



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. 33.00

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. 7.5oz. 39.00

FLAT IRON STEAK

a well marbled, thick and very tender cut comes with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. 8oz. 33.00

**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 70.00
(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 • Sauteed 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, with fresh sautéed seasonal vegetables. 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, fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes

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

**HOUSE
FAVORITE**

SEAFOOD ALFREDO

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

SEAFOOD PLATTER

Golden fried shrimp, fresh Oregon snapper, 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 19.00

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 fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes 25.00

FAVORITES & CLASSICS

**HOUSE
FAVORITE**

SMOKED JERKED CHICKEN boneless thigh smoked with a spicy jerk rub, served atop creamy fettuccini with sun-dried tomatoes, bell fresh sautéed vegetables peppers and Jamaican spices 28.00

CHICKEN CORDON BLEU boneless, skinless chicken breast, thinly pounded, rolled with a layer of swiss cheese and Black Forest Ham, breaded with panko and fried to a golden brown, served over a creamy Dijon mustard sauce with garlic whipped potatoes & fresh sautéed vegetables 30.00

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

TOAD IN THE HOLE* a true Omar's classic, available on request. A 1/2lb ground beef patty atop a baked potato, topped with country gravy and fresh sautéed vegetables 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**

ZUCCHINI FINGERS

hand-cut and fried in a light, flaky beer and buttermilk batter 11.00

BIG O'S

a basket of our famous, house cut, sweet yellow onions, battered and fried crispy 11.00

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 12.00

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

HOUSE MADE PORK EGG ROLLS

with sweet chili and Asian slaw 17.00

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 13.00

GARDEN BURGER

three grain, black bean, Quinoa veggie 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 12.00

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 16.00

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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