

DINNER MENU

Sunday - Thursday 4:30pm to 9pm • Friday & Saturday 4:30pm to 10pm



CHINOOK'S
SEAFOOD GRILL

APPETIZERS

DUNGENESS CRAB OR SHRIMP COCKTAIL MARTINI

Crab - \$12.95 • Shrimp - \$9.95

OYSTER SHOOTER

Sweet Pacific Oyster served straight up with Lemon and Zesty Cocktail Sauce \$1.95

STEAMER CLAMS

Steamed with Tomatoes, Garlic, Green Onions, Chablis, Butter, and Lemon served with melted Butter \$10.95

JAMAICAN COCONUT PRAWNS

Deep-fried golden brown served with Mango dipping sauce \$11.95

CHAR SUI PORK

Marinated Pork Loin slow roasted and thinly sliced, served with a trio of Dipping Sauces \$9.95

THE COASTAL APPETIZER PLATTER - \$15.95

An assortment of tasty favorites including Steamer Clams, Cracked Crab, Peel & Eat Shrimp and Calamari served with Butter, Lemon and Cocktail Sauce

CRAB & ARTICHOKE DIP

A local favorite made with Creamed Spinach, Artichoke, Garlic and Dungeness Crab, topped with Feta and Parmesan Cheese and baked \$10.95

GARLIC LOVER'S CHEESE BREAD

Parmesan, Tillamook Cheddar, Fresh Sweet Basil and Garlic Butter spread on French Bread and baked, served with Garlic Marinara Dipping Sauce \$6.95

CAJUN CALAMARI

Lightly dusted with Cajun Flour and fried served with a Cajun Tarter Sauce \$9.95

STUFFED MUSHROOMS

A simple combination of Mushrooms, Shallots and Garlic Croutons stuffed into sautéed Mushroom Buttons finished with a Lemon Parsley Cream topped with Parmesan Cheese \$8.95

BRUSCETTA

An Italian mix of Roma Tomatoes, fresh Basil, Kalamata Olives, Feta Cheese, Olive Oil and Garlic served with Parmesan & Cheddar Crostini Bread \$8.95

Catherine Huonder
Restaurant Manager

19% Gratuity added on parties of 8
or more. Billed on one check.

Lee Cowling
Chef de Cuisine

SALADS

Served with Warm Bread and Creamery Butter

COBB SALAD

Turkey, Ham, Swiss and Blue cheese, Roma Tomatoes, crisp Bacon, Avocados, & Red Onions, on a mountain of fresh cut Romaine Lettuce and your choice of Dressing

13.95

WILTED SPINACH & BACON SALAD

Baby Spinach, Hard Boiled Eggs, sliced Mushrooms, crispy Bacon, & Sun-Dried Tomatoes, tossed together with a warm Bacon Balsamic Vinaigrette, topped with Monterey Jack Cheese

\$11.95

SEAFOOD LOUIE COMBO

Dungeness Crab, Baby Shrimp, Tomatoes, Cucumbers, Artichokes, Hard Boiled Egg, Olives, and Red Onions, atop fresh Salad Greens and your choice of Dressing

\$17.95

SESAME CHICKEN SPRING ROLL SALAD

Shredded Cabbage, Mixed Greens, Carrots and Green Beans in an Orange Sesame Vinaigrette with a Hand Rolled Chicken Spring Roll

\$14.95

TRADITIONAL CAESAR

Hand tossed with Garlic Croutons and Parmesan Cheese \$9.95
With Blackened Salmon, Grilled Chicken or Smoked Salmon \$14.95

SANDWICHES

Served with your choice of Fish House Fries, Chinook's Salad, Soup of the Day or add a cup of Chowder \$1.95

BACON CHEESEBURGER

Char grilled and topped with crispy Bacon and melted Tillamook Cheddar, served with Lettuce, Tomato, Onion & Pickle

\$9.95

PRIME RIB DIP

Thinly Sliced and piled high with grilled Red Onions and Swiss Cheese served on a toasted Hoagie Roll with Au jus

\$9.95

SEAFOOD MELT

Dungeness Crab, Baby Shrimp, Celery, Red Peppers, Green Onions, Cream Cheese and Mayonnaise mix grilled and resting on an open face Focaccia Bread with Tillamook Cheddar Cheese \$11.95

SEAFOOD

All Seafood entrées served with Warm Bread, Creamery Butter
and your choice of Chinook's Salad, Soup of the Day
or add a cup of Chowder \$1.95

ALDER PLANK SALMON

Salmon Fillet roasted on a plank of Oregon Alder topped with Dungeness Crab
and a rich Hollandaise Sauce, served with roasted Red Potatoes \$19.95

ALASKAN RAZOR CLAMS

Herb-Crusted Alaskan Razor Clams served with Lemon Points, Remoulade Sauce
and Wild Rice Pilaf \$18.95

CAPTAIN'S PLATTER

Broiled Salmon, Beer-Battered Halibut, Dungeness Crab, pan-seared Scallops,
Steamer Clams, Fried Calamari, Coconut Prawns and Fried Oysters served with
Fish House Fries \$32.95

BROILED HALIBUT

Low calorie Halibut Fillet flame-broiled and brushed with lemon served with Wild
Rice Pilaf and fresh Seasonal Vegetables \$18.95

FISH & CHIPS

Choice of Cod or Halibut dipped in Red Hook Ale Tempura and deep fried to a
golden brown, served with Coleslaw, Fish House Fries and Tartar Sauce
Cod - \$12.95 • Halibut - \$15.95

CRAB CAKES

Succulent Dungeness Crab Cakes served with Chipotle Aioli and Wild Rice Pilaf
\$18.95

YAQUINA BAY OYSTERS

Lightly deep fried local Oysters with Lemon and Tartar Sauce, served with
Coleslaw and Fish House Fries \$16.95

AUSTRALIAN LOBSTER TAIL

Cold Water Tail from Perth Australia, served with Drawn Butter,
Lemon Points and Wild Rice Pilaf
MARKET PRICE

COCONUT PRAWNS

Coconut-Crusted Prawns, deep fried and served with Wild Rice Pilaf and
Mango Rum Sauce \$19.95

SCAMPI STYLE PRAWNS

Sautéed with Garlic, Mushrooms, Tomatoes and Parsley in a
Lemon-White Wine Butter Sauce served with Fettuccine Alfredo \$19.95

CHICKEN

All Chicken and Pasta entrées served with Warm Bread, Creamery Butter and your choice of Fish House Fries, Chinook's Salad, Soup of the Day or add a cup of Chowder \$1.95

CHICKEN SILETZ BAY

Sautéed Chicken Breast topped with Crab and Shrimp finished with Rich Béarnaise Sauce served with Wild Rice Pilaf \$16.95

GRILLED LEMON ROSEMARY CHICKEN

Served with Wild Rice Pilaf and Fresh Tomato, Sweet Basil and Kalamata Olive Garlic Relish \$13.95

CHICKEN PARMESAN

Parmesan-Crusted Chicken Breast served with zesty Marinara Sauce, Fresh Sweet Basil and Parmesan Cheese served with Wild Rice Pilaf \$15.95

PASTA

SEAFOOD PASTA

Scallops, Prawns, Halibut, and Salmon, tossed with our homemade Lemon Dill Alfredo Sauce and finished with Parmesan Cheese \$18.95

CHICKEN FETTUCCHINE ALFREDO

Marinated Chicken Breast, Mushrooms, Green Onion, Garlic, Cream and Parmesan Cheese \$15.95

VEGETARIAN PRIMAVERA

Penne Pasta with Mushrooms, Sweet Bell Peppers, Broccoli, Onions and Sun-Dried Tomatoes, tossed with White Wine and Garlic Extra-Virgin Olive Oil Finished with Parmesan Cheese \$11.95

BEEF

Served with Warm Bread, Creamery Butter and your choice of Jumbo Baked Potato, Roasted Red Potatoes, Wild Rice Pilaf, Fish House Fries, Chinook's Salad, Soup of the Day or add a cup of Chowder \$1.95

HERB-CRUSTED PRIME RIB

Slow roasted with Garlic Herb Crust served with Au jus and creamed Horseradish
8 oz \$17.95 • 12 oz \$20.95 • 16 oz \$22.95

GRILLED RIBEYE STEAK

10oz. Ribeye seasoned perfectly and grilled the way you like it topped with sautéed Onions and Mushrooms \$20.95

FILET MIGNON

8oz. Filet wrapped in Bacon, then finished with roasted Shallots and rich Demi Glace \$24.95

NEW YORK STEAK DUNGENESS

6oz New York Steak grilled just the way you like it, topped with succulent Dungeness Crab and finished with Bernaise Sauce \$17.95

ADD-ONS

Garlic Prawns, Lobster Tail, Dungeness Crab, Sautéed Mushrooms, Coconut Prawns or Alaskan Crab Legs MARKET PRICE