



Lunch

Starters

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

Delicately seasoned with herbs and lemon, sweet Dungeness crab is lightly bound with shrimp mousse and pan seared to a crisp golden brown. Our housemade citrus-herb aioli offers a bright counterpoint to the sweet crab. 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

We've taken an Italian classic and given it a Northwest twist. Our 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 warm 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 (from Oregon's Columbia Basin) are the ultimate finger food. Enjoy them sprinkled with sea salt and dipped in our housemade citrus-herb aioli. 5.99

Dungeness Crab Cocktail

Fresh from local waters, sweet Dungeness crab is tossed with our zesty housemade cocktail sauce and piled high in a classic cocktail glass. Served over cracked ice, with fresh lemon, this is local Dungeness crab at its best. 17.99

Fried Pacific Calamari

Sweet tender calamari from local waters are lightly breaded with seasoned flour and fried until crisp and golden. Fresh lemon and our housemade citrus-herb aioli add bright flavors to the spicy calamari. 10.29

Northwest Oysters on the Half Shell

Nearby Willapa Bay and Netarts Bay growers, among others, raise some of the finest oysters in the world. We are proud to serve these oysters – freshly shucked to order and topped with an Argyle Champagne mignonette. Ask server for market price.

Soups & Salads

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 timeless classic made with caramelized sweet onions, Oregon Pinot Noir, beef stock and fresh herbs. Made to order and served in a cast iron pot, topped with molten mozzarella, Swiss cheese and toasty 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

Local Albacore & Avocado Salad

Flaked local albacore tuna is made into a traditional tuna salad with our citrus-herb aioli. Served on mixed organic greens with sliced avocado, grape tomatoes and grilled flatbread. 13.49

Classic Crab Louis

Crisp Romaine lettuce is chopped and layered with Dungeness crab, boiled eggs, tomatoes, steamed asparagus, cucumbers and original “Louis” dressing. 17.99

Grand Sands

Substitute garlic fries for an additional 1.50.

Fried Rockfish Sandwich

Local rockfish dipped in our beer batter and fried to a golden brown. Served on a house-made Kaiser bun with lettuce, tomato, housemade jalapeño-lime jelly and French fries. 11.99

The Razor Club

A sesame-crust ed razor clam, bacon, lettuce, tomato and jalapeno-lime jelly on a toasted, house-made Kaiser bun. Served with French fries. 13.99

Hot Dungeness Crab Sandwich

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

Tillamook Double Cheese Melt

An Asiago-crust ed grilled cheese sandwich on thick-cut sourdough with Tillamook Cheddar, avocado, bacon and tomatoes. Served with French fries. 10.99

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*

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

The French Dip

Thinly sliced, slow-roasted beef on our toasted ciabatta roll with Swiss cheese, pepperoncini peppers and natural jus. Served with French fries. 11.49

From the Sea

Local Rockfish Tacos

Cumin-scented rockfish breaded in cornmeal, seared and folded into warm corn tortillas with fresh corn. Topped with Tillamook pepper jack cheese and served with black beans and salsa. 13.99

Beer Battered Prawns

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

Cedar Planked Honey Mustard Salmon

We use the finest seasonal Northwest salmon, which is seared and glazed with local honey and stone ground mustard. The salmon is finished in the oven on a hand-hewn cedar plank and served with our special house-blend rice and seasonal local vegetables. 25.99

Northwest Steamer Clams

A generous portion of sweet, locally harvested Manila clams are steamed with diced leeks, fresh tomato, herbs and Astoria's Fort George Vortex IPA. The clams are finished with butter and served in a cast iron pot with warm garlic bread. 15.99

Pacific Razor Clams

Following tradition, we treat our clams gently, lightly breading them with a sesame coating and searing them quickly in butter until they turn 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, meaty chunks of Alaskan halibut are dipped in a light beer batter and deep-fried to golden brown perfection. We serve the fish Northwest-style – in a fryer basket with French fries, tartar sauce and fresh lemon. *lite 14.99 full 18.99*

The Steakhouse

Filet & Fries

An all-natural filet grilled to your liking and served with French fries. 23.29 *with garlic fries 24.79*

House Ravioli

Wild Forest Mushroom & Cheese Ravioli

Filled with locally foraged wild mushrooms and flavorful cheeses, our handmade ravioli are tossed in a rich mascarpone cream and finished in the oven with a toasty crumb topping. Served with housemade garlic bread. *lite 13.99 full 17.99 Add grilled chicken 5, Add sautéed prawns 6, Add warm Dungeness crab 8*

House Favorite

Split orders are an additional 2.00. Extra plate, no charge. We request a single check & 18% gratuity for parties of 7 or more. Special dietary options available upon request.