

Welcome to

SURFSIDE RESTAURANT

at Driftwood Shores

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
Sous Chef, Alan Wilby
Sous Chef, Bill Vanater

Open for dinner daily at 4 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

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.

A 15% gratuity will be added to parties of 6 or more.

starters

Shrimp Cocktail

chilled Pacific shrimp, Heceta Beach cocktail sauce 6

Crispy Crab Cakes

Dungeness crab, scallions, Rumiano dry jack cheese, lemon aioli 10

Artisan Cheese Sampler

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

Steamer Clams

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

Tempura Prawns

southeast Asian dipping sauce 10

Three Sausage Sampler

spicy southwest style, British bangers, sun dried tomato-basil chicken, mustard cream sauce 9

salads

Caesar Salad

romaine leaves, Rumiano dry jack cheese, house made Caesar dressing, served with 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, served with sourdough bread 18

Wedge Salad

crisp iceberg wedge, house made blue cheese dressing, bacon, Rogue Creamery Smokey blue cheese, crispy fried shallots 6

House Salad

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

soups

Classic Clam Chowder or Soup of the Day

Cup 4 bowl 6

casual fare

Heceta Beach Burger

grilled sourdough roll, lettuce, tomato, french fries

choose Tillamook cheddar or Fontina cheese 10

choose Rogue Creamery Smokey blue cheese 11

Fish and Chips

roasted garlic tartar sauce, tempura battered

Halibut 13

Cod 10

Macaroni & Cheese

Tillamook cheddar, Fontina, Rumiano dry jack, Penne Pasta 7

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 18
a la carte 15

Pepper-crusted Filet Mignon

choice of Rogue Creamery Smokey blue cheese butter *or* port-cherry reduction,
Yukon mashers, farmhouse style green beans 25
a la carte 22

Roasted Garlic Meatloaf

cognac ketchup, Yukon mashers, orange glazed carrot ribbons 15
a la carte 12

Portabella Mushroom & Cheese Ravioli

mozzarella, parmesan, hazelnut browned butter, orange glazed carrot ribbons 16
a la carte 13

Classic Shrimp Scampi

preserved lemon-cranberry couscous, orange glazed carrot ribbons 19
a la carte 16

Parchment Baked Halibut

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

Alder Planked Wild-Caught Salmon

maple glazed, alder smoked salt, preserved lemon-cranberry couscous,
farmhouse style green beans 21
a la carte 18

Raspberry Grilled Chicken

boneless chicken, raspberry-balsamic glaze, preserved lemon couscous,
farmhouse style green beans 15
a la carte 12

Knife & Fork Fried Chicken

buttermilk brined boneless chicken, spicy pomegranate honey drizzle,
Yukon mashers, farmhouse style green beans 16
a la carte 13

Farmhouse Pork Chop

boneless seared chop, Dijon mustard-green peppercorn sauce,
Yukon mashers, orange glazed carrot ribbons 16
a la carte 13

Bangers & Mash

choice of British bangers, spicy southwestern or sun dried tomato-basil chicken
sausage, mustard cream sauce, Yukon mashers, orange glazed carrot ribbons 15
a la carte 12