

Dinner Menu

your local seafood & steakhouse since 1946

ENTREES

Are served with Omar's original Frank Philipp's ceramic Salad Tray brought to your table, housemade salad dressings, locally baked warm grain bread, fresh vegetables and choice of baked potato, garlic whipped potatoes, or rice. All our soups, sauces, dressings and condiments are made In House – we use canola oil, no MSG, preservatives or trans fats. Non-fat dressing available.

A LA CARTE – For a lighter meal delete the Salad Tray and **DEDUCT \$2.00 FROM THE MENU PRICE**

SEAFOOD

Our fresh seafood is carefully selected from among at least 5 weekly deliveries direct from Oregon and worldwide fishing docks.

HOUSE FAVORITE TUSCAN SEAFOOD FETTUCCINE

succulent lobster, fresh Manila clams, black mussels, sweet scallops, head on shrimp, roasted mushrooms, tomatoes, green onion and fettuccine tossed together in a savory tomato clam sauce 26.95

AUSTRALIAN ROCK LOBSTER TAIL

a 7 oz. premium cold water tail steamed and served with drawn butter 47.95

ALASKAN RED KING CRAB

Our finest steamed legs and claws with drawn butter 1 lb. 46.95, 3/4 lb. 41.95

FRESH PACIFIC OYSTERS

rolled in cracker meal and pan fried, served with tartar sauce (lg) 24.95, (med) 22.95, (sm) 20.95

SHRIMP TEMPURA

shrimp, mushrooms, zucchini, and pineapple in crispy egg batter with hot mustard & teriyaki sauce (8) 22.95, (6) 20.95, (4) 18.95

OYSTERS AND SHRIMP

Can't pick a favorite? Have both 23.95

CALAMARI PICATTA

tenderized fillets sautéed in egg and parmesan, served with a caper lemon butter sauce 25.95

MUSSEL PESTO PASTA

poached mussels in a white wine pesto sauce over fettuccini noodles served with crostini's 24.99

SPECIALTIES

HOUSE FAVORITE SMOKED JERKED CHICKEN

boneless thigh broiled with a spicy Jerk marinade, served atop creamy angel hair pasta with sun-dried tomatoes, bell peppers and Jamaican spices 24.95

TUSCAN FISHERMAN'S STEW

calamari, shrimp, mussels, clams, assorted wild fish, potatoes, sun-dried tomatoes, greek olives, artichoke hearts. tomato-lobster broth 24.95

CHIPOTLE CRANBERRY ROASTED CHICKEN

chicken breast brushed with garlic, fresh herbs and olive oil, then roasted with a chipotle cranberry glaze. Served with roasted fingerling potatoes, apples and fresh seasonal vegetables 24.99

GRILLED PORK TENDERLOIN

topped with caramelized onion and bacon jam. served with creamy grits, sautéed spinach and a red wine reduction. 28.95

OVEN ROASTED VEGETABLES

seasonal vegetables oven roasted to a golden brown, topped with cajun tomato marmalade. Served with creamy parmesan polenta 24.95

PESTO BAKED SNAPPER

in a tomato-fennel broth with creamy grits and braised kale 23.99

CHICKEN FRIED STEAK

a tenderized beefsteak, double dipped Texas style in flour, egg and cream, country gravy 23.95

TOAD IN THE HOLE

an old favorite, available on request 21.95

COMBINATIONS

Served with a Petite Top Sirloin. To substitute a larger Top Sirloin add 4.00, New York 8.00, Filet or Ribeye 12.00

STEAK AND OYSTERS

fresh pan fried Pacific oysters and our own tartar sauce 28.95

STEAK AND SHRIMP TEMPURA

prawns and cocktail sauce 26.95

STEAK AND RED KING CRAB

3/4 lb. steamed Alaskan crab and drawn butter 46.95

STEAK AND AUSTRALIAN LOBSTER

a steamed premium cold water 7 oz. tail with drawn butter 55.95

DESSERT

HOUSE FAVORITE COUPE DENMARK

our own warm Belgian bittersweet chocolate sauce, French vanilla ice cream, toasted almonds, whipped cream and a French rolled wafer 7.95