

## APPETIZERS

**Tempura Prawns** 18.95  
5 Jumbo prawns battered & fried, served with cocktail & mustard sauce.

**Hummus Plate** <sup>VEG</sup> 16.95  
Housemade hummus, served with grilled pita bread, cucumbers, tomatoes, carrots & olives.

**Fried Oysters** 18.95  
Breaded & deep fried Willapa Bay oysters, served with cocktail sauce.

**Honey Stung Chicken Wings** 17.95  
6 flavorful wings with cocktail & mustard sauce.

**Calamari** 18.95  
Generous portion of fresh tender squid. Handbreaded & deep fried. Served with cocktail sauce.

**Dungeness Crab Cocktail** <sup>GF</sup> 33.95  
Sweet Dungeness crab meat piled high and served with housemade cocktail sauce.

**Steamed Clams** 28.50  
Sweet Willapa Bay clams, with garlic, scallions & beer nectar. Served with drawn garlic butter.

**Driftwood Onion Rings** <sup>VEG</sup> 12.95  
Hand cut jumbo sweet yellow onion rings.

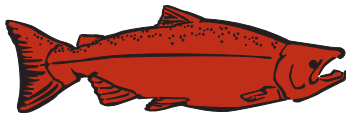
**Chilled Prawn Cocktail** <sup>GF</sup> 18.95  
6 Jumbo prawns on ice, with housemade cocktail sauce.

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

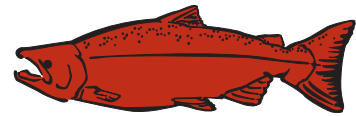
### Oyster Shooters\* <sup>GF</sup>

Willapa Bay oysters topped 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** 15.95

**Clam Chowder** Bowl 10.50 Cup 8.75

**Soup of the Day** Bowl 8.95 Cup 7.75

**Soup & Salad Combo** 15.95

Choice of Clam Chowder or soup with crisp green salad.

## SALADS

Croutons upon request.

**Chicken Caesar** <sup>GF</sup> 18.95  
Crisp romaine, asiago cheese, topped with grilled chicken breast.

**Salmon Caesar** <sup>GF</sup> 25.95  
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

**Wedge Salad** <sup>GF</sup> 15.95  
Crisp iceberg lettuce with tomatoes, bacon pieces, crumbled bleu cheese and topped with housemade bleu cheese dressing.

**Dungeness Crab Louie** <sup>GF</sup> 38.95  
A generous portion of sweet Dungeness crab, on a bed of mixed greens, served with radishes, carrots, pickle, olives & hardboiled egg.

**Garden Salad** <sup>GF VEG</sup> 10.25  
Fresh mixed greens, radishes, carrots, olives.

**Oregon Pink Shrimp Louie** <sup>GF</sup> 23.95  
Tender Oregon bay shrimp resting on a bed of mixed greens, radish, pickle, olives & hardboiled egg.

**Driftwood Steak Salad** <sup>GF</sup> 24.95

Tender tips of seasoned Rib Eye & Tenderloin, seared and served over a bed of mixed greens, diced tomatoes & bleu cheese crumbles.

Driftwood housemade bleu cheese dressing served 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.

For parties of 7 or more, an 18% gratuity will be applied to your bill.

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## SANDWICHES

Served with your choice of coleslaw or french fries.  
**Substitute** your side with choice of clam chowder, soup, or salad add 4.95

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

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

**Mediterranean Pita Sandwich** <sup>VEG</sup> 15.95  
Pita filled with garlic roasted 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 toasted rustic roll.

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

**Breast of Turkey** 14.95  
Sliced daily, moist turkey breast with Swiss cheese, lettuce & mayonnaise on sourdough.

**Rib Eye Steak Sandwich\*** 25.95  
6 oz aged Rib Eye charbroiled to your liking, served on a toasted rustic roll.

**Classic French Dip** 17.95  
Slow roasted, tender Certified Angus roast beef, on a toasted rustic roll with housemade Au Jus.  
Add mushrooms 1.50 Add onions 1.50  
Add Swiss Cheese 2.00

## BURGERS

**Garden Burger** <sup>VEG</sup> 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 & housemade burger sauce.

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 4.95

**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** <sup>GF</sup> 27.95  
Half Rack of Uncle Dixon's style dry rub secret recipe of herbs & spices kissed with a BBQ mop.

## STEAKS & RIBS

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

**Filet Mignon\*** <sup>GF</sup>  
10 oz. 42.95 Petite 8 oz. 38.95  
Tender beyond compare, melts in your mouth.

**Uncle Dixon's Baby Back Ribs** <sup>GF</sup>  
Uncle Dixon's style dry rub secret recipe of herbs & spices kissed with a BBQ mop.  
Full Rack 34.95 Half Rack 27.95

**Rib Eye\*** <sup>GF</sup> 12 oz. 37.95  
Ultimate in fine steaks, thick & juicy, a steak lover's favorite.

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

Ask about our Gift Cards



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## DRIFTWOOD WINES BY THE GLASS

### WHITE WINE

#### Riesling

Eroica Riesling, Chateau Ste. Michelle  
Columbia Valley, WA 11.95

#### Chardonnay

Butter JaM Cellars - Santa Rosa, CA 12.50

Stoller Family Estate  
Dundee Hills, OR 12.95

#### Pinot Gris

Eola Hills - Willamette Valley, OR 10.95

Cehalem Vineyards  
Willamette Valley, OR 11.95

#### Sauvignon Blanc

Juggernaut - New Zealand 11.95

Pete's Mountain Vineyard  
West Linn, OR 12.75

#### Rosé

Argyle Pinot Noir Rosé  
Willamette Valley, OR 12.95

#### Sparkling

Freixenet Cordon Negro Cava - Spain 10.95

Acinum Prosecco Rose  
Millesimato, Italy 12.95

### RED WINE

#### Pinot Noir

Stoller Family Estate, Dundee Hills, OR 12.95

Chemistry Alliance, Dayton, OR 12.95

Pete's Mountain - West Linn, OR 13.75

#### Syrah

Goose Ridge - Columbia Valley, WA 11.95

#### Cabernet Sauvignon

Columbia Winery RED Blend  
Columbia Valley, WA 11.95

Drumheller - Columbia Valley, WA 11.95

Louis Martini - Sonoma County, CA 12.95

Waterbrook - Columbia Valley, WA 13.25

#### Tempranillo

Gota de Arena - Spain 11.95

#### Chianti

Banfi - Tuscany, Italy 11.95

#### Merlot

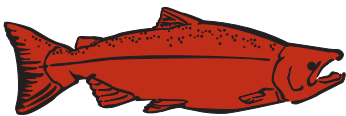
Waterbrook - Columbia Valley, WA 13.50

## ON DRAUGHT

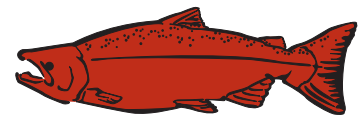
Widmer Hefeweizen (Portland, OR) - Buoy Czech Pilsner (Astoria, OR)  
Vortex IPA, Fort George (Astoria, OR) - Rotating IPA (various Oregon IPAs)  
Cider (rotating) - Seasonal Beer (rotating)  
Bud Light (St Louis, MO) - Stout (rotating)

## BEER BY THE BOTTLE

Michelob Ultra - Budweiser - Coors Light - Guinness - Stella Artois  
Square Mile Hard Apple Cider <sup>GF</sup> - Omission Rotating IPA <sup>GF</sup>  
Upside Dawn Golden Ale 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 lemon garnish. 9.75

## MOCKTAILS

### Mango Ginger Spritz

Ginger Beer, mango puree, simple syrup, finished with a squeeze of lime and garnish. 6.95

### Cannon Beach Cooler

Pineapple and cranberry juice, splash of soda, garnished with lemon and cherry. 6.50

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