

COASTAL

AHI POKE* Shoyu, macadamia nuts, white and green onions, fresh thai chili 17

TUNA TARTARE* Spicy sesame curry ahi, mango cilantro salad, avocado 18 add chicharrones +4

FLASH FRIED CALAMARI Chili oil, green onion, cherry peppers, chili flakes, chipotle aioli, lemon 16

FRESH CEVICHE* Local fresh snapper, lime juice, pico de gallo, avocado 17 add chicharrones +4

OCEAN PUB CAMPECHANA* Shrimp, scallops, octopus, oysters, avocado, pico de gallo, cucumber, tomato broth, salsa roja 19

NEW ENGLAND-STYLE POUTINE Fries, clam chowder, bacon, jack and cheddar cheeses, fresh clams 17

STEAMED MUSSELS Choice of saffron and cream, lemon garlic, or green coconut curry 20

FRESH OYSTERS* Ginger horseradish cocktail sauce, mignonette sauce 21 Half Dozen | 36 Full Dozen

OYSTERS ROCKEFELLER Creamed-spinach stuffed, anise-bacon, toasted bread crumbs 22 Half Dozen | 42 Full Dozen

CAVIAR & PROSECCO SUNSET TOAST Available Friday & Saturday during Sunset Toast 20



STUFFED SOURDOUGH BREAD Cream cheese, spinach, garlic 14

HAND-CUT FRIES Lobster aioli, truffle ketchup, smoky ranch 9 Add Skrewball Peanut Butter Freeze +5

SWEET & SPICY WINGS Asian-style sweet and spicy sauce, scallions, toasted sesame seeds 16

HONEY WHIPPED GOAT CHEESE Butternut squash, pomegranate seeds, candied pecans, honey whipped goat cheese, brown butter balsamic vinaigrette, toasted crostinis 15

DA KINE GUACAMOLE Jalapeño relish, sundried tomatoes, macadamia nuts, cilantro, sea salt, lime juice, cotija cheese 13 add chicharrones +4

KILLER NACHOS Mixed cheese, pico de gallo, jalapeños, black beans, sour cream, avocado mash 16 add carnitas, steak or chicken +6

CURRIED CAULIFLOWER Sriracha vinaigrette, herb almond crunch 15

CHIPOTLE MANGO RIBLETS Slow-roasted pork riblets, mango chutney barbecue sauce 17

CRUNCHY COCONUT CHICKEN STRIPS Habanero orange marmalade, ground mustard 16

FRESH SPRING ROLLS Soy-ginger chicken or tofu, cucumber, kaiware sprouts, bamboo sprouts, spicy Thai-style peanut sauce 17

SALTY PRETZELS House-made beer cheese, whole-grain mustard 14

PLATES

ALASKAN HALIBUT Sautéed halibut, sweet corn chowder, bacon, roasted red potato 32

CIOPPINO Shrimp, scallops, fish, mussels, tomato, garlic, fennel 28

IPA FISH & CHIPS Salt & pepper fries, coleslaw, caper tartar sauce 24

WOCO MOCO Chuck patty, kale, andouille sausage & garlic fried rice, sunny-side-up egg, house-made beef gravy 22

STEAK FRITES Sirloin steak, house-cut fries 28

 $SURFER'S\ TERIYAKI\ \textit{Chicken or steak, vegetables, avocado, teriyaki glaze, sesame seeds, white rice or pineapple ginger brown rice\ 22$ Sub tofu, shrimp or fresh catch +\$





GREENS & SOUPS Add grilled chicken +6 or steak +8 | Wok charred ahi, grilled shrimp or fresh catch +10

OB FARMER'S MARKET SALAD Seasonal salad featuring fresh ingredients from our local farmer's market on Newport Ave 17

MISO CAESAR SALAD Baby gem lettuce, parmesan tuile, house-made crostini 16

CLAM CHOWDER Fresh clams, parsley, paprika, oyster crackers 9 Cup | 12 Bowl | 14 Bread Bowl

AWARD WINNING CHILI Beef brisket, ground short rib, smoked kalua pork, pork belly, andouille sausage, smoked bacon, stewed tomatoes, kidney beans, secret spices, jack and cheddar cheeses, sour cream 10 Cup | 12 Bowl | 15 Bread Bowl

SOUP & 1/2 SANDWICH Chowder or chili, $\frac{1}{2}$ BLT, tuna salad sandwich, or spicy pimento grilled cheese 18

GRILL Served a la carte | Add hand-cut or sweet potato fries +3

SURF & TURF BURGER Garlic prawns, chuck patty, arugula, tomato, Oaxaca cheese, lobster aioli, fried leeks, brioche bun 24

AMERICAN TUNA SANDWICH House-made tuna salad, tomato, avocado, sprouts, cheddar cheese, sourdough 18

MISO AHI TUNA WRAP* Sesame-crusted seared ahi tuna, miso dressing, brown rice, carrots, cabbage, green onion, wonton strips, spinach tortilla 19

 $FRENCH\ DIP\ Sliced\ prime\ rib,\ caramelized\ onion,\ Swiss\ cheese,\ herb\ au\ jus,\ horseradish\ sour\ cream,\ amoroso\ roll\ 22$

 $PIMENTO\ BACON\ BURGER\ \textit{Beef patty}, housemade\ pimento\ cheese,\ bacon\ fat\ caramelized\ onion,\ bacon,\ tomato,\ lettuce,\ brioche\ bun\ 22$

TACOS

FRESH FISH Grilled or fried fresh fish, cabbage, pico de gallo, cilantro micro greens, white sauce, flour tortilla, melted cheese 8

CARNITAS Braised pork, avocado mash, cotija cheese, cilantro micro greens, onion, corn tortilla, melted cheese 7

 $CAULIFLOWER\ \textit{Curried cauliflower}, cabbage, cilantro-lime crema, pico de gallo, flour tortilla\ \ref{eq:cauliflower}$

DIABLO SHRIMP Sautéed spicy garlic prawns, cabbage, white sauce, cilantro micro greens, queso flour tortilla 7

DESSERT

 \overline{MUD} PIE Niederfrank's coffee and chocolate ice cream, chocolate sauce, caramel, almonds 10

NIEDERFRANK'S HOUSE SPUN SORBET 6

BUTTER CAKE Salted caramel ice cream 11

HAPPY HOUR Monday through Friday | 3PM-5PM

DRAFTS 5 HOUSE WINE GLASS 8

SPECIALTY COCKTAILS 10

 $GREYHOUND/SALTY\ DOG\ {\it Cutwater}\ Vodka, fresh\ pressed\ grape fruit\ juice,\ agave$

WET WHISTLE Tito's Vodka, blueberry, agave, lemon, basil

FIRE DANCER Herradura Silver Tequila, blood orange, agave, lime, habanero

OCEAN PUB BURGER Beef blend patty, lettuce, tomato, red onion, pickle 10

FRIED FISH TACO Fresh fish, cabbage, pico de gallo, cilantro micro greens, white sauce, flour tortilla, melted cheese 3

NEW ENGLAND-STYLE POUTINE Fries, clam chowder, bacon, jack and cheddar cheeses, fresh clams 10

FRESH CEVICHE Local fresh snapper, lime juice, pico de gallo, avocado 9 add chicharrones +4

No modifications or substitutions. Not valid on takeout orders, holidays, or special events.

CRUNCHY COCONUT CHICKEN STRIPS Habanero orange marmalade, ground mustard 10

SALTY PRETZEL BITES House-made beer cheese, whole-grain mustard 7

DA KINE GUACAMOLE Jalapeño relish, sundried tomatoes, macadamia nuts, cilantro, sea salt, lime juice, cotija cheese 7 add chicharrones +4



