

APPETIZERS

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

Hummus Plate ^{VEG} 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 ^{GF} 33.95
Sweet Dungeness crab meat piled high and served with housemade cocktail sauce.

Dungeness Crab Dip 35.95
Sweet crabmeat baked in homemade sharp cheddar and Parmesan cheese sauce served with a ciabatta roll for dipping. Great start to a wonderful meal.

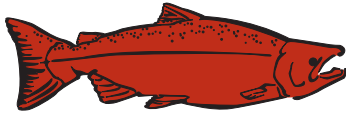
Driftwood Onion Rings ^{VEG} 13.95
Hand-cut jumbo sweet yellow onion rings.

Chilled Prawn Cocktail ^{GF} 18.95
6 Jumbo prawns on ice, with housemade cocktail sauce.

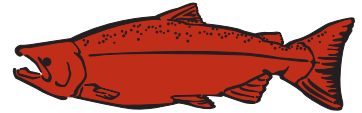
Oyster Rockefeller 24.95
Willapa Bay oysters topped with sautéed green onions, spinach, and Pernod, baked on a bed of rock salt & finished with Asiago cheese & bacon.

Oyster Shooters* ^{GF}
Willapa Bay oysters topped with cocktail sauce.
(1) 4.00 (3) 12.00 (6) 23.00 (12) 42.00

Steamed Clams 29.95
Sweet Willapa Bay clams, with garlic, scallions & beer nectar. Served with drawn butter & garlic bread for dipping.



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 15.95

Clam Chowder Bowl 10.95 Cup 8.95

Soup of the Day Bowl 8.95 Cup 7.95

SALADS

Croutons upon request.

Chicken Caesar ^{GF} 18.95
Crisp romaine, Asiago cheese, topped with grilled chicken breast.

Salmon Caesar ^{GF} 25.95
Crisp romaine, Asiago cheese, Coho salmon fillet nestled on top.

Wedge Salad ^{GF} 15.95
Crisp iceberg lettuce with tomatoes, bacon pieces, crumbled bleu cheese and topped with housemade bleu cheese dressing.

Dungeness Crab Louie ^{GF} 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 ^{GF VEG} 10.25
Fresh mixed greens, radishes, carrots, olives.

Oregon Pink Shrimp Louie ^{GF} 23.95
Tender Oregon bay shrimp resting on a bed of mixed greens, radish, pickle, olives & hardboiled egg.

Driftwood Steak Salad ^{GF} 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 Pan-Asian Dressing

Ask about our Gift Cards



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

* Consuming raw or undercooked 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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ENTRÉES

Most entrées include choice of baked potato, fresh seasonal vegetables, rice pilaf or french fries; and garlic bread.

Add clam chowder, soup, or salad 5.50

STEAKS & RIBS

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

Filet Mignon* GF

10 oz. 42.95 Petite 8 oz. 38.95

Tender beyond compare, melts in your mouth.

Uncle Dixon's Baby Back Ribs GF

Uncle Dixon's style dry rub secret recipe of herbs and spices kissed with a BBQ mop.

Full Rack 34.95 Half Rack 27.95

Rib Eye* GF

12 oz. 37.95

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

Rib Eye Steak Sandwich*

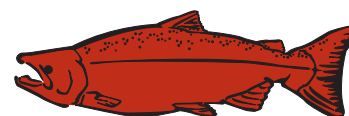
25.95

6 oz aged rib eye charbroiled to your liking, served on a ciabatta roll with your choice of French fries or coleslaw.

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



SEAFOOD



Driftwood Halibut GF

37.95

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

Willapa Bay Oysters

32.95

Fresh oysters, lightly breaded and deep fried to perfection.

Northwest Seafood Stew GF

39.95

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

Pacific Coho Salmon GF

32.95

Fresh fillet, broiled & basted in butter.

Lemon Caper Baked Salmon

32.95

6oz coho salmon fillet baked on a bed of onions and creamy homemade dill sauce topped with lemon and capers.

Fish & Chips

25.95

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

Three Pieces

21.95

Sautéed Prawns 29.95

Jumbo prawns sauteed in butter, white wine, garlic, onions, and mushrooms.

PASTA DISHES

Served with garlic bread.

Add clam chowder, soup or salad 5.50

Creamy Fettuccine Alfredo

25.95

With onions, mushrooms & garlic.

Add chicken 29.95

Add prawns 33.95

Pasta Primavera

23.95

Garlic, olive oil, seasonal vegetables tossed with fettuccine.

Add chicken 28.95

Add salmon or prawns 32.95

SANDWICHES & BURGERS

Served with your choice of coleslaw or french fries.

Substitute your side with choice of clam chowder, soup, or salad add 5.50

Now serving **CANNON BEACH BAKERY** Ciabatta Roll.

Oyster Po'boy

19.95

Fresh Willapa Bay oysters, deep fried, on a toasted ciabatta roll, served on a bed of coleslaw.

Ye Olde Driftwood Burger

14.95

One-third pound choice ground chuck with lettuce, onion, pickle, tomato & housemade burger sauce.

Dungeness Crab Roll

28.95

Sweet Dungeness Crab folded in a mixture of celery hearts, onion, red pepper and mayonnaise served on a toasted ciabatta roll.

Add cheese 2.00 Add bacon 3.95

Add extra patty 5.25 Gluten Free Bun 2.95

GF Gluten Free | VEG Vegetarian

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DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling

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

Chardonnay

JaM Cellars Butter - Santa Rosa, CA 12.50

Stoller Family Estate
Dundee Hills, OR 12.95

Pinot Gris

Eola Hills - Willamette Valley, OR 10.95

Chehalem 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

Merlot

Waterbrook - Columbia Valley, WA 13.50

ON DRAUGHT

Widmer Hefeweizen - Buoy Czech Pilsner

Vortex IPA, Fort George - Rotating IPA

Cider - Seasonal Beer

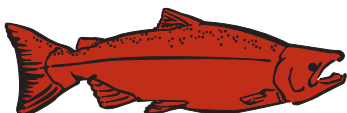
Bud Light - Stout

BY THE BOTTLE

Michelob Ultra - Budweiser - Corona - Coors Light - Guinness

Stella Artois - Square Mile Hard Apple Cider ^{GF}

Upside Dawn Golden Ale non-alcoholic



COCKTAIL SPECIALS

Bulleit Rye Old Fashioned

Bulleit Rye, bitters, Orange juice, simple syrup, served with cherry and orange garnish. 15.25

Aperol Spritz

Aperol & Prosecco with a splash of soda. Served on the rocks. 11.75

Huckleberry Lemonade

Wild Roots Huckleberry Vodka & lemonade, served on the rocks. 10.25

Beach Bum

Vodka, Peach Schnapps, Midori, with Cranberry and Orange Juice. 10.95

MOCKTAILS

Mango Ginger Spritz

Ginger Beer, mango puree, finished with a squeeze of lime. 6.95

Cannon Beach Cooler

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

Ecola Cooler

Pineapple juice, coconut syrup, soda. 7.95

Passionfruit Lemonade

Lemonade, passion fruit syrup. 7.95