

CHINOOK'S MENU

Pay with Winners Circle points! 200 points = \$1

STARTERS

STEAMERS* | \$26

Tender clams steamed with garlic, white wine, fresh herbs, tomatoes, and lemon served with garlic bread.

GRILLED OYSTERS* GF | \$22

Fresh local oysters grilled with garlic butter and a squeeze of lemon.

THREE TACOS* GF | \$15

Choice of shrimp or cod in soft corn tortillas, topped with shaved cabbage, chipotle aioli, and pico de gallo.

OYSTER SHOOTERS* GF | \$5 EACH

Fresh local oysters served with your choice of cocktail sauce, lemon, Bloody Mary or Tequila and lime.

CEVICHE* GF | \$14

Scallops and shrimp marinated in citrus with avocado and pico de gallo.

CRISPY PACIFIC OYSTERS | \$20

Fried local oysters served with lemon, tartar sauce, and fries.

SHRIMP & CRAB CAKES | \$20

Golden cakes made with bay shrimp and crab, served with cocktail sauce and lemon.

CALAMARI STEAK FRIES | \$13

Lightly breaded calamari, fried crispy, served with chipotle aioli.

SEAFOOD COCKTAIL

Chilled shrimp or crab with cocktail sauce and lemon.

BAY SHRIMP \$12 | PRAWNS \$15 | CRAB COCKTAIL \$40

CHEESY BREAD | \$8

Warm cheesy bread served with spicy tomato sauce.

LOCAL OYSTERS ON THE HALF SHELL

Fresh oysters on ice, served with your choice of mignonette, cocktail sauce, lemon, hot sauce, or horseradish.

HALF DOZEN \$19 | DOZEN \$37

CAMP FIRE BREAD | \$5

Oven baked bread with melted butter, served warm.

SOUP & SALAD

CHINOOK SEAFOOD GRILL'S SIGNATURE CLAM CHOWDER

A rich and creamy house-made chowder, perfect for seafood lovers.

CUP \$6 | BOWL \$11

HOUSE SALAD | \$7

A vibrant mix of fresh greens, cucumbers, tomatoes, and rainbow carrots, topped with bay shrimp. Choose your favorite dressing.

CLASSIC CAESAR SALAD | \$12

Add Chicken* + \$6 | Add Prawns* + \$9 | Add Salmon* + \$16

CHINOOK LOUIE | \$35

A hearty blend of spinach and romaine with prawns, crab, tomatoes, green onion, hard-boiled egg, cucumber, avocado, and tangy Louie dressing.

BLACKED SALMON SALAD | \$26

Fresh romaine topped with blackened salmon, roasted peppers, tomatoes, cucumbers, and avocado. Drizzled with a zesty ranch dressing.

PASTA SELECTIONS

FETTUCCHINI ALFREDO | \$15

Our creamy Alfredo-style sauce is tossed with fettuccini pasta, fresh spinach, mushrooms, green onions, and diced tomatoes, then finished with a sprinkle of Parmesan cheese.

Add Chicken* + \$6 | Add Prawns* + \$9 | Add Scallops* + \$11

BAKED PENNE | \$20

Penne pasta is baked in a spicy tomato sauce with chicken, andouille sausage, peppers, and mushrooms, and topped with melted Tillamook cheddar jack cheese.

CHINOOK SEAFOOD GRILL BOILS

All boils come with potatoes, corn on the cob and campfire bread

PICK YOUR FAVORITE (MINIMUM OF 3)

1/2 Lb. Shrimp | \$14

1/2 Lb. Lobster Tail | \$64

1/2 Lb. Scallop | \$19

1/2 Lb. Dungeness Crab | \$40

1/2 Lb. Andouille | \$14

1/2 Lb. Manilla Clam | \$15

CHOOSE ONE SEASONING

Cajun / New England Butter

Garlic Lemon / Garlic Butter

Extra Corn | \$6 Extra Potato | \$6

THE CHINOOK CLASSIC BOIL

Steamers, Shrimp and Dungeness Crab with your choice of butter and all the fixins. | \$65

SEAFOOD & SANDWICHES

Served with your choice of fries or coleslaw. Add sweet potato fries

CLASSIC BURGER* | \$18

A juicy 1/3-pound beef patty topped with fresh lettuce, tomato, and onion, served on a bun sundried tomato mayo.

Add Cheese + \$1 | Add Bacon + \$2

CHINOOKS SEAFOOD MONTE CRISTO | \$24

A delicious crab and shrimp cake with ham, tomato, and melted Tillamook Swiss cheese, all on Texas toast dipped in egg batter. Served with orange marmalade.

GRILLED CHICKEN CLUB* | \$18

A grilled chicken breast and crisp bacon on a soft bun with sundried tomato mayo, lettuce, tomato, and a pickle.

BEER-BATTERED PACIFIC FISH

Your choice of cod or halibut, hand-dipped in our signature beer batter and fried to a golden crisp. Served with our house-made tarter.

COD | \$20 HALIBUT | \$35

CHINOOK SEAFOOD GRILL'S SIGNATURE COCONUT SHRIMP | \$22

Jumbo prawns coated in sweet coconut breading, fried until golden. Served with a spicy pineapple rum sauce and a side of coleslaw.

COD OR HALIBUT SANDWICH

Our house-battered Pacific fish on a bun with crisp lettuce, fresh tomato, and our house-made tartar sauce.

COD | \$18 HALIBUT | \$28

BLACK BEAN BURGER | \$16

A flavorful black bean patty topped with fresh avocado, lettuce, tomato, red onion, and a smoky chipotle aioli.

ENTRÉES

All entrées are served with a seasonal vegetable and your choice of one of the following:
Fries, sweet potato fries, garlic mashed red potatoes, or rice pilaf

GRILLED RIBEYE * GF | \$55

A tender Cedar River 12-ounce ribeye cooked to your liking and served with a side of savory garlic mushrooms.

SURF & TURF* GF

A delicious Cedar River 12-ounce ribeye paired with your choice of:

DUNGENESS CRAB | \$85 LOBSTER | \$110

ROASTED LOBSTER * GF

A succulent roasted cold-water lobster tail served with warm drawn butter.

One tail | \$70 Two tails | \$130

STUFFED SALMON* | \$34

Fresh salmon fillet stuffed with a rich shrimp and crab stuffing, topped with a Hollandaise sauce.

DUNGENESS CRAB * GF | \$80

A full pound of Dungeness crab, served hot with melted butter and fresh lemon.

GRILLED CHICKEN BREAST * GF | \$19

A perfectly grilled chicken breast served with wilted spinach, sautéed mushrooms, and a spicy tomato sauce.

FISH TALE OF THE DAY | \$Market Price

Ask your server what's making waves.



Please inform your server of any allergies or dietary restrictions prior to ordering.

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