

APPETIZERS

Tempura Prawns 15.95

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

Honey Stung Chicken Wings 14.95

6 jumbo wings with cocktail & mustard sauce.

Fried Oysters 15.95

Deep fried Willapa Bay oysters with cocktail sauce.

Hummus Plate ^{VEG} 13.95

Chick peas, garlic, virgin olive oil, roasted red peppers, tahini & lemon juice puree served with grilled pita bread, cucumbers, tomatoes, carrots and olives.

Calamari 14.95

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

Dungeness Crab Cocktail ^{GF} 26.95

Sweet Dungeness crab piled high with homemade cocktail sauce

Steamed Clams 24.95

Sweet Willapa Bay clams, drawn butter & beer nectar.

Driftwood Onion Rings ^{VEG} 11.95

Jumbo sweet yellow onion rings, hand cut.

Chilled Prawn Cocktail ^{GF} 14.95

6 prawns on ice, with cocktail sauce.

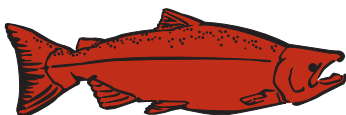
Oyster Rockefeller 19.95

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

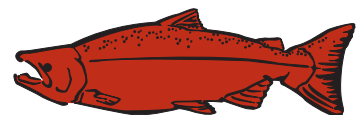
Oyster Shooters ^{GF}

Willapa Bay oysters with cocktail sauce.

(1) 3.50 (3) 9.95 (6) 19.95 (12) 37.95



HOMEMADE SOUPS



Homemade Clam Chowder in a Sourdough Bread Bowl 14.25

Clam Chowder Bowl 9.25 Cup 7.25

Soup of the Day Bowl 8.25 Cup 6.25

SALADS

Croutons upon request.

Chicken Caesar ^{GF} 15.95

Crisp romaine, asiago cheese, topped with grilled chicken breast.

Salmon Caesar ^{GF} 20.95

Crisp romaine, asiago cheese, Coho salmon fillet nestled on top.

Wedge Salad ^{GF} 12.95

Crisp iceberg lettuce, tomatoes, bacon pieces, crumbled bleu cheese & homemade bleu cheese dressing.

Dungeness Crab Louie ^{GF} 29.95

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

Garden Salad ^{GF VEG} 8.25

Fresh mixed greens, radishes, carrots, olives.

Oregon Pink Shrimp Louie ^{GF} 17.95

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

Driftwood Steak Salad 19.95

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

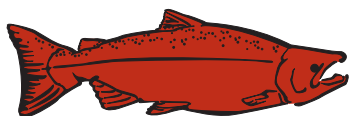


^{GF} Gluten Free | ^{VEG} Vegetarian

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

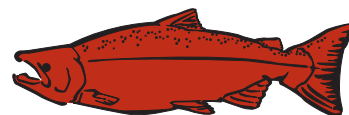
ENTRÈES

Most entrees include baked potato, fresh seasonal vegetables, rice pilaf or french fries; garlic bread.
Add clam chowder, soup, or salad 4.25



STEAKS & RIBS

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



Filet Mignon ^{GF}

10 oz. 36.95 Petite 8 oz. 33.95

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 30.95 Half Rack 24.95

Rib Eye ^{GF}

12 oz. 34.95

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

Rib Eye Steak Sandwich

21.95

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. 15.95

SEAFOOD

Driftwood Halibut ^{GF}

33.95

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

Willapa Bay Oysters

28.95

Fresh oysters, lightly breaded, deep fried to perfection.

Northwest Seafood Stew ^{GF}

34.95

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}

29.95

Fresh filet, broiled & basted in butter.

Dungeness Crab Casserole

34.95

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

Fish & Chips

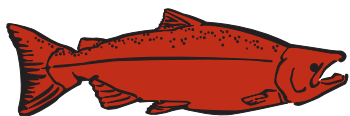
23.95

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

Tempura Prawns

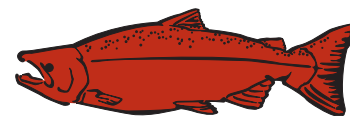
27.95

Butterflied prawns with cocktail sauce, sweet & sour sauce.



FETTUCCHINI ALFREDO

Served with garlic bread.
Add clam chowder, soup or salad 4.25



Creamy alfredo with onions, mushrooms & garlic. 23.95

Add chicken 26.95 Add crab 34.95 Add prawns 28.95

LITE ENTRÈES

Add clam chowder, soup, or salad 4.25

Pacific Coho Salmon ^{GF}

22.95

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

Willapa Bay Oysters

21.95

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

Fish & Chips

19.95

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

Uncle Dixon's Baby Back Ribs

24.95

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 4.25

Oyster Po'boy 17.95
Fresh Willapa Bay oysters, fried, on a toasted rustic roll, served on a bed of coleslaw.

Garden Burger ^{VEG} 13.25
Meatless patty, lettuce, tomato, pickle, onion, mayonnaise on a toasted sesame seed bun.

Mediterranean Pita Sandwich ^{VEG} 12.95
Pita filled with garlic red pepper hummus, fresh field greens, red pepper, cucumber, red onion and mozzarella cheese.

Dungeness Crab Roll 24.95
Sweet Dungeness Crab folded in a mixture of celery hearts, onion, red pepper and mayonnaise served on a rustic roll.

Classic French Dip 14.95
Tender Choice roast beef, slow cooked on a toasted rustic roll with homemade Au Jus.

Ye Olde Driftwood Burger 12.95
One-third pound Black Angus ground chuck with lettuce, onion, pickle, tomato & relish.

Add cheese 1.50 Add bacon 3.25 Add extra patty 5.25 Gluten Free Bun 2.95

DRIFTWOOD WINES BY THE GLASS

WHITE WINE

Riesling
Barnard Griffin - Columbia Valley, WA 9.95

Chardonnay
Butter JaM Cellars, Santa Rosa, CA 11.95
Barnard Griffin - Columbia Valley, WA 9.95

Pinot Gris
Eola Hills - Willamette Valley, OR 9.95
Pete's Mountain "Cellie Block"
West Linn, OR 12.25

Sauvignon Blanc
Waterbrook - Columbia Valley, WA 9.95

Dry Rose
Waterbrook Sangiovese - WW, WA 9.95

Prosecco
Adami Prosecco - Treviso, Italy 12.25

Viognier
Cline Cellars - Sonoma Valley, CA 9.95

RED WINE

Malbec 10.75
Padrillos - Mendoza Argentina

Pinot Noir
Pete's Mountain Winery "Haley's Block"
Willamette Valley, OR 12.25

Cabernet Sauvignon
Drumheller - Columbia Valley, WA 10.95

Louis Martini—Sonoma County, CA 11.25

Composition Red Columbia Winery,
Sonoma County, CA 9.95

ON DRAUGHT

Widmer Hefeweizen (Portland, OR) * Buoy Czech Pilsner (Astoria, OR)

Fort George IPA (Astoria, OR) * Rotating IPA (various OR IPAs)

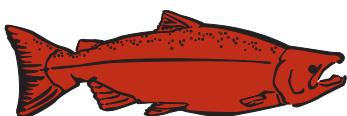
Cider (Rotating) * Seasonal Beer (Rotating)

Bud Light (St Louis, MO)

BEER BY THE BOTTLE

Michelob Ultra * Budweiser * Coors Light * Corona * Guinness

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



COCKTAIL SPECIALS

Aperol Spritz

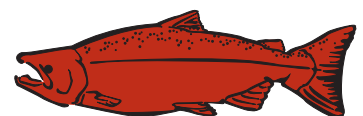
Aperol, prosecco with a splash of soda. Served on the rocks. 10.95

Sunset Mimosa

Champagne and orange juice with a splash of raspberry. 9.25

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. 11.25



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

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