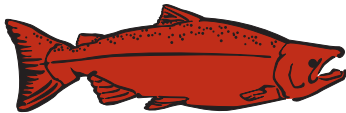


APPETIZERS

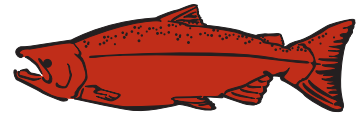
- Tempura Prawns** 14.95
5 prawns with sweet & sour, cocktail & mustard sauce.
- Honey Stung Chicken Wings** 13.25
7 jumbo wings with cocktail & mustard sauce.
- Fried Oysters** 14.25
Deep fried Willapa Bay oysters with cocktail sauce.
- Hummus Plate** ^{VEG} 12.25
Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.
- Oyster Rockefeller** 18.95
Willapa Bay oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt and finished with asiago cheese & bacon.

- Crab Cocktail** ^{GF} 22.95
Sweet Dungeness crab piled high with homemade cocktail sauce
- Steamed Clams** 23.95
Sweet Willapa Bay clams, drawn butter & beer nectar.
- Onion Rings** ^{VEG} 10.95
Jumbo sweet yellow onion rings, hand cut.
- Chilled Prawn Cocktail** ^{GF} 13.95
6 prawns on ice, with cocktail sauce.
- BBQ Chicken Flat Bread** 12.95
Flat bread, BBQ sauce, grilled chicken breast, red onion and roasted red pepper and mozzarella cheese.
- Oyster Shooters** ^{GF}  34.95
Willapa Bay oysters with cocktail sauce.
(1) 3.25 (3) 9.25 (6) 17.95 (12) 34.95

- Calamari** 12.95
Generous portion of fresh tender squid. Handbreaded and deep fried. Served with cocktail sauce.



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 12.25

Clam Chowder Bowl 7.95 Cup 6.95

Soup of the Day Bowl 7.25 Cup 5.95

SALADS

Croutons upon request.

- Chicken Caesar** ^{GF} 14.95
Crisp romaine, asiago cheese, topped with grilled chicken breast.
- Salmon Caesar** ^{GF} 19.95
Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.
- Wedge Salad** ^{GF} 11.25
Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

- Garden Salad** ^{GF VEG} 7.95
Fresh mixed greens, radishes, carrots, olives.
- Crab Louie** ^{GF} 24.95
A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.
- Cobb Salad** 16.95
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} 18.95

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



Ask about our Gift Cards



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

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

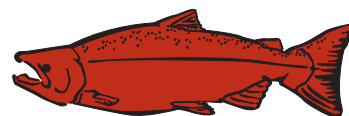
ENTRÈES

Most entrees include your choice of soup, clam chowder, or salad; baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.



STEAKS & RIBS

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



Filet Mignon ^{GF}

10 oz. 34.95 Petite 8 oz. 31.95

Tender beyond compare, melts in your mouth.

Rib Eye ^{GF}

12 oz. 32.95

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

New York ^{GF}

14 oz. 33.95

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 28.95 Half Rack 22.95

Enjoy an order of Tempura Prawns or Fried Oysters with your steak. 14.25

SEAFOOD

Driftwood Halibut ^{GF}

31.95

Northwest halibut, snow white, firm filet baked in our creamy dill sauce, served on a bed of onions.

Willapa Bay Oysters

26.95

Fresh oysters, lightly breaded, deep fried to perfection.

Razor Clams

28.95

A Northwest favorite, Pacific razor clams lightly coated in seasoned cracker meal.

Northwest Seafood Stew ^{GF}

31.95

Coho Salmon, Dungeness Crab, halibut, prawns and steamer clams simmered in a rich tomato broth, topped with Parmesan cheese. Served with salad and garlic bread.

Dungeness Crab Casserole

31.95

Sweet crabmeat baked in homemade sharp cheddar and parmesan cheese sauce.

Pacific Coho Salmon ^{GF}

27.95

Fresh filet, broiled & basted in butter.

Driftwood Baked Salmon ^{GF}

29.95

Coho Salmon filet baked in our Driftwood creamy dill sauce served on a bed of onions.

Fish & Chips

21.95

Five pieces of Arctic cod, hand cut, battered and fried, a favorite of all.

Tempura Prawns

25.95

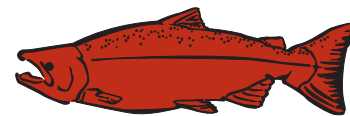
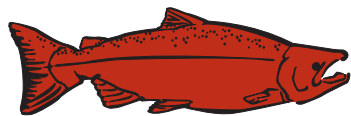
Butterflied prawns with cocktail sauce, sweet & sour sauce.

FETTUCCINI ALFREDO

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

Creamy alfredo with onions, mushrooms & garlic. 21.95

Add chicken 24.95 Add crab 31.95 Add prawns 27.95



LITE ENTRÈES

Served with soup or salad

Pacific Coho Salmon ^{GF}

20.95

Charbroiled filet, brushed with butter, served with rice pilaf or french fries.

Willapa Bay Oysters

19.95

Breaded & deep fried oysters, with rice pilaf or french fries.

Fish & Chips 17.95

Three pieces, hand cut Arctic cod, deep fried in light batter.

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SANDWICHES & BURGERS

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

Oyster Po'boy 16.95
Fresh Willapa Bay oysters, fried, on a toasted rustic roll, served on a bed of coleslaw.

Rib Eye Steak Sandwich 18.95
6 oz. aged rib eye, charbroiled to your liking, served on a grilled Rustic roll.

Mediterranean Pita Sandwich ^{VEG} 11.95
Pita filled with garlic red pepper hummus, fresh field greens, red pepper, cucumber, red onion and mozzarella cheese.

Garden Burger ^{VEG} 11.95
Meatless patty, lettuce, tomato, pickle, onion, mayonnaise on a toasted sesame seed bun.

Add cheese 1.50 Add bacon 2.95 Add extra patty 4.95 Gluten Free Bun 2.25

Dungeness Crab Roll 21.95
Sweet Dungeness Crab folded in a mixture of celery hearts, onion, red pepper and mayonnaise served on a rustic roll.

Classic French Dip 13.25
Tender Choice roast beef, slow cooked on a toasted rustic roll with homemade Au Jus.

Ye Olde Driftwood Burger 11.95
One-third pound Black Angus ground chuck with lettuce, onion, pickle, tomato & relish.

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling 9.25
Barnard Griffin—Columbia Valley, WA

Chardonnay
Black Stallion—Napa Valley, CA 12.25
Barnard Griffin—Columbia Valley, WA 9.95

Pinot Gris
Eola Hills—Willamette Valley, OR 9.75
Murphy Goode—Napa Valley, CA 11.25

Sauvignon Blanc 9.50
Waterbrook—Columbia Valley, WA

Dry Rose 9.50
Barnard Griffin—Columbia Valley, WA

Prosecco 10.50
Adami Prosecco—Treviso, Italy

RED WINE

Composition Red Blend 9.50
Columbia Winery—Columbia Valley, WA

Malbec 9.50
Padrillos—Mendoza Argentina

Cabernet Sauvignon
Drumheller—Columbia Valley, WA 9.95

Louis Martini—Sonoma County, CA 9.95

Tamarack Cellars, Balancing Act
—WW Valley, WA 12.95

Pinot Noir
Pete's Mountain Winery "Haley's Block"
Willamette Valley, OR 10.50

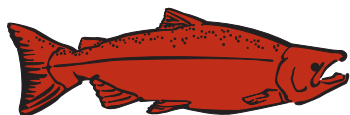
Pudding River—Willamette Valley, OR 10.50

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

Michelob Ultra * Budweiser * Jalisco Estrella * Guinness
Stella Artois * Square Mile Hard Apple Cider ^{GF} * Omission IPA ^{GF} * O'Douls Amber non-alcoholic



COCKTAIL SPECIALS

Huckleberry Lemonade

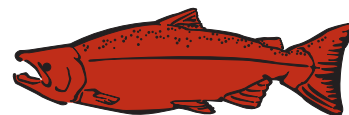
Wild Roots Huckleberry Infused Vodka, lemonade and a lemon garnish. 8.95

Jameson & Ginger

Jameson Irish Whiskey and ginger ale on the rocks. 7.75

Aperol Spritz

Aperol, Adame Prosecco and a splash of soda served on the rocks. 9.95



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