



Casual

# Starters

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## Avocado Fingers with Blue Cheese Dipping Sauce

Slices of ripe avocado are lightly beer-battered and fried to a golden crisp. Our zesty dipping sauce is made with award winning Rogue River Blue Cheese from Oregon's Rogue Valley. 8.99

## Dungeness Crab Cakes

Seasoned with herbs and lemon, sweet Dungeness crab is lightly bound with shrimp mousse, seared to a golden brown and served with our citrus-herb aioli. 14.99

## Dungeness Crab Mac & Cheese

We start with premium, locally made shell pasta; stir in a rich, creamy blend of mascarpone, cream cheese and cream, and fold in meaty chunks of fresh Dungeness crab. Finally, we add Tillamook cheese curds and finish this bubbling hot casserole with a crisp crumb topping. 14.99

## Smoked Salmon Arancini

These rice balls are made with Northwest smoked King salmon, Arborio rice, and tender sweet corn. Breaded in panko crumbs and deep-fried to a golden brown, these succulent morsels are delicious with the rich, smoky flavors of our roasted tomato coulis. 10.99

## Oregon Black Walnut & Chickpea Hummus

Grown in Oregon's Willamette Valley, black walnuts have a rich fruity flavor and toasty crunch that adds depth to classic chickpea hummus. Enjoy this tasty spread with grilled flatbread. 9.49

## Northwest Cheese Plates

Choose from a selection of the Pacific Northwest's finest cheeses served with croccantini crackers:

Rogue Creamery Smoked Blue with Seasonal Berries  
Willapa Hills Pluvius with Spanish Marcona Almonds  
Tillamook Cheese Curds with Fresh Apple Slices  
Cedar Plank Warmed Goat Cheese with Roasted Garlic

1 for 4.99, 2 for 9.99, 3 for 14.29 or all 4 for 18.49

## Wild Mushroom Dip

Oregon is famous for Pinot Noir and an abundance of wild forest mushrooms. Here, we combine these delicious flavors with herbed cream cheese, to create a bubbling hot dip served with grilled flatbread. 11.99

## Garlic Fries

Mounded high in a cast-iron pot and tossed in fresh garlic butter, our golden shoestring potatoes are the ultimate finger food. Enjoy them dipped in our citrus-herb aioli. 5.99

## Dungeness Crab Cocktail

Fresh, local Dungeness crab is tossed with our zesty cocktail sauce and piled high in a classic cocktail glass. Served over cracked ice with fresh lemon. 17.99

## Fried Pacific Calamari

Sweet tender calamari are lightly breaded and fried until golden. Fresh lemon and our citrus-herb aioli add bright flavors to the spicy calamari. 10.29

## Northwest Oysters on the Half Shell

We are proud to serve local oysters – freshly shucked to order and topped with an Argyle Champagne mignonette. Ask server for market price.

# Soups & Salads

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## Wayfarer Clam Chowder

Thick, creamy and full of sweet, tender Pacific clams, this is our classic Northwest chowder, made with bacon, potatoes and sautéed vegetables. cup 5.49 bowl 7.99

## French Onion Soup

Our version of a classic made with caramelized sweet onions, Oregon Pinot Noir, beef stock and fresh herbs. Served in a cast iron pot, topped with mozzarella, Swiss cheese and croutons. 8.49

## House Salad

Crisp organic greens garnished with grape tomatoes, cucumbers, shredded carrots, marinated red onions and sunflower seeds – all tossed with the housemade dressing of your choice. 6.99

## Classic Caesar Salad

Tossed tableside, crisp organic romaine lettuce is dressed with a creamy Caesar dressing, housemade croutons and shaved Asiago cheese. 7.99

## The Wayfarer "Wedge"

A crisp wedge of chilled iceberg lettuce is smothered in our Rogue River Blue Cheese dressing and topped with grape tomatoes, crisp warm bacon and crumbled blue cheese. 7.99

# House Specialties

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## The Original Wayfarer Burger

½-pound chopped Fulton sirloin, Tillamook Cheddar, tomato, lettuce, onion and our house sauce. Served on a house-made Kaiser bun with French fries. 10.99 *with bacon or mushrooms and Swiss cheese 12.99*

## Hot Dungeness Crab Sandwich

A house-made garlic bread baguette with Boursin-scented cream cheese, sweet Dungeness crab and Tillamook Cheddar. Served with French fries. 18.29

## 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. 10.49

## Beer Battered Prawns

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

## Northwest Steamer Clams

Sweet, locally harvested Manila clams are steamed with diced leeks, tomato, herbs and Fort George Vortex IPA. The clams are finished with butter and served in a cast iron pot with garlic bread. 15.99

## Pacific Razor Clams

We treat our clams gently, lightly breading them with a sesame coating and searing them until golden. The succulent clams are served with our special blend of rice and a housemade jalapeño-lime jelly. 22.99

## Beer Battered Fish & Chips

Thick chunks of Alaskan halibut are dipped in beer batter and deep-fried to a golden brown. Serve in a fryer basket with French fries and tartar sauce. *lite 14.99 full 18.99*

## House Favorite

*Split orders are an additional 2.00 We request a single check & 18% gratuity for parties of 7 or more.*