

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
- Oyster Mary** *Crater Lake pepper vodka, mary mix* one 5 • three 13
- 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, smoky paprika* 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 / 10

Soup of the Day
cup 5 • bowl 8.5

SALADS

Ona Caesar

7 / 14 add Oregon dungeness crab 5 / 10
add grilled Draper Valley chicken 7 add anchovy 3

It's All About the Beet Salad

*River's Edge Chèvre, arugula, candied walnuts, pickled fennel,
roasted shallot vinaigrette, balsamic gastrique* 8 / 15

Ona Dungeness Crab Salad

*romaine, crispy noodles, cabbage, roasted peanuts,
fennel, apricot vinaigrette* 25

Razor Clam Salad

*arugula, oyster mushroom, pickled vegetables,
hazelnuts, tamari vinaigrette* 18

Chermoula Flat Iron Steak Salad*

*romaine, arugula, 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 / 10

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 caramelized 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.*
caesar, Asian slaw or fries 12
add alder smoked pepper bacon 2

OCEAN FARE

Gata

Filipino coconut ginger seafood stew. seasonal seafood, shitake mushroom, 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 scallops, two Yaquina Bay oysters, two wild Mexican prawns, heirloom rice blend, chef veg **37**

Halibut Fish and Chips

tempura style beer 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 reduction **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 wild Mexican 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, butter, mashed potatoes and seasonal vegetables **25**

SIDES

Mashed Potatoes 5

Chef's Vegetables 6

Seaweed Salad 7

Fries 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

Oregon Dungeness Crab

add one or two ounces to any menu item 5 / 10

Warm Artisan Sourdough *with butter* 5

Gluten Free Bread

substitute for any bread item 3

Grilled Tofu

substitute for any protein item

FRESH • LOCAL • SUSTAINABLE

some of our local purveyors

Ocean Beauty
Astoria, OR

Anderson Ranch
Brownsville, OR

Oregon Oyster Farm
Newport, 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 Oregon
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 is happy to accept up to four checks per table

Ona Restaurant and Lounge

131 Highway 101 • North Yachats, Oregon • (541) 547-6627

Michelle Korgan • Chef/Owner

Anthony Velarde • Executive Chef

www.OnaRestaurant.com