CLEARWATER
NEWPORT, OR

TENT MENU

All menu items for the tent will be served in TO-GO containers according to health department rules. Pictures of all menu items can be found on our online menu at www.clearwaterrestaurant.com

APPETIZERS

Coconut Shrimp Ginger apricot marmalade 15

Miso Chicken Skewers Chipotle ranch 12

Chips Salsa and Guacamole House made flour tortilla chips with guacamole and pico de gallo 9

Crispy Brussels Sprouts Bacon, mustard sauce 12

Pink Shrimp Ceviche Pink shrimp, avocado, cucumber, radish, onion, jalapeno, cilantro, fresh squeezed citrus, flour tortilla chips 16

Calamari Cajun aioli 16

Tuna Poke Bowl* Avocado, Marcona Almonds, scallions, spicy sesame vinaigrette, seaweed salad, miso crispy cup, crispy wontons 18

Avocado Fries Quinoa-crusted, chipotle ranch 9

Oyster Shooters
Classic, Bloody Mary (21+), or Ginger Sambal 3

Family Fries
Regular 8 Truffle 11 or Sweet Potato 10

Chicken Lettuce Cups Butter Lettuce, marcona almonds, cashews, apples, water chestnuts, green onions, sesame seeds, sweet chili sauce, puffed rice 16

KIDS FAVORITES

Kids Cheeseburger Slider one 9 two 12
Kids Butter Pasta 9
Kids Chicken Strips 9
Kids Grilled Cheese 9
Kids Mac n' Cheese 9
Kids Cheese Ravioli 9
Kids Rock Cod fish n chip 9

ENTREES

Seafood Pasta Salmon, halibut, cod, shrimp, scallops, peas, parmesan, Cajun cream sauce (GF pasta available) 26

Crab & Garlic Noodle Dungeness Crab, garlic soba noodles, scallion, parmesan cheese, yakisoba sauce 28

Chicken Pesto Pasta Choose Zoodles or linguini pasta, diced chicken, garlic, pesto, heavy cream, brussels sprouts, roasted pistachio (GF pasta available) 18

Hearty Ragu Choose meat sauce with linguini pasta or vegan house-made veggie 'meatballs' with zoodles, marinara sauce (GF pasta available) V 22

Halibut Fish and Chips (2) Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce 19

Cod Fish & Chips (3) Beer battered, pineapple cabbage coleslaw, tarter 16

Crab Mac & Cheese Dungeness Crab, three cheeses, truffle oil (GF pasta available) 24

King Salmon Salmon, middle eastern couscous, orzo, dried apricots, spinach, asparagus, herb-lemon tomato sauce 32

SOUPS & SALADS

Today's Soup Cup 6 Bowl 8

Clam Chowder Clams, bacon, potato, cream Cup 6 Bowl 8 (Add Pink Shrimp +3)

Caesar Salad croutons, Caesar dressing 9 (anchovies +1)

Chicken Cobb Salad Chicken, bacon, avocado, tomato, hardboiled egg, blue cheese, avocado dressing (GF) 16

TACOS

Tacos
Chicken 12 **Shrimp** 14 **Steak** 16 **Rock Cod** 18 **Halibut** 20
with pico de gallo, guacamole, garlic habanero cream sauce, doubi sauce and avocado cilantro sauce

BURGERS & SANDWICHES

choice of side: cup of soup, salad, or fries *(garlic truffle fries & sweet potato fries +1)*

Halibut Sandwich Crusted halibut, tomato, tartar, coleslaw, b&b pickles, brioche bun 21

Alsea Burger* Angus beef, caramelized onions, cheddar, tomato, baby arugula, onion aioli, b-n-b pickles, brioche bun 17

Veggie Burger House-made patty, avocado, pico de gallo, white cheddar, lettuce, aioli, brioche bun 15

Crab Melt Crab, Manchego cheese, sour cream, shallots, tarragon, brioche bread 22

Pesto Chicken Burger House made chicken pesto patty, pesto aioli, roasted tomatoes, bacon, smoked gouda, arugula, brioche bun 15

Salmon Burger salmon, avocado, white cheddar cheese, baby arugula, tomato, jalapeno, tartar sauce, brioche bun 20

Blackened Chicken Wrap Blackened chicken, bacon, oven-roasted tomatoes, mixed greens, red onion, white cheddar cheese, cilantro avocado dressing, flour tortilla with choice of side17

DESSERTS

Salted Caramel Bread Pudding Brioche bread, heath bar rumble, caramel, bourbon sauce 11

Chocolate Brownie Sundae Chocolate brownie, vanilla bean ice cream, caramel, chocolate 11

Carrot Cake Waffle Pecan, cream cheese frosting, berries 11

DEAR GUESTS WITH ALLERGIES, *your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. 20% Gratuity may be added to parties of 8 or more.*

BEVERAGE MENU

Wine

	G	B
PINOT GRIS Sokol Blosser Estate -2018 Willamette Valley	10	36
ROSE Ryan Patrick 2019	7	28
CAVA BRUT Poema - Spain	8	30
SAUVIGNON BLANC Joel Gott 2019	8	30
CABERNET SAUVIGNON - Federalist 2017	10	36
RED BLEND Columbia 2016	7	28

Liquor

Crater Lake Vodka 7
Backdrop Gin 9
Makers Mark 10
Pendleton Canadian Whiskey 10
Sauza Blanco Tequila 6
Huckleberry Vodka 9
Bacardi Rum 5
Baileys Irish Cream 9

Cocktails

Sangria Peach, berries, white wine, peachtree schnapps 9

Clearwater backdrop vodka, lavender syrup, fresh lemon and lime juice 10

Berry Mojito Bacardi, pomegranate liqueur, berries, mint, sugar, soda water 9

Margarita Tequila, sweet and sour mix 9

Bottled Beer

Coors Light 3
Bud Light 4
Bud Zero 4
Corona Extra 4
Mango White Claw 5
Dead Guy Ale 5
Strongbow Gold Apple Hard Cider 7

Draft Beer

Newport Brewing Dungeness IPA 6
Arch Rock Gold Beach Lager 6

CBD Beverages

**Contains Cannabidiol (CBD) Oil

Daytrip Coconut Pineapple Sparkling Water 6

Daytrip Cherry Sparkling Water 6

NA Beverages

Coffee 2.5
Hot Chocolate 3
Ice Tea 2.5
Lemonade 2.5
Gingerbeer 4
Pepsi 2.5
Sprite 2.5
Soda Water 2.5
Tonic 2.5
Orange Juice 5
Grapefruit Juice 5
Pineapple Juice 5
Cranberry Juice 5

CLEARWATER

FULL MENU AVAILABLE AT RESTAURANT ACROSS THE STREET

Www.clearwaterrestaurant.com

Facebook.com/clearwaterrestaurant

Instagram.com/clearwaterrestaurant