



Starters

Avocado Fingers

Beer-battered avocado slices with Rogue River blue cheese dipping sauce. 8.99

Local Bay Shrimp or Dungeness Crab Cocktail

Local bay shrimp or fresh Dungeness crab on ice with zesty cocktail sauce and fresh lemon. *with local bay shrimp 11.99 with Dungeness crab 17.99*

Oregon Cheese Sampler

Assorted local cheeses served with a variety of nuts, local berries and seasonal condiments. 11.99

Fried Calamari

Pacific coast calamari breaded with seasoned flour and fried to a golden brown. Served with fresh lemon and roasted red pepper aioli. 9.29

Spicy Wayfarer Wings

Crispy, fried chicken wings with a spicy mustard-berry glaze. 10.99

Crab, Spinach & Artichoke Dip

Dungeness crab, artichoke hearts and spinach blended with herbs, Asiago cheese and garlic cream cheese. Served with a grilled Asiago crostini. 14.99

Dungeness Crab Cakes

Fresh herbs, lemon and sweet Dungeness crab bound with a shrimp mousse and drizzled with red pepper aioli. 14.99

Soups & Salads

Wayfarer Clam Chowder

Our thick and creamy signature recipe. cup 4.99 bowl 6.99

Soup du Jour

The chef's featured recipe. cup 3.99 bowl 6.49

House Salad

Organic greens garnished with grape tomatoes, cucumbers, shredded carrots, marinated red onions and sunflower seeds. Tossed with the dressing of your choice. 6.99

Caesar Salad

Crispy, organic romaine lettuce tossed with house made croutons, shaved Asiago cheese and fresh Caesar dressing. 7.99 *with grilled Petaluma Farms chicken 11.29 with hazelnut basil cakes 11.99 with pan-fried Willapa Bay oysters 11.99 with Alder-smoked salmon 12.99 with local bay shrimp and Dungeness crab 16.49*

Grilled Chicken, Smoked Tillamook Cheddar, Apple & Almond Salad

Tossed in a creamy English garlic dressing and served on a bed of crisp, green spinach. 11.99

Classic Cobb Salad

Diced turkey, tomato, bacon, avocado, egg and crumbled blue cheese on a bed of finely chopped romaine. Tossed table side with cobb dressing. 12.99

Organic Arugula Salad

Organic arugula and spring greens, sliced Hood River pears and Oregon hazelnuts tossed with a honey-raspberry vinaigrette and sprinkled with Rogue River blue cheese. 7.99

Grand Lands

Soup du Jour & Sandwich

Enjoy a cup of our select soup du jour and a whole or half sandwich of the day. half 8.29 full 11.29

House Burger

½ pound ground Fulton sirloin, Tillamook Cheddar cheese, tomato, lettuce, onion and our house sauce. Served on a house made sesame bun with french fries. 9.29 *with bacon or mushrooms and Swiss cheese 9.99*

Tillamook Cheddar Melt

A grilled cheese sandwich on thick cut sourdough with Tillamook Cheddar cheese and grilled tomatoes. Served with french fries. 7.29

Turkey Reuben

Thinly sliced turkey, heated with sauerkraut and Swiss cheese. Served on grilled rye with Thousand Island dressing and french fries. 9.29

Hot Crab Sandwich

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

The Razor Club

Herb-crusted razor clams, bacon, lettuce, tomato and tartar sauce on a toasted, house made sesame bun. Served with french fries. 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. 9.29

Wayfarer French Dip

Thinly sliced slow-roasted beef on our toasted ciabatta with Swiss cheese, pepperoncini peppers and au jus. Served with french fries. 9.99

Salmon Patty Melt

Grilled rye bread with Swiss cheese, sautéed onions and a moist, wild salmon filet. Served with french fries. 12.99

Local Rock Fish Tacos

Cornmeal sautéed, cumin-scented rock fish, seared and folded in warm corn tortillas with salsa and fresh corn. Topped with Tillamook pepper jack cheese. Served with black beans. 13.29

Northwest Steamer Clams

A generous pound of fresh Northwest manilla clams steamed with diced leeks, fresh tomato, herbs and white wine. Finished with fresh lemon and butter. Served with garlic bread. 18.99

Pan-Fried Washington Oysters

Willapa Bay oysters dredged in seasoned flour and pan-fried to a golden brown. Served with house rice, fresh lemon and tartar sauce. 18.99

Battered Prawns

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

Beer Battered Fish & Chips

Alaskan halibut or wild salmon dipped in our beer batter and deep-fried to a golden brown. Served with tartar sauce and french fries. Lite 14.99 Full 19.99

From the Sea

Roasted Vegetable Fettuccine

Fresh fettuccine in a light cream Alfredo sauce with a seasonal roasted vegetable blend and wild mushrooms. Served with garlic bread and hazelnut basil cakes. 14.29

House Pasta

House Favorites

Split orders are an additional 2. Extra plate, no charge. We request a single check & 18% gratuity for parties of 7 or more. www.wayfarer-restaurant.com