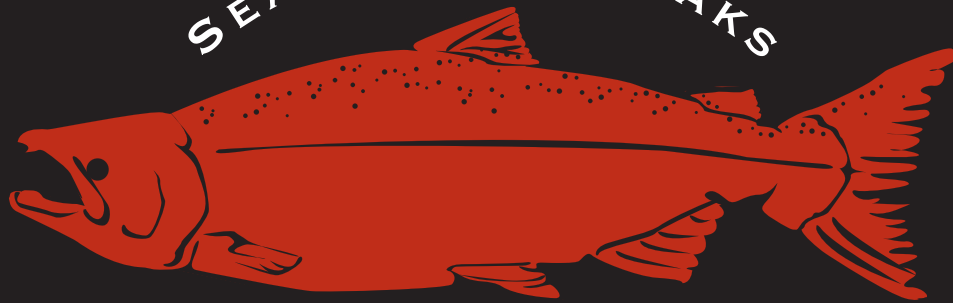


SEAFOOD & STEAKS



Driftwood

RESTAURANT & LOUNGE

LUNCH

SERVING CANNON BEACH

SINCE 1944

179 N HEMLOCK, CANNON BEACH, OREGON

503.436.2439

WWW.DRIFTWOODCANNONBEACH.COM

APPETIZERS

Tempura Prawns 14.25
5 prawns with cocktail & mustard sauce.

Honey Stung Chicken Wings 12.50
7 jumbo wings with cocktail & mustard sauce.

Fried Oysters 13.95
Deep fried Willapa Bay oysters with cocktail sauce.

Hummus Plate ^{VEG} 11.25
Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.

Oyster Rockefeller 16.95
Extra small Pacific oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt and finished with asiago cheese & bacon.


Crab Cocktail ^{GF} 21.95
Sweet Dungeness crab piled high with homemade cocktail sauce

Steamed Clams 23.95
Sweet Willapa Bay clams, drawn butter & beer nectar.

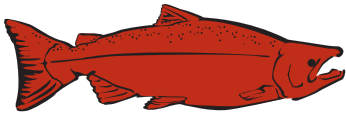
Onion Rings ^{VEG} 10.25
Jumbo sweet yellow onion rings, hand cut.

Chilled Prawn Cocktail ^{GF} 13.25
6 prawns on ice, with cocktail sauce.

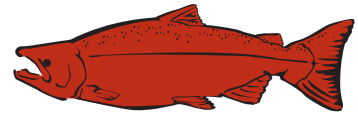
BBQ Chicken Flat Bread 12.25
Flat bread, BBQ sauce, grilled chicken breast, red onion, roasted red peppers and mozzarella cheese.

Oyster Shooters ^{GF}  16.95
Extra small Willapa Bay oysters with cocktail sauce.
(1) 3.00 (3) 8.95 (6) 16.95 (12) 31.75

Calamari 11.95
Generous portion of fresh tender squid. Handbreaded and deep fried. Served with cocktail sauce.



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 11.95

Clam Chowder Bowl 7.50 Cup 6.50

Soup of the Day Bowl 6.25 Cup 5.25

Soup & Salad Combo 12.25
Choice of Clam Chowder or soup with crisp green salad.

SALADS

Croutons upon request.

Chicken Caesar ^{GF} 13.95
Crisp romaine, asiago cheese, topped with grilled chicken breast.

Salmon Caesar ^{GF} 18.95
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

Wedge Salad ^{GF} 10.25
Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

Garden Salad ^{GF VEG} 6.95
Fresh mixed greens, radishes, carrots, olives.

Crab Louie ^{GF} 23.25
A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

Cobb Salad ^{GF} 15.95
Chopped egg, celery, tomato, turkey, roasted red peppers, bacon, bleu cheese over chopped romaine and iceberg lettuce finished with House Italian dressing on the side.

Driftwood Steak Salad ^{GF} 17.95

Tender tip of seasoned Rib Eye, New York Strip and Tenderloin seared with mix greens, diced tomatoes & bleu cheese crumbles served with Driftwood house bleu cheese dressing on the side.

Dressings: Honey Mustard, Balsamic Vinaigrette, Thousand Island, House Bleu Cheese, Ranch or Italian

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

 Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Served with coleslaw or french fries
Substitute clam chowder, soup, or salad add 3.25

Oyster Po'boy 15.95
Fresh extra small Willapa Bay oysters, fried,
on a toasted rustic roll, served on a bed of
coleslaw.

Rib Eye Steak Sandwich 17.95
6 oz. aged rib eye, charbroiled to your liking,
served on a grilled rustic roll.

Classic French Dip 12.95
Tender certified angus roast beef, slow roasted
on a toasted rustic roll with homemade Au Jus.

Grilled Cheese ^{VEG} 7.95
Cheddar or swiss cheese melted on sourdough.

Dungeness Crab Roll 20.95
Sweet Dungeness Crab folded in a mixture
of celery hearts, onion, red pepper and
mayonnaise served on a rustic roll.

Chicken Sandwich 12.95
Grilled chicken breast with seasoned bread
crumbs, served on a toasted bun.

BLT 11.50
A classic, with bacon, lettuce, tomato on a
toasted rustic roll. Add turkey 2.00

Breast of Turkey 10.50
Sliced daily, moist turkey breast with Swiss
cheese, lettuce and mayonnaise on sourdough.

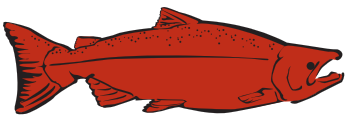
Mediterranean Pita Sandwich ^{VEG} 11.25
Pita filled with garlic red pepper hummus, fresh
field greens, red pepper, cucumber, red onion and
mozzarella cheese.

BURGERS

Garden Burger ^{VEG} 10.75
Meatless patty, lettuce, tomato, pickle, onion,
mayonnaise on a toasted sesame seed bun.

Ye Olde Driftwood Burger 10.75
One-third pound choice ground chuck with
lettuce, onion, pickle, tomato & relish.

Add cheese 1.25 Add bacon 2.50 Add extra patty 4.50 Gluten Free Bun 2.25

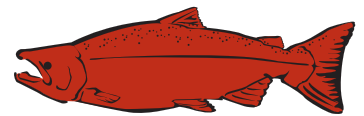


FETTUCCINI ALFREDO

Includes choice of soup, clam chowder, salad;
served with garlic bread.

Creamy alfredo with onions, mushrooms & garlic. 21.95

Add chicken 23.95 Add crab 29.95 Add prawns 26.95



LITE ENTRÉES

Served with soup or salad

Fish & Chips (5) 21.25 Lite Meal (3) 16.95
Hand cut Arctic cod, deep fried in light batter.

Pacific Coho Salmon ^{GF} 19.95
Charbroiled Pacific filet, brushed with butter,
served with rice pilaf or french fries.

Driftwood Halibut ^{GF} 20.25
Northwest halibut, snow white, firm filet baked
in our creamy dill sauce, served on a bed of
onions. Served with rice pilaf or french fries.

Willapa Bay Oysters 18.95
Breaded & deep fried extra small oysters, with
rice pilaf or french fries.

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

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STEAKS & RIBS

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

Lightly seasoned.

Includes your choice of soup, clam chowder, or salad; baked potato, rice pilaf or french fries; garlic bread

Filet Mignon ^{GF}

10 oz. 32.95 Petite 8 oz. 30.95

Tender beyond compare, melts in your mouth.

Rib Eye ^{GF}

12 oz. 31.95

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

New York ^{GF}

14 oz. 32.95

Superb cut of Choice beef, marbled, with full-bodied flavor.

Uncle Dixon's Baby Back Ribs

Uncle Dixon's style dry rub secret recipe of herbs and spices kissed with a BBQ mop served with fries. Full Rack 27.95 Half Rack 21.95

Enjoy an order of Tempura Prawns or Fried Oysters with your steak. 13.95

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling	8.25
Chateau Ste. Michelle—Columbia Valley, WA	
Chardonnay	9.50
True Myth—Edna Valley, CA	
Chardonnay	9.25
Barnard Griffin—Columbia Valley, WA	
Pinot Gris	
Eola Hills—Willamette Valley, OR	9.25
Sauvignon Blanc	9.25
Waterbrook—Columbia Valley, WA	
Dry Rose	9.00
Ask your server for today's selection.	
Prosecco	9.25
Adami Prosecco—Treviso, Italy	

RED WINE

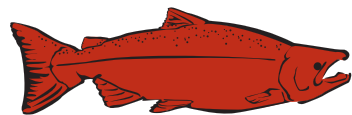
Composition Red Blend	9.25
Columbia Winery—Columbia Valley, WA	
Malbec	9.25
Padrillos—Mendoza Argentina	
Cabernet Sauvignon	
Drumheller—Columbia Valley, WA	9.25
Louis Martini—Sonoma County, CA	9.75
Zerba Cellars—WW Valley, WA	13.95
Pinot Noir	9.95
Pete's Mountain Winery "Haley's Block" Willamette Valley, OR	
Pinot Noir	9.75
A to Z Wineworks—Newberg, OR	
Merlot	9.75
Desert Wind—Wahluke Slope, WA	

ON DRAUGHT

Widmer Hefeweizen (Portland, OR) * Buoy Czech Pilsner (Astoria, OR)
Hop Valley Vanilla Infused Porter (Springfield, OR) * Fort George IPA (Astoria, OR)
Rotating IPA (various OR IPAs) * Cider (Rotating) * Seasonal Beer (Rotating)
Bud Light (St Louis, MO)

BEER BY THE BOTTLE

Budweiser * Coors Light * Corona * Guinness
Stella Artois * Square Mile Hard Apple Cider ^{GF} * Omission IPA ^{GF} * O'Douls Amber non-alcoholic



COCKTAIL SPECIALS

Traditional Mimosa

Champagne and orange juice. 6.95

Aperol Spritz

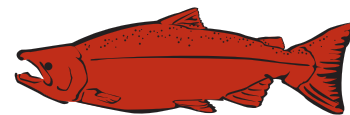
Aperol, prosecco with a splash of soda. Served on the rocks. 9.75

Sunset Mimosa

Champagne and orange juice with a splash of raspberry. 7.25

Driftwood Titos Bloody Mary

Our own housemade mix, just a little spicy with Titos handmade vodka, garnished with celery and a squeeze of fresh lime. 9.95



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

 Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.