

SEAFOOD & STEAKS



Driftwood

RESTAURANT & LOUNGE

DINNER

SERVING CANNON BEACH

1944 - 2020

179 N HEMLOCK, CANNON BEACH, OREGON

503.436.2439

WWW.DRIFTWOODCANNONBEACH.COM

APPETIZERS

Tempura Prawns 14.95

5 prawns with sweet & sour, cocktail & mustard sauce.

Honey Stung Chicken Wings 13.25

6 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.

Calamari 12.95

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

Dungeness 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.

Driftwood 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.

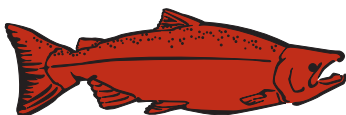
Oyster Rockefeller 18.95

Willapa Bay oysters topped with sautéed green onions, spinach, Pernod baked on a bed of rock salt and finished with asiago cheese & bacon.

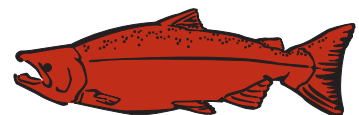
Oyster Shooters ^{GF}

Willapa Bay oysters with cocktail sauce.

(1) 3.25 (3) 9.25 (6) 17.95 (12) 34.95



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 12.95

Clam Chowder Bowl 8.25 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.

Dungeness Crab Louie ^{GF} 24.95

A generous portion of sweet Dungeness crab, mixed greens, radishes, pickle, egg, olives.

Garden Salad ^{GF VEG} 7.95

Fresh mixed greens, radishes, carrots, olives.

Oregon Pink Shrimp Louie ^{GF} 16.95

Tender Oregon pink shrimp resting on mixed greens, radish, pickle, olives, and hard egg.

Driftwood Steak Salad 18.95

Tender tip of seasoned Rib Eye, Top Sirloin 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

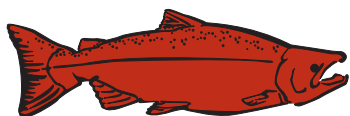


^{GF} Gluten Free | ^{VEG} Vegetarian

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

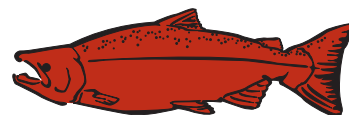
ENTRÈES

Most entrees include baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.
Add clam chowder, soup, or salad 3.75



STEAKS & RIBS

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



Filet Mignon ^{GF}

10 oz. 34.95 Petite 8 oz. 31.95

Tender beyond compare, melts in your mouth.

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

Rib Eye ^{GF}

12 oz. 32.95

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

Rib Eye Steak Sandwich

19.95

6oz aged rib eye charbroiled to your liking, served on rustic roll, french fries.

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.

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 garlic bread.

Pacific Coho Salmon ^{GF}

27.95

Fresh filet, broiled & basted in butter.

Dungeness Crab Casserole

31.95

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

Fish & Chips

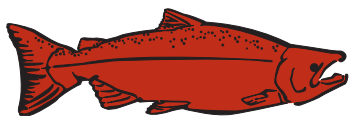
21.95

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

Tempura Prawns

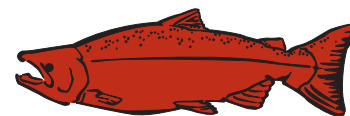
25.95

Butterflied prawns with cocktail sauce, sweet & sour sauce.



FETTUCCHINI ALFREDO

Served with garlic bread.
Add clam chowder, soup or salad 3.75



Creamy alfredo with onions, mushrooms & garlic. 21.95

Add chicken 24.95 Add crab 31.95 Add prawns 27.95

LITE ENTRÈES

Add clam chowder, soup, or salad 3.75

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.

Uncle Dixon's Baby Back Ribs

22.95

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

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

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

SANDWICHES & BURGERS

Served with coleslaw or fries
Substitute clam chowder, soup, salad, or baked potato add 3.75

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

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

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

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.

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

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling Barnard Griffin—Columbia Valley, WA	9.75
Chardonnay Black Stallion—Napa Valley, CA Barnard Griffin—Columbia Valley, WA	12.25 9.95
Pinot Gris Eola Hills—Willamette Valley, OR Murphy Goode—Napa Valley, CA	9.75 11.25
Sauvignon Blanc Waterbrook—Columbia Valley, WA	9.95
Dry Rose Barnard Griffin—Columbia Valley, WA	9.95
Prosecco Adami Prosecco—Treviso, Italy	10.95

RED WINE

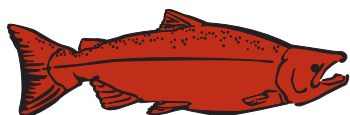
Composition Red Blend Columbia Winery—Columbia Valley, WA	9.95
Malbec Padrillos—Mendoza Argentina	9.95
Cabernet Sauvignon Drumheller—Columbia Valley, WA Louis Martini—Sonoma County, CA	10.25 10.25
Tamarack Cellars, Balancing Act —WW Valley, WA	12.95
Pinot Noir Pete's Mountain Winery "Haley's Block" Willamette Valley, OR Pudding River—Willamette Valley, OR	10.95 10.95

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. 9.25

Jameson & Ginger

Jameson Irish Whiskey and ginger ale on the rocks. 8.75

Aperol Spritz

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

