



## DINNER MENU

### ENTRÉES

#### **3 CHEESE MAC \$16**

A creamy blend of Tillamook medium & sharp white cheddars, Nestucca Bay ripe Meda, garlic, shallots & fresh shell pasta... served with grilled baguette  
add grilled chicken \$6... add Dungeness crab \$12... add pork belly \$4...

#### **NEHALEM RIVER RANCH 12oz PORK CHOP \$25 GF**

seared with scalloped potatoes & apple,  
grilled winter squash & spiced Kiyokawa Orchard pear chutney

#### **CRACKER BREADED QUINALT RAZOR CLAMS \$23**

with Parmesan risotto, wilted bacon spinach, & savory tomato sauce

#### **BAKED CHICKEN THIGHS \$19 GF**

served with scalloped potatoes & apple, cranberry asparagus almandine  
topped with lemon thyme pan sauce

#### **PAN FRIED WILLAPA BAY OYSTERS \$22 GF**

with mashed potatoes, wilted bacon spinach,  
served with house cocktail & lemon caper tartar sauce

#### **WINTER VEGETABLE FALAFEL \$18 VG**

crispy falafels served over baked spaghetti squash,  
herb roasted carrots & savory tomato sauce

#### **HAWAIIAN PRAWNS \$23**

poached in citrus I.P.A served sweet pepper chorizo risotto,  
crispy fall vegetables & lemon oil

#### **\*GRILLED 12oz ALL-NATURAL N.Y. STRIPLOIN \$30 GF**

finished with herb butter, served with mashed potatoes,  
grilled broccoli & carrots and topped with blue cheese crumbles

#### **\*OFFSHORE BURGER \$14**

6oz all natural ground chuck, goat cheese, arugula, tomato,  
red onion, black pepper mayo & fries

Substitutions may be politely declined.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We will do our best to accommodate with food allergies and dietary restrictions.



## SALADS & SOUP

### \*CAESAR SALAD ½ ...\$6 full...\$11

a mixture of romaine and kale, fresh croutons,  
Parmesan cheese tossed in house Caesar dressing  
add chicken \$6... add Dungeness crab \$12... add smoked salmon \$9...  
add grilled razor clam \$9...

### HOUSE SALAD ½...\$7 full...\$12 GF

local organic salad greens, carrots, cucumbers, tomatoes, red onion,  
dried cranberries, pumpkin seeds & your choice of dressing  
Dressings... Cranberry Orange Vinaigrette, Ranch, Thousand,  
Creamy Ripe Nestucca Bay Meda & Chive

### SEAFOOD LOUIE SALAD \$18

local smoked salmon, bay shrimp, Dungeness crab, hard-boiled egg,  
cucumbers, carrots & tomatoes served on a bed of local organic salad greens  
with our house Louie dressing

### ROASTED BEET SALAD \$11 GF

roasted local organic beets & arugula tossed with shaved red onion & fennel  
in a cranberry orange vinaigrette,  
topped with crumbled goat cheese & toasted hazelnuts

### CREAMY POTATO LEEK SOUP

served with baguette crouton & crispy leeks...CUP \$5...BOWL \$8...

## ABOUT OUR FARMS

*Here at Offshore Grill we believe in supporting local agriculture. We proudly serve ingredients that are fresh and organic. We value the relationships we have with our farms.*

*Here are our main suppliers!*

BRICKYARD FARMS  
Tillamook, OR

NESTUCCA BAY CREAMERY  
Cloverdale, OR

NEHALEM RIVER RANCH  
Nehalem, OR

SCHMIDLIN FAMILY FARMS  
Tillamook, OR

MOON RIVER FARMS  
Nehalem, OR

Z's BEST MICROGREENS  
Garibaldi, OR

SLEEPY MONK COFFEE ROASTERS  
Cannon Beach, OR

CS FISHERY  
Garibaldi, OR

*Due to the freshness of our products,  
all menu items are subject to availability.*



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