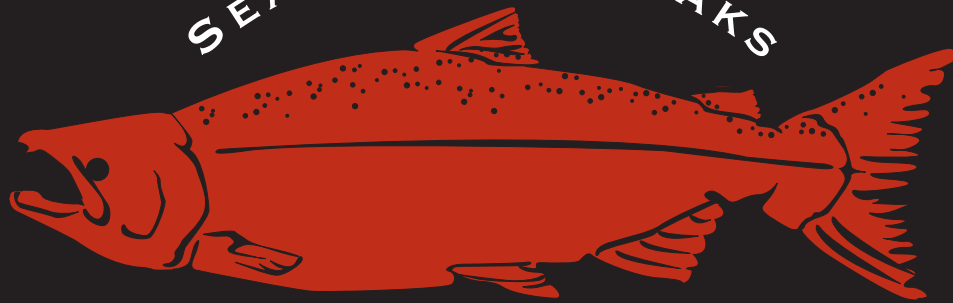


SEAFOOD & STEAKS



Driftwood

RESTAURANT & LOUNGE

LUNCH

SERVING CANNON BEACH

1944 - 2020

179 N HEMLOCK, CANNON BEACH, OREGON


503.436.2439

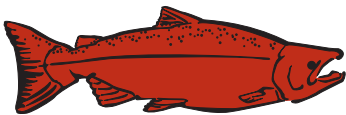
WWW.DRIFTWOODCANNONBEACH.COM

APPETIZERS

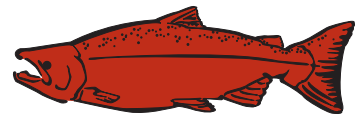
- Tempura Prawns** 14.95
5 prawns with cocktail & mustard sauce.
- Honey Stung Chicken Wings** 13.25
6 jumbo wings with cocktail & mustard sauce.
- Fried Oysters** 14.25
Deep fried Willapa Bay oysters with cocktail sauce.
- Hummus Plate** ^{VEG} 12.25
Chick peas, garlic, virgin olive oil, roasted red 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

Soup & Salad Combo 12.95

Choice of Clam Chowder or soup with crisp green salad.

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

^{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 3.75

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

Classic French Dip 13.25
Tender certified angus roast beef, slow roasted on a toasted rustic roll with homemade Au Jus.

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.

Chicken Sandwich 13.95
Grilled chicken breast with seasoned bread crumbs, served on a toasted bun.

BLT 11.95
A classic, with bacon, lettuce, tomato on a toasted rustic roll. Add turkey 2.00

Breast of Turkey 11.25
Sliced daily, moist turkey breast with Swiss cheese, lettuce and mayonnaise on sourdough.

Grilled Cheese 8.95

Cheddar or swiss cheese melted on sourdough.

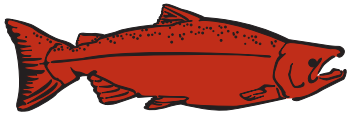
Add Oregon Pink Shrimp 4.25 Bacon 2.95 or Crab 11.95

BURGERS

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

Ye Olde Driftwood Burger 11.95
One-third pound choice 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

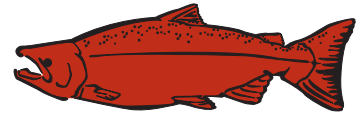


FETTUCCINI ALFREDO

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 ENTRÉES

Add clam chowder, soup or salad 3.75

Fish & Chips (5) 21.95 Lite Meal (3) 17.95
Hand cut Arctic cod, deep fried in light batter.

Willapa Bay Oysters 19.95
Breaded & deep fried oysters, with rice pilaf or french fries.

Pacific Coho Salmon ^{GF} 20.95
Charbroiled Pacific filet, brushed with butter, served with rice pilaf or french fries.

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 mob served with fries.

Ask about our Gift Cards



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STEAKS & RIBS

We hand cut our steaks and will gladly cut any steak larger.
Includes baked potato, rice pilaf or french fries; garlic bread.
Add clam chowder, soup, or salad 3.75

Filet Mignon ^{GF} 
10 oz. 34.25 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

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling 9.75
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 9.95
Waterbrook—Columbia Valley, WA

Dry Rose 9.95
Barnard Griffin—Columbia Valley, WA

Prosecco 10.95
Adami Prosecco—Treviso, Italy

RED WINE

Composition Red Blend 9.95
Columbia Winery—Columbia Valley, WA

Malbec 9.95
Padrillos—Mendoza Argentina

Cabernet Sauvignon
Drumheller—Columbia Valley, WA 10.25

Louis Martini—Sonoma County, CA 10.25
Tamarack Cellars, Balancing Act
—WW Valley, WA 12.95

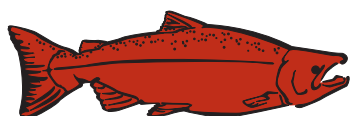
Pinot Noir
Pete's Mountain Winery "Haley's Block"
Willamette Valley, OR 10.95
Pudding River—Willamette Valley, OR 10.95

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

Aperol Spritz

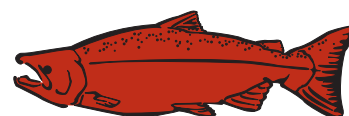
Aperol, prosecco with a splash of soda. Served on the rocks. 9.95

Sunset Mimosa

Champagne and orange juice with a splash of raspberry. 8.25

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. 10.25



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