



DINNER MENU

APPETIZERS

OYSTER SHOOTERS - \$4 EACH
cocktail sauce, Tajin rim
with vodka \$8 each

CALAMARI - \$17
flash fried with red pepper aioli

PULLED PORK POUTINE - \$20
fries, pull pork, Wisconsin cheese
curds, pork gravy

OREGON PINK SHRIMP CEVICHE* - \$16
local Oregon pink shrimp, lime, onion,
tomato, jalapeno, avocado, corn chips

CAULIFLOWER DIP - \$16
roasted cauliflower, garlic, olive oil, asiago;
served with crostinis

CRAB CAKES - \$30
lemon aioli, cucumber salad

STEAMED MANILLA CLAMS IN BUTTER - \$22
garlic, tomatoes, white wine, parsley, garlic
bread

DINNER BREAD SERVICE - \$5
Cannon Beach Bakery, herb butter

CHOWDER & SOUP

WAYFARER CLAM CHOWDER - \$10
bacon, clams, potato, chicken stock,
aromatics

FRENCH ONION SOUP - \$14
sweet onions, garlic thyme, and Pinot Noir in
beef stock, served with garlic croutons and
bubbling Swiss cheese

Made from Scratch with Local Purveyors

Wayfarer Restaurant is proud to be
Cannon Beach's premier dining destination,
offering a 100% scratch kitchen that prepares
menu items daily using the freshest ingredients
from our local purveyors.

Here's a sample of our local favorites:

Cedar River Ranch - Ribeye and filet
Grazianos - Local family business sources produce
from local markets in Oregon
Kingfisher Farms - Greens and seasonal veggies
Ocean Beauty - Local fisheries
Reed & Hertig - Ground beef
Zwiefel Farm - Eggs

A 15% gratuity will be added to all to-go orders. A 20%
gratuity will be automatically added for parties of seven or
more.

*Consuming raw or under-cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

SALADS

KINGFISHER FARM GREENS - \$9
shaved carrot, radish, cherry tomatoes, sunflower
seeds, marionberry vinaigrette

CLASSIC CAESAR* - \$12
fresh romaine hearts, garlic croutons, asiago, lemon

ICEBERG WEDGE - \$16
Oregon blue cheese, bacon, pickled onion, early
tomatoes, buttermilk ranch dressing

SPINACH SALAD - \$16
spinach, heirloom tomatoes, red onion, hard-boiled egg, feta
cheese, sweet garlic vinaigrette

SHRIMP LOUIE - \$28
romaine, marinated asparagus, English cucumber,
heirloom tomato, hard boiled egg, radish, Dungeness
crab, house-made Louie dressing

add to any salad | chicken \$7 | prawns \$18 | salmon \$28

ENTREES

WAYFARER CRAB BAKE - **LOCAL FAVORITE!** - \$51
Dungeness crab legs, local Manila clams, andouille sausage,
wild prawns, Yukon potatoes, spring onions, Old Bay butter

COLUMBIA RIVER KING SALMON - \$45
over sauteed white beans, winter greens and a creole cream sauce

SEARED TUNA MIGNON - \$37
soy ginger glaze, seasonal risotto, roasted vegetables

ROASTED HALIBUT - \$40
over wild mushroom risotto; topped with lemon & herb oil

BEER BATTERED HALIBUT & CHIPS - **LOCAL FAVORITE!** - \$37
Alaskan Halibut, Public Coast '68 Blond Ale, fries,
sweet garlic slaw, house tartar

FILET MIGNON 6 OZ* - \$44
Charbroiled; Oregon Pinot noir demi-glace, garlic mashed potatoes,
roasted vegetables

RIBEYE 16 OZ* - \$54
Charbroiled 16oz ribeye with choice of:
traditional style with roasted potatoes & seasonal vegetables OR
steak frites style with parmesan fries and a peppercorn cream

CRISPY PORK SHOULDER - \$37
Marionberry glaze, wilted greens, mascarpone polenta

BASIL BUCATINI CHICKEN - \$29
basil, garlic, olive oil, bucatini pasta, seared chicken breast, asiago,
garlic bread

ROAST CAULIFLOWER STEAK - \$22
French Vadouvan coconut curry, roasted vegetables, mascarpone
polenta

MAC & CHEESE - \$16
cavatappi pasta, local white cheddar, mascarpone, roasted vegetables
choices: crab \$30 | smoked salmon \$30 | veggies \$22 | chicken \$27