

SEAFOOD & STEAKS



# Driftwood

RESTAURANT & LOUNGE

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DINNER

SERVING CANNON BEACH

SINCE 1944

179 N HEMLOCK, CANNON BEACH, OREGON

503.436.2439

[WWW.DRIFTWOODCANNONBEACH.COM](http://WWW.DRIFTWOODCANNONBEACH.COM)

## APPETIZERS

**Tempura Prawns** 17.95  
5 prawns with sweet & sour, cocktail & mustard sauce.

**Hummus Plate** <sup>VEG</sup> 15.95  
Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and 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. Hand-breaded and deep fried. Served with cocktail sauce.

**Dungeness Crab Cocktail** <sup>GF</sup> 32.95  
Sweet Dungeness crab piled high with homemade cocktail sauce

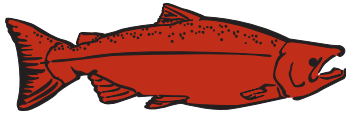
**Steamed Clams** 26.95  
Sweet Willapa Bay clams, garlic, scallions, & beer nectar. Served with drawn garlic butter.

**Driftwood Onion Rings** <sup>VEG</sup> 12.95  
Jumbo sweet yellow onion rings, hand cut.

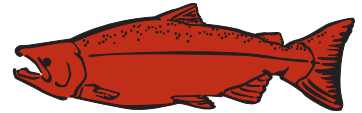
**Chilled Prawn Cocktail** <sup>GF</sup> 17.95  
6 prawns on ice, with cocktail sauce.

**Oyster Rockefeller** 24.95  
Willapa Bay oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt and finished with asiago cheese & bacon.

**Oyster Shooters\*** <sup>GF</sup>  
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

## SALADS

Croutons upon request.

**Chicken Caesar** <sup>GF</sup> 18.25  
Crisp romaine, asiago cheese, topped with grilled chicken breast.

**Salmon Caesar** <sup>GF</sup> 24.95  
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

**Wedge Salad** <sup>GF</sup> 15.95  
Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

**Dungeness Crab Louie** <sup>GF</sup> 35.95  
A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

**Garden Salad** <sup>GF VEG</sup> 9.95  
Fresh mixed greens, radishes, carrots, olives.

**Oregon Pink Shrimp Louie** <sup>GF</sup> 21.95  
Tender Oregon pink shrimp resting on mixed greens, radish, pickle, olives, and hard egg.

### Driftwood Steak Salad 24.95

Tender tip of seasoned Rib Eye, Top Sirloin 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



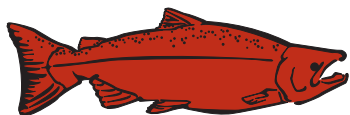
<sup>GF</sup> Gluten Free | <sup>VEG</sup> Vegetarian

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

## ENTRÈES

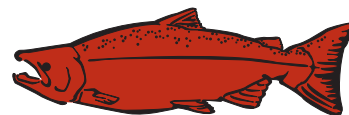
Most entrees include baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.

Add clam chowder, soup, or salad 4.95



## STEAKS & RIBS

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



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

10 oz. 41.95 Petite 8 oz. 37.95

Tender beyond compare, melts in your mouth.

### 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 33.95 Half Rack 26.95

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

12 oz. 36.95

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

### Rib Eye Steak Sandwich\*

25.95

6oz aged rib eye charbroiled to your liking, served on rustic roll, french fries.

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

## SEAFOOD

### Driftwood Halibut <sup>GF</sup>

36.95

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

### Willapa Bay Oysters

31.95

Fresh oysters, lightly breaded, deep fried to perfection.

### Northwest Seafood Stew <sup>GF</sup>

38.95

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

### Pacific Coho Salmon <sup>GF</sup>

31.95

Fresh filet, broiled & basted in butter.

### Dungeness Crab Casserole

38.95

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

### Fish & Chips

25.95

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

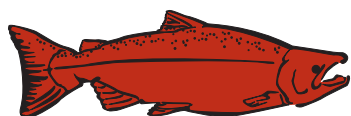
Three Pieces

21.95

### Tempura Prawns

29.95

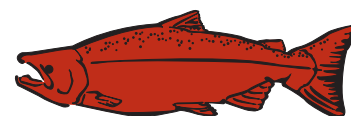
Butterflied prawns with cocktail sauce, sweet & sour sauce.



## FETTUCCINI ALFREDO

Served with garlic bread.

Add clam chowder, soup or salad 4.95



Creamy alfredo with onions, mushrooms & garlic. 25.95

Add chicken 29.95 Add prawns 33.95

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## SANDWICHES & BURGERS

Served with coleslaw or fries  
Substitute clam chowder, soup, salad, or baked potato add 4.95

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

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

**Ye Olde Driftwood Burger** 14.95  
One-third pound Black Angus 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

## 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 - Sauvignon Blanc, 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

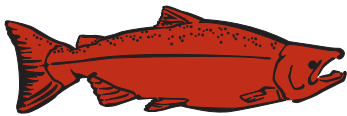
**Syrah**  
Powers Winery, Columbia Valley, WA 11.25

## 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 <sup>GF</sup> - Omission IPA <sup>GF</sup> - O'Douls Amber non-alcoholic



## COCKTAIL SPECIALS

### Jameson & Ginger Mule

Jameson Irish Whiskey, ginger beer, and fresh squeeze O' Lime. 9.75

### Elderflower Margarita

Luna Azul Reposado, St Germain, sour mix, triple sec and a fresh squeeze of lime, served on the rocks with a salt rim. 10.25

### Johnnie Red Old-Fashioned

Johnnie Walker Red Label Scotch, maraschino cherry, muddled orange, sugar, and angostura bitters on the rocks. 12.75

### Huckleberry Lemonade

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

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