

FOR THE TABLE

- Yaquina Bay Grilled Oysters**
beurre noisette, shallot four • 16
- Oishi Oysters on the Half Shell**
yuzu granita, classic cocktail six • 18 twelve • 33
- Manila Clams**
garlic, butter, vermouth, grape tomato • 18
- Rainforest Maitake Mushroom Pâté**
marinated onions, greens, olives, Feta, crostini • 14
- Grilled Wild Mexican Prawn**
sofrito, olives, feta cheese, fried garlic • 19
- Crispy Calamari** *house-made hoisin Chinese five spice sauce, cilantro, serranos • 16*
- Oregon Hazelnut Pesto** *artisan sourdough • 9*
- Tempura Green Beans** *aji verde • 9*

SOUP & SALAD

- House Shucked Manila Clam Chowder**
alder smoked pepper bacon, cream cup • 6 bowl • 11
- Cream of Wild Chanterelle & Lobster Mushroom Soup** *dill creme fraiche cup • 6 bowl • 11*
- Tatay Ramen** *seasonal veg, soft egg*, shiitake miso broth • 17*
- Caprese** *burrata cheese, heirloom tomato, hazelnut pesto, balsamic gastrique • 17*
- The Caesar**
GTF romaine, pecorino romano, house crouton half • 9 full • 16
- Beet Salad**
sherry vinaigrette, greens, candied hazelnuts, Rogue Creamery blue cheese, Asian pear, balsamic gastrique half • 8 full • 15
add quinoa, falafel croquettes • 8
- Add these items to either your Salad, Ramen, NY Steak or...**
add wild Mexican prawns • 3 ea.
add seared RARE albacore tuna • 12*

OCEAN FARE

- Chelsea Rose Fish and Chips** *hook and line caught halibut, tempura style beer battered, capered remoulade, Asian slaw, fries • 26*
- Sea Scallop Risotto** *coconut lemon grass, lime leaf risotto, sweet corn, GTF tomato, summer squash, basil oil, scallions, crispy garlic • 38*
- Fresh Pasta Vongole**
Manila clams, white wine, garlic, chili, parsley, butter • 29
- Ona Pasta** *fresh chiatarra pasta, sea scallop, wild Mexican prawns, Manila clams, halibut, baby spinach, saffron cream • 38*
- Chelsea Rose Salmon**
beet yakisoba, chanterelle mushrooms, shishito peppers, baby spinach • 38
- Mixed Grill of Seafood*** *Chinook salmon with remoulade, sea scallops, Yaquina Bay oysters, wild Mexican prawns, heirloom rice and chef veg • 40*
- Albacore Tuna*** *seared RARE, togarashi, smoked maitake mushroom, soft egg, tamari greens, rice, crispy garlic • 32*

LAND FARE

- 12 oz New York Steak*** *mashed potato, chef veg, Italian verde or Rogue blue cheese butter • 40*
- Three Meatloaf** *wagyu beef, Sudan lamb, Carlton pork, caramelized onions, mashed potatoes • 26*
- Wagyu Burger*** *8oz served MEDIUM greens, heirloom tomato, brioche bun, smoky paprika, fries • 17*
add Rogue Creamery blue cheese or Tillamook sharp cheddar • 2
add alder smoked pepper bacon • 2
- House-Made Vegeburger** *(vegan upon request) falafel, quinoa, zucchini, mushroom burger fried in rice bran oil, brioche bun, sofrito, cheddar, mushroom pâté, greens, olive tapenade, fries • 14*
add alder smoked pepper bacon • 2

*These items may be served either raw or undercooked.

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

There is 20% gratuity for parties of 6 or more and take-out.

HOUSE COCKTAILS

- Rosemary Ruby** *New Aria gin, garden rosemary, grapefruit, simple, Aperol* • 13
Raspberry Hot Toddy *Raspberry infused Four Roses Bourbon, honey syrup, lemon juice* • 13
The Marion *house-infused marion berry vodka, Ona garden mint, lemon, simple* • 12
Smoky Old Fashion *Union mezcal, Old Overholt rye, bitters, orange, amareno cherry* • 13
Pinoy Cocktail *New Amsterdam gin, coconut water, fresh ginger, lime, simple* • 12

**WHITE WINES
BY THE GLASS (5OZ)**

- Abacela Albarino '19**
Umpqua Valley, OR glass • 12/ 38
Terrapin Pinot Gris '20
Willamette Valley, OR glass • 12/ 38
Capitello ZN Sauv Blanc '18
Eugene, OR • 12/ 38
Lone Birch Chardonnay '18
Prosser, WA • 10 / 32
J. Scott Chardonnay '18
Willamette Valley, OR glass • 12
half carafe • 33 *carafe* • 57
Territorial Riesling '17
Willamette Valley, OR • 11 / 33

ROSÉ

BY THE GLASS (5OZ)

- D'Anu Rose of Sangiovese**
Willamette Valley, OR glass • 12
half carafe • 33 *carafe* • 57
Illahe Capital Fizz Rosé
Willamette Valley, OR • 12

**RED WINES
BY THE GLASS (5OZ)**

- Brandborg Pinot Noir '17**
Umpqua Valley, OR • glass • 12
half carafe • 33 *carafe* • 57
Scenic Pinot Noir '19
Willamette Valley, OR • 14/ 42
Luke Merlot '17
Columbia Valley, WA • 14/ 42
Sineann Cab '14
Columbia Valley, WA glass • 15
half carafe • 43 *carafe* • 75
Klinker Brick "Farrah" Syrah '16
Lodi, CA • 16 / 57

SPARKLING WINES

- Flama d'or Cava NV**
Barcelona, Spain • 11 / 38
Wetzel Estates Cuvee Brut NV
Willamette Valley, OR • 49
Perkins Harter Sparkling Pinot Noir "A Fist Full of Bubbles" '20
Amity, OR • 59
Anne Amie Brut Rosé
Chelalem Mt., OR • 85
André Clouet Champagne Bouzy,
France • 90

WHITE WINES

- Heceta Lighthouse Pinot Noir Rosé '20** *Willamette Valley, OR* • 12/38
Sass Gamay Noir Rosé '19
Willamette Valley, OR • 36
Brandborg White Pinot Noir '18
Umpqua Valley, OR • 45
Andrew Rich Sauv Blanc '19
Willamette Valley, OR • 46
Perkins Harter Chardonnay '18
Amity, OR • 62

- Rombauer Chardonnay '19**
Napa, CA • 84

- L'Ecole Sémillion '18**
Columbia Valley, WA • 35

- Zerba Viognier '19**
Walla Walla, WA • 45

- Tyee Gewurztraminer '18**
Willamette Valley, OR • 44

- Kramer Muller-Thurgau '18**
Gaston, OR • 33

- Coeur de Terre Dry Riesling '15**
McMinnville, OR • 36

- Brigadoon Pinot Blanc '19**
Willamette Valley, OR • 44

RED WINES

- Heceta Lighthouse B&B Pinot Noir '18** *Willamette Valley, OR* • 40
Monk's Gate Pinot Noir '18
Yamhill Carlton, WV, OR • 72
Antiquum "Juel" Pinot Noir '19
Willamette Valley, OR • 85
Bethel Heights Pinot Noir '19 *Eola-Amity Hills, OR* • 67
Luminous Hills Lux Pinot Noir '18
Yamhill, WA • 78
COR Cellars Cabernet Franc '19
Lyle, WA • 57

- Andrew Rich "Glacial" GSM '16**
Columbia Valley, WA • 85
Five Star Cabernet Sauvignon '16
Walla Walla, WA • 85

- Zerba Estate Merlot '17**
Walla Walla, WA • 57

- Pudding River Syrah '15**
Walla Walla, WA • 72

- Cayuse Syrah**
Walla Walla, WA • 195

- Rombauer Zinfandel '18**
Napa, CA • 90

BEVERAGES

- Steelhead Root Beer** • 4.5
Hot Lips Real Fruit Soda • 4.5
Horritos Orange • 4.5
Pelligrinos: orange, grapefruit, lemon, Perrier sparkling water • 4
Lemonade • 4.5
Iced Tea • 4
Pepsi, Diet Pepsi, Lemon Lime • 4

BOTTLED BEER

- Montucky Cold Snack Lager** • 5
Yachats Brewing Amber • 8
Caldera IPA • 6
Fort George Cavatica Stout • 9
Athlete IPA NA Beer • 6