

STEAKS

Our steaks are fresh, house cut U.S. Choice beef, aged an extra 4-6 weeks, and charbroiled to perfection for full flavor and tenderness.

HOUSE FAVORITE **NEW YORK STRIP**

full flavored and well marbled. *The choice of many steak lovers!* 10 oz. 25.95

FILET MIGNON

a thick and very tender cut with port demi-glace come with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potato. 7¹/₂ oz. 32.95

FLAT IRON STEAK

well marbled, tender cut 8 oz. a thick and very tender cut with port demi-glace come with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potato. 25.95

OMAR'S FAMOUS TOMAHAWK STEAK

1.5 lb Bone in Rib-Eye Steak grilled to your liking, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potato 60.00 (medium well or well done of this cut will take a minimum of an hour to be ready to serve.)

STEAK SIDES - 2.50

Truffle Bacon Butter • Blue Cheese Compound Sautéed Mushrooms & Onions
Smoked Caramelized Onions • Demi-Glace
add Lobster 35.95 • add 1 lb King Crab 35.95
add Fried Shrimp 2.00 ea • add Fried Oysters 2.50

OLD SCHOOL FAVORITES

HOUSE FAVORITE **SMOKED JERKED CHICKEN**

boneless thigh smoked with a spicy jerk rub, served atop creamy fettuccini with sun-dried tomatoes, bell peppers and Jamaican spices 21.95

CHIPOTLE CRANBERRY ROASTED CHICKEN

chicken breast brushed with garlic, fresh herbs and olive oil, then roasted with a chipotle cranberry glaze, served with roasted potatoes, and fresh seasonal vegetables 21.99

CHICKEN FRIED STEAK

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

TOAD IN THE HOLE

an old favorite, available on request 21.95

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

FRENCH VANILLA ICE CREAM 2.95

FRESH DESSERT TRAY

ask your server for today's selections

OMAR'S FRESH SEAFOOD SPECIALTIES

We select top quality seafood from Northwest suppliers to provide fresh selections throughout the week.

OMAR'S SHRIMP COCKTAIL

house poached shrimp in an aromatic court bouillon, with a spicy cocktail sauce 7.95

SHRIMP & GRITS

house smoked white corn grits topped with shrimp sauteed with bacon, corn, garlic, tomatoes, and green onions 16.95

CALAMARI TEMPURA

tender fillets in an egg and beer batter, with Omar's tartar sauce 9.95

FRESH MANILA STEAMER CLAMS

3/4 pound of fresh Manila clams steamed with white wine, clam juice, garlic, fresh herbs, tomatoes and a splash of cream 16.95



OYSTERS & SHRIMP

Can't pick a favorite? Have both 23.95

FISH & CHIPS

fresh Oregon snapper in Omar's beer batter, served with steak fries 10.95

SHRIMP & CHIPS

large shrimp in Omar's beer batter, fried to a golden brown, served with fries and cocktail sauce 13.95

OYSTER & CHIPS

fresh Pacific oysters rolled in cracker meal, fried to a golden brown, served with fries and tartar sauce 15.95

HOUSE FAVORITE **SEAFOOD ALFREDO**

succulent lobster, fresh Manila clams, sweet scallops, shrimp, assorted wild fish roasted mushrooms, tomatoes, green onions and fettuccine tossed together in a savory garlic cream sauce 23.95

FRESH PACIFIC OYSTERS

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

SHRIMP TEMPURA

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

SEAFOOD PLATTER

golden fried shrimp, fish, calamari, cracker meal fried oysters, house poached shrimp, crispy french fries and house made cole slaw. Served with tarter sauce and spicy cocktail 28.95

TUSCAN FISHERMAN'S STEW

assorted fish, clams, shrimp, potatoes, sun-dried tomatoes, Greek olives, and artichoke hearts baked in a savory tomato lobster broth 23.95

WILD ALASKAN HALIBUT PARMESAN

(seasonal) topped with lemon-caper butter, served with potatoes & fresh sautéed vegetables 26.95