



## 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, grilled to your liking, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. The choice of many steak lovers! 10oz. 30.00

### FILET MIGNON

a thick and very tender cut with port demi-glace, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. 7 1/2 oz. 37.00

### FLAT IRON STEAK

well marbled, tender cut 8 oz., a thick and very tender cut comes with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. 30.00

**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 potatoes 65.00  
(medium well or well done of this cut will take a minimum of 1 hour to be ready to serve)

### STEAK SIDES - 2.50

Truffle Bacon Butter • Bleu Cheese Compound • Sautéed Mushrooms & Onions  
Smoked Caramelized Onions • Demi-Glace

add Lobster or 1lb King Crab at MARKET COST • add Fried Shrimp 2.00 ea • add Fried Oysters 2.50

## SEAFOOD SPECIALTIES

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

### FISH & CHIPS

fresh Oregon snapper in Omar's beer batter, served with steak fries 13.00

### SHRIMP TEMPURA

shrimp, mushrooms, zucchini, in a crispy egg batter served with teriyaki and cocktail sauce, seasonal vegetables and choice of baked potato or garlic whipped potatoes

(8) 26.00, (6) 24.00, (4) 22.00

### FRESH PACIFIC OYSTERS

rolled in cracker meal and fried, served with tartar sauce, seasonal vegetables and choice of baked potato or garlic whipped potatoes

(lg) 28.00, (med) 26.00, (sm) 24.00

### OYSTERS & SHRIMP

Can't pick a favorite? Have both...3 shrimp tempura and 3 fresh pacific oysters, served with teriyaki, cocktail and tartar sauce with seasonal vegetables and choice of baked potato or garlic whipped potatoes 25.00

**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 30.00

### OMAR'S FRESH BOUILLABAISSE

This classic Southern French dish is made with fennel, saffron, orange zest and a variety of fresh fish and seafood including snapper, shrimp, calamari, clams and slipper tail lobster. Served with a side of fresh steamed bread and curry aioli. 29.00

### SEAFOOD PLATTER

golden fried shrimp, fish, calamari, cracker meal fried oysters, house poached shrimp, crispy french fries and house made cole slaw. Served with tartar sauce & spicy cocktail sauce 33.00

### SNAPPER PARMESAN

topped with lemon-caper butter, fresh sautéed vegetables and choice of baked potato or garlic whipped potatoes 17.00

## FAVORITES & CLASSICS

**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 28.00

**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 24.00

**CHICKEN FRIED STEAK** a tenderized beefsteak, double dipped Texas style in flour, egg and cream, topped with country gravy and served with garlic mashed potatoes 26.00

### TOAD IN THE HOLE\*

a true classic, available on request. A 1/2lb ground beef patty atop a baked potato, topped with country gravy 26.00

## DESSERTS

**OMAR'S  
FAMOUS**

### COUPE DENMARK

our own warm Belgian bittersweet chocolate sauce, French vanilla ice cream, toasted almonds, whipped cream and a French rolled wafer 10.00

**FRENCH VANILLA ICE CREAM** 4.00

**BAKER'S CHOICE SELECTION**

ask your server for today's selections

【 Omar's Charges an 18% Gratuity for Groups of 6 or More 】

◆ Due to Fluctuating Market Costs, Prices are Subject to Change Without Notice

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## APPETIZERS

**HOUSE  
FAVORITE**

**HAND-CUT ZUCCHINI FINGERS** in light, flaky beer and buttermilk batter 10.00

### BIG O'S

a basket of our famous, house cut, sweet yellow onions, battered and fried crispy 10.00

### CALAMARI TEMPURA

tender fillets in an egg and beer batter, with Omar's tartar sauce 12.00

### 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 18.00

### HOUSE MADE COLE SLAW 4.00

### HOUSE MADE JALAPEÑO POPPERS

smoked Jalapenos, stuffed with cream cheese, wrapped in bacon and a drizzle of house made BBQ sauce 10.00

### BUTTERNUT SQUASH RAVIOLI

herb brown butter, balsamic reduction 10.00

### SIDE OF BREAD

a demi-baguette lightly steamed, served with butter 4.00

### OMAR'S SHRIMP COCKTAIL

house poached shrimp in an aromatic court bouillon, with a spicy cocktail sauce 15.00

### SHRIMP & GRITS

house smoked white corn grits topped with shrimp sauteed with bacon, corn, garlic, tomatoes, and green onions 17.00

### ESCARGOT IN MUSHROOM CAPS

baked in a savory garlic herb butter and served with sourdough toast points 16.00

### FRESH OYSTER SHOOTER\* 3.50

### BUFFALO WINGS

choice of sauce: house made BBQ, Parmesan, Salt & Vinegar, Teriyaki or Buffalo 13.00

### PORK EGG ROLLS

with sweet chili and Asian slaw 15.00

### FRIED BRUSSELS SPROUTS

fried golden brown, topped with a balsamic reduction and sea salt 14.00

## SOUPS & SALADS

Our soups, sauces, dressings and condiments are House Made – we use canola oil, no MSG, preservatives or trans fats. Non-fat dressing available.

**SOUP** cup 5.50, bowl 6.00, for our famous chowder add .50 (**weekends only, Sat. & Sun.**)

**SIDE SALAD** mixed greens, shredded carrots, diced tomatoes, red onions & croutons 5.95

**CLASSIC CAESAR SALAD** a traditional Caesar with crisp romaine lettuce, croutons, Parmesan cheese, and our classic Caesar dressing 13.00 ...add grilled chicken 3.50

**GRILLED CHICKEN COBB** A perfect meal by itself. Our cobb salad has everything you want in a delicious salad including lots of greens, crispy bacon, grilled chicken, hard boiled egg, red onions, tomatoes, avocado and Bleu Cheese crumbles 16.00

## BURGERS & SANDWICHES

### HOUSE MADE HAMBURGER\*

1/3 pound of freshly ground, lean beef, charbroiled and served on a potato bun with lettuce, tomato, pickles, red onion and mayo 11.00

### GARDEN BURGER

the original veggie patty 11.00

### TRADITIONAL PATTY MELT\*

6 oz house made burger patty, thousand island dressing, melted Swiss cheese and sautéed onions, lightly grilled on Rye bread 13.00

### SMOKED CHICKEN BURGER

with swiss cheese and bacon 11.00

### SEABURGER

fresh Oregon snapper fillet, charbroiled 12.00

### OMAR'S -FAMOUS- SUPER BURGER\*

This timeless favorite, enjoyed by generations, comes piled high with two 1/4 pound patties, cheddar and swiss cheese, charbroiled and served on a potato bun with lettuce, tomato, pickles, red onion, mayo and fries 14.95

### OMAR'S HIGH STACK BLT

the classic sandwich with crisp lettuce, tomato, plenty of bacon and mayo; served on toasted sourdough 12.00

**EXTRAS:** Garlic Fries .95 • Steak Fries .95 • Fried Egg 1.25 • Bacon 2.50 Avocado 1.25 • Bleu Cheese 1.50 • Cajun Spices .50  
Cheese (Cheddar, Swiss, Pepper Jack) .75 • Grilled Onions .95 • Grilled Mushrooms 1.50

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