

ONA

RESTAURANT & LOUNGE

ONARESTAURANT.COM

CAREFULLY
SOURCED



GLOBALLY
INSPIRED

ONA
MEANINGS

Chinook: *Shellfish*

Sanskrit: *Grains*

Japanese: *Apricot*

Czech: *She*

Latin: *Grace*

Basque: *Good*

Hebrew: *Seasons*

Irish: *One, Lamb*

FOR THE TABLE

- Oregon Dungeness Crab Cake** *Capered remoulade* 12
- Oregon Dungeness Crab Dip** 12.5
- Grilled Yaquina Bay Oysters** *Buerre noisette, shallot, daikon* 12
- Yaquina Bay Oyster Shooters*** *One 3 • Three 8 • Six 15*
- Manila Clams** *Grape tomato, dry vermouth, garlic, butter* 17.5
- 5 Grilled Wild Mexican Prawns** *Seaweed salad, Asian slaw* 17
- Crispy Calamari** *Spicy cocktail sauce, capered remoulade* 12.5
- Crispy Peking Duck Leg Confit** *Atsara, fried mantou* 15
- Czech Cauliflower & Mushrooms** *Smoky paprika, tahini sauce* 8
- Oregon Hazelnut Pesto** *Artisan sourdough* 7

SOUP

*Served with
Portland French Bakery Sourdough*

- Manila Clam Chowder**
*House shucked Manila clams,
alder smoked pepper bacon,
cream*
Cup 6 • Bowl 10
- Tomato Bisque**
Cup 5 • Bowl 8.5
Add Oregon Dungeness Crab 5
- Soup of the Day**
Cup 5 • Bowl 8.5

SALADS

- Ona Caesar**
7 / 14 *Add Oregon Dungeness Crab 10*
Add Grilled Draper Valley Chicken 7
- Ona Dungeness Crab Salad**
*Crispy noodles, Nappa cabbage, roasted peanuts,
parsnip frites, apricot vinaigrette* 25
- Razor Clam Salad**
*Oyster mushroom, pickled vegetables,
hazelnuts, tamari vinaigrette* 18
- It's All About the Beet Salad**
*River's Edge Chèvre, arugula, candied walnut, pickled fennel,
roasted shallot vinaigrette, balsamic gastrique* 8 / 15
- Chermoula Flat Iron Steak Salad***
*Romaine, Rogue Creamery blue cheese,
avocado, sherry vinaigrette* 19

SANDWICHES

- Grilled Cheese & Tomato Bisque**
*Artisan sourdough, Tillamook Reserve extra sharp
white cheddar* 12 *Add pesto to your sandwich 2*
With Oregon Dungeness Crab 5
- McK Ranch Burger***
Grass fed, grass finished beef served MEDIUM
lettuce, tomato, Dijon mayo & fries 11
Add Rogue Creamery blue cheese or Tillamook sharp cheddar 2
Add smoked pepper bacon or grilled onions 2
- House-Made Vegeburger**
*Falafel, quinoa, zucchini, mushroom burger fried in rice bran
oil, feta cucumber spread, lettuce, tomato, tahini dressing, &
balsamic vinegar. Vegan upon request.*
With Asian slaw or fries 12
Add alder smoked pepper bacon 2

OCEAN FARE

Gata

Filipino coconut ginger seafood stew. Seasonal seafood, shitake mushrooms, baby spinach, jasmine rice **32**

Oregon Dungeness Crab Cakes

We have a secret: lots of crab.

Capered remoulade, heirloom rice, chef veg **28**

Mixed Grill of Oregon Seafood

One Oregon Dungeness crab cake, Two Weathervane Scallop, Two Yaquina Bay oysters, Two Mexican wild Prawns, heirloom rice blend, chef veg **37**

Halibut Fish and Chips

Tempura style IPA battered

Capered Remoulade, Asian slaw and fries **22**

FRESH PASTA

House-made Yakisoba

Miso Sake Black Cod, shitake, scallion oil, chef veg **30**
With grilled tofu **25**

Ona Tagliolini Pasta

Fresh egg ribbon pasta with seasonal seafood and saffron cream reduction **28**

Veggie Tagliolini Pasta

Fresh egg ribbon pasta with seasonal veggies and Oregon hazelnut pesto cream **23**

*ask about our
gluten free menu*

LAND FARE

Braised Lamb Shank Chashu

Scallion gremolata, mashed potato, chef veg **28**

NW Certified Angus Flat Iron Steak*

Rogue Creamery Blue Cheese compound or Chimichurri sauce, mashed potatoes, seasonal vegetables **26**

Add grilled Mexican wild prawns **3 each.**

3 Meatloaf

Grass fed, grass finished McK ranch beef, Anderson Farm lamb, and Carlton farm pork, mashed potatoes **19**

Draper Valley Chicken Piccata

Chicken breast scaloppini sautéed with white wine, capers, garlic, Italian parsley and finished with lemon and butter, mashed potatoes and seasonal vegetables **25**

SIDES

Mashed Potatoes 5

Chef's Vegetables 6

Seaweed Salad 7

Fries

With smoky paprika dipping sauce 4

Asian Slaw

Miso, ginger and sesame oil dressing 5

Grilled Wild Mexican Prawn

Add to any menu item 3

Oregon Hazelnut Pesto

Add to any menu item 2

Warm Artisan Sourdough *with butter* 5

Gluten Free Bread

Substitute for any bread item 3

FRESH • LOCAL • SUSTAINABLE

Some of our local purveyors

Ocean Beauty
Astoria OR

Anderson Ranch
Brownsville, OR

Zenner's Sausage
Portland, OR

McK Ranch
Dallas OR

Rogue Creamery
Central Point, OR

Carlton Farm
Carlton, OR

Draper Valley
Mount Vernon WA

**Portland
French Bakery**
Portland, OR

Tara's Garden
Yachats OR

**Gathering Together
Farms**
Philomath OR

Pasta Plus
Eugene, OR

Seeds of Change
Yachats, OR

ONA

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.*

18% gratuity will be added to parties of six or more.

Ona complies with the 5% City of Yachats Food and Beverage Tax

Ona Restaurant and Lounge
131 Highway 101 • North Yachats, Oregon • (541) 547-6627
Michelle Korgan • Chef/Owner
Anthony Velarde • Executive Chef
www.OnaRestaurant.com