

Welcome to

SURFSIDE RESTAURANT

at Driftwood Shores

Classic American Cooking

The Pacific Northwest and especially Oregon, provide an abundance of wonderful food which we feature on our menu. We are proud to support local regional food producers such as ***Rogue Creamery, Willamette Valley, Tillamook*** and ***Rumiano*** cheese makers. We use organic, chemically free and minimally processed foods whenever possible.

Executive Chef, Peggy Hupp

Open daily for dinner, 7 days a week
Sunday - Saturday 4 pm to 9 pm

Lounge open everyday 4 pm to 10 pm

We encourage you to call with reservations for six or more.
Please phone after 3 pm, 997-8263, #4

88416 1st Avenue, Florence, Oregon
The only ***ocean front*** restaurant in Lane County.

Please remember, should you choose to consume raw or undercooked meats, poultry, seafood, shellfish or eggs you may increase your risk of food borne illness.

starters

Dungeness Crab Cakes

roasted garlic aioli dipping sauce 11

Artisan Cheese Sampler

Rogue Creamery Smokey blue cheese, *Rumiano* dry jack, *Willamette Valley* Fontina, cranberry chutney, spicy glazed hazelnuts 12

Salt and Pepper Calamari

lemon aioli dipping sauce 8

Sweet Potato Fries

chili salt and maple cream for dipping 6

Oysters Rock

crunchy panko coating, creamy bacon scented spinach, chili aioli 11

Oysters on the Half Shell

four fresh Northwest oysters, Heceta beach cocktail sauce 7

Steamer Clams

Pacific clams, garlic, scallions, vermouth, sourdough bread 12

Stuffed Mushrooms

spinach soufflé stuffing, *Rumiano* dry jack cheese 9

soups & salads

Caesar Salad

romaine leaves, *Rumiano* dry jack cheese, house made dressing, sourdough bread 7
add grilled wild caught Coho salmon 15

Dungeness Crab Louie

mixed greens, Pacific Dungeness crab, tomato, cucumber, olives, boiled egg, house made thousand island dressing, sourdough bread 18

Shrimp Louie 13

Wilted Spinach Salad

bacon, boiled egg, dried cranberries, glazed hazelnuts, sourdough bread 8
add *Rogue Creamery* Smokey blue Cheese 9

House Salad

mixed greens, tomato, cucumber, carrot, red cabbage, choice of house made dressing- blue cheese, thousand island, balsamic vinaigrette, peppercorn ranch 4

Classic Clam Chowder or Soup of the Day

Cup 4 bowl 6

casual fare

Heceta Beach Burger

sourdough roll, lettuce, tomato, onion, Yukon Gold fries, **choice** of *Tillamook* cheddar or Fontina cheese 10
with *Rogue Creamery* Smokey blue cheese 11

Classic Fish and Chips

roasted garlic tartar sauce, Yukon Gold fries, tempura battered **Cod 10 or Halibut 13**

Northwest Patty Melt

thick cut marbled rye bread, Fontina cheese, balsamic roasted red onions, thousand island and mustard cream dipping sauce, Yukon Gold fries 9

A \$2 charge will be added to any split entrées.

entrées

served a la carte or with sourdough bread and house salad or soup

Chipotle Grilled Flat Iron Steak

cilantro-lime butter, Yukon mashers, orange glazed carrot ribbons 19
a la carte 16

Pepper-crusted Filet Mignon

choice of *Rogue Creamery* Smokey blue cheese butter *or* port-cherry reduction,
Yukon mashers, farmhouse green beans with bacon 26
a la carte 23

Oven Roasted Butternut Squash Ravioli

parmesan, hazelnut browned butter, farmhouse green beans with bacon 17
a la carte 14

Pacific Northwest Cioppino

clams, salmon, halibut, prawns, Dungeness crab, tomato-fennel broth, sourdough bread 27
a la carte 25

Smoked Salmon Pasta

pappardelle egg noodles, lemon zest-fresh dill sauce, wild Coho salmon caviar 18
a la carte 15

Pan Fried Oysters

crunchy panko coating, lemon scented couscous, farmhouse green beans with bacon 19
a la carte 16

Parchment Baked Halibut

tomatoes, scallions, capers, fresh basil, lemon scented couscous, orange glazed carrot ribbons 22
a la carte 19

Alder Planked Wild-Caught Salmon

maple glazed, alder smoked salt, lemon scented couscous, farmhouse green beans with bacon 21
a la carte 18

Classic Shrimp Scampi

lemon scented couscous, orange glazed carrot ribbons 20
a la carte 17

Tempura Prawns

lemon scented couscous, orange glazed carrot ribbons, Heceta beach cocktail sauce 19
a la carte 16

Knife & Fork Fried Chicken Breast

buttermilk brined, spicy pomegranate-honey dipping sauce, Yukon mashers,
farmhouse green beans with bacon 17
a la carte 14

Cranberry-Orange Glazed Chicken Skewers

cranberry-jalapeno salsa, lemon scented couscous, farmhouse green beans with bacon 15
a la carte 13

Mushroom, Rosemary & Blue Cheese Stuffed Pork Chop

Rogue Creamery Smokey blue cheese, Pinot Noir wine sauce, orange glazed carrot ribbons 17
a la carte 14

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