKTAIL SPECIALS



Aperol Spritz

Aperol, prosecco with a splash of soda. Served on the rocks. 11.25

Sunset Mimosa

Champagne & orange juice with a splash of raspberry. 9.75

Driftwood Titos Bloody Mary

Our own housemade mix, just a little spicy with Titos handmade vodka, garnished with celery & a squeeze of fresh lime. 11.50

Huckleberry Lemonade

Wild Roots Huckleberry Vodka & lemonade, served on the rocks with a lemon twist. 9.75

Ask about our Gift Cards



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