

Starters

Avocado Fingers

Beer-battered avocado slices with Rogue River blue cheese dipping sauce. 8.99

Local Bay Shrimp or Dungeness Crab Cocktail

Local bay shrimp or fresh Dungeness crab on ice with zesty cocktail sauce and fresh lemon. *with local bay shrimp* 11.99
with Dungeness crab 17.99

Oregon Cheese Sampler

Assorted local cheeses served with a variety of nuts, local berries and seasonal condiments. 11.99

Spicy Wayfarer Wings

Crispy, fried chicken wings with a spicy mustard-berry glaze. 10.99

Fried Calamari

Pacific coast calamari breaded with seasoned flour and fried to a golden brown. Served with fresh lemon and roasted red pepper aioli. 9.29

Crab, Spinach & Artichoke Dip

Dungeness crab, artichoke hearts and spinach blended with fresh herbs, Asiago cheese and garlic cream cheese. Served with a grilled Asiago cheese crostini. 14.99

Dungeness Crab Cakes

Fresh herbs, lemon and sweet Dungeness crab bound with a shrimp mousse and drizzled with red pepper aioli. 14.99

Soups & Salads

Wayfarer Clam Chowder

Our thick and creamy signature recipe. cup 4.99 bowl 6.99

Soup du Jour

The chef's featured recipe. cup 3.99 bowl 6.49

Organic Arugula Salad

Organic arugula and spring greens, sliced Hood River pears and Oregon hazelnuts tossed with a honey-raspberry vinaigrette and sprinkled with Rogue River blue cheese. 7.99

House Salad

Organic greens garnished with grape tomatoes, cucumbers, shredded carrots, marinated red onions and sunflower seeds. Tossed with the dressing of your choice. 6.99

Caesar Salad

Crispy, organic romaine lettuce tossed with house made croutons, shaved Asiago cheese and fresh Caesar dressing. 7.99
with grilled Petaluma Farms chicken 11.29 *with hazelnut basil cakes* 11.99
with pan-fried Willapa Bay oysters 11.99 *with Alder-smoked salmon* 12.99 *with local bay shrimp and Dungeness crab* 16.49



House Specialties

House Burger

½ pound ground Fulton sirloin, Tillamook Cheddar cheese, tomato, lettuce, onion and our house sauce. Served on a house made sesame bun with french fries. 9.29 *with bacon or mushrooms and Swiss cheese* 9.99

Turkey Ciabatta Stack

Slow-roasted turkey sliced thinly and stacked with sliced sweet pickles, cranberry sauce, herb cream cheese and lettuce on a grilled, oven-fresh ciabatta roll. Served with french fries. 9.29

Northwest Steamer Clams

A generous pound of fresh Northwest manilla clams steamed with diced leeks, fresh tomato, herbs and white wine. Finished with fresh lemon and butter. Served with garlic bread. 18.99

Pan-Fried Washington Oysters

Willapa Bay oysters dredged in seasoned flour and pan-fried to a golden brown. Served with house rice, fresh lemon and tartar sauce. 18.99

Battered Prawns

Jumbo wild Mexican prawns dipped in our beer batter and deep-fried to a golden brown. Served with french fries and zesty cocktail sauce. 15.99

Beer Battered Fish & Chips

Alaskan halibut or wild salmon dipped in our beer batter and deep-fried to a golden brown. Served with tartar sauce and french fries. 19.99