



# LUNCH MENU

## APPETIZERS

### CALAMARI - \$17

flash fried with red pepper aioli

### PULLED PORK POUTINE - \$20

fries, Carlton Farms pork, Tillamook cheese curds, pork gravy

### OREGON PINK SHRIMP CEVICHE\* - \$16

local Oregon pink shrimp, lime, onion, tomato, jalapeno, avocado, corn chips

### CRAB MAC & CHEESE - \$30

cavatappi pasta, local white cheddar, mascarpone

### CRAB CAKES - \$30

lemon aioli, cucumber salad

### STEAMED MANILLA CLAMS - \$22

garlic, tomatoes, white wine, parsley, garlic bread

### AVOCADO FINGERS - \$16

fried avocado pieces, ranch

## 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

## SALADS

### KINGFISHER FARM GREENS - \$12

shaved carrot, radish, cherry tomatoes, sunflower seeds, marionberry vinaigrette

### BLACKENED TUNA CAESAR - \$26

romaine hearts, garlic croutons, parmigiano, lemon

### ICEBERG WEDGE - \$16

Oregon blue cheese, bacon, pickled onion, early tomatoes, buttermilk ranch dressing

### COBB SALAD - \$20

avocado, honey cured bacon, hard-boiled egg, chicken, tomato, and blue cheese crumbles with our house blue cheese dressing

### 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

### BEER BATTERED HALIBUT & CHIPS - LOCAL FAVORITE! - \$31

Alaskan halibut, Public Coast '67 Blonde Ale, fries, sweet garlic slaw, house tartar

### TURKEY CIABATTA SANDWICH - \$17

house-roasted turkey, bacon, avocado, lettuce, tomato, cream cheese

### PORTOBELLO MUSHROOM SANDWICH - \$15

marinated portobello mushroom, grilled tomato, feta cheese, arugula brioche bun

### WARM CRAB BAGUETTE - LOCAL FAVORITE! - \$35

herbed cream cheese, local cheddar, Cannon Beach Bakery baguette

### WAYFARER CHICKEN SANDWICH - \$17

grilled chicken, spinach, tomato, pickled red onion, avocado, roasted garlic mayo, smoked gouda, ciabatta

### HAYSTACK BURGER \* - \$18

half pound patty, crispy onions, Tillamook white cheddar, lettuce, tomato, house burger sauce, brioche bun

### BLACKENED SALMON TACOS - \$25

Three tacos (corn tortilla, house slaw, and pico), served with tortilla chips

### ALASKAN HALIBUT - \$40

over wild mushroom risotto; topped with a lemon & herb oil

### RIBEYE FRITES\* - \$48

local beef, 12oz ribeye, garlic parmesan fries, peppercorn cream demi-glace

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.

2-3-2025