



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 14.00

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

BUTTERNUT SQUASH RAVIOLI

herb brown butter, balsamic reduction 10.00

OMAR'S SHRIMP COCKTAIL

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

ESCARGOT IN MUSHROOM CAPS

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

FRESH OYSTER SHOOTER*

one Wallapa Bay oyster, served over house-made cocktail sauce 3.50

BUFFALO WINGS

choice of sauce: house made BBQ or Buffalo 13.00

FRIED BRUSSELS SPROUTS

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

SIDE OF BREAD

a demi-baguette lightly steamed, served with butter 4.00

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 ...add shrimp 12.00

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, grilled 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 2.00 • Bleu Cheese 2.00 • Cajun Spices .50
Cheese (Cheddar, Swiss, Pepper Jack) 1.00 • Grilled Onions .95 • Grilled Mushrooms 1.50

[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.



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. 35

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. 7.5 oz. 42

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. 35

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 75
(medium well or well done of this cut will take a minimum of 1 hour to be ready to serve)

STEAK SIDES 3.50

Truffle Bacon Butter • Bleu Cheese Compound • Sautéed Mushrooms & Onions • Caramelized Onions • Demi-Glace
add Lobster or 1lb King Crab at MARKET COST • add Fried Shrimp 3.00 ea • add Fried Oysters 3.50 ea.

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 house-made coleslaw and steak fries 20

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 26

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 30

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 33

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 28

SNAPPER PARMESAN

Topped with lemon-caper butter, fresh sautéed vegetables and choice of baked potato or garlic whipped potatoes 21

FAVORITES & CLASSICS

JERKED CHICKEN boneless thigh with a spicy jerk rub, served atop creamy fettuccini with sun-dried tomatoes, bell peppers, fresh sautéed vegetables and Jamaican spices 28

HOUSE
FAVORITE

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

CHICKEN ALFREDO boneless thigh with roasted mushrooms, tomatoes, green onions and fettuccine tossed together in a savory garlic cream sauce with fresh sautéed vegetables 26

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

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