

STARFISH GRILL

DINNER

Served 5-9pm



Agate Beach Inn
3019 N Coast Hwy, Newport, OR
541-265-9411
www.agatebeachinn.com

APPETIZERS

CORNMEAL DUSTED CALAMARI 12

Flash fried and topped with horseradish Gremolata.

OREGON PINK SHRIMP WON TONS 12

Fresh local shrimp with cilantro, Thai basil, Napa cabbage and carrots served with citrus soy dipping sauce.

CRAB & SHRIMP BLOODY MARY 17

Fresh crab & local pink shrimp served with shredded lettuce, diced tomato, avocado and spicy Bloody Mary mix. With only Dungeness crab 20 or fresh pink shrimp 12

TRADITIONAL SHRIMP COCKTAIL 9.50

With shredded lettuce, cocktail sauce and lemon.

GRILLED FLATBREAD 11

Grilled flatbread topped with our spicy Capicola, Gruyere cheese, candied walnuts & fresh sage.

TILLAMOOK FONDUE 9

Tillamook cheddar, stone ground mustard and Alaskan Ale baked to golden brown.
Served with herbed crostini's and Kalamata olive tapenade.

SOUP & SIDES

CLAM CHOWDER CUP 5.50 BOWL 7 SOUP OF THE DAY CUP 4.50 BOWL 6.50

SIDE SALAD 3.50

Mixed greens with tomato, cucumber, carrots & croutons with your choice of dressing

*CAESAR SIDE SALAD 5.50

Hearts of Romaine tossed with our own dressing, garlic herb croutons and Parmesan cheese.

ENTRÉE SALADS

HOUSE SALAD 7.5

Mixed greens with tomato, cucumber, carrots, candied walnuts, and croutons with choice of dressing.
Add grilled chicken 10.50 or pink shrimp or smoked salmon 12.50 or Dungeness crab 15.50

*CAESAR SALAD 10

Hearts of Romaine tossed with our own dressing, garlic herb croutons and Parmesan cheese.
Add marinated grilled chicken 13 or pink shrimp or smoked salmon 15 or Dungeness crab 18

LOUIE

Our house salad mix topped with boiled egg, tomatoes and avocado with Louie dressing.
**Crab 19 *Shrimp 15 *Crab & Shrimp 17*

CHEF SALAD 11

House smoked turkey breast, Black Forest Ham, Tillamook cheddar, Gruyere, boiled egg, tomato and cucumber served with 1000 island dressing.

CRISPY CHICKEN SALAD 13

Warm crispy chicken bites with tomatoes, sweet peas, corn, avocado, cucumber and carrots tossed with our house greens and Ranch dressing.

ASIAN ALMOND CHICKEN SALAD 12

Romaine & Napa cabbage tossed with toasted almonds, green onions, carrots, sesame seeds, mint, shredded chicken and ginger soy dressing, topped with Daikon sprouts and crispy won tons.

BASKETS

Served with French fries, coleslaw, tatar sauce and lemon.

BEER BATTERED LOCAL ROCKFISH 14

BEER BATTERED ALASKAN HALIBUT 20

BEER BATTERED GULF PRAWNS 18

BEER BATTERED CHICKEN STRIPS 12

PASTA ENTRÉES

Served with garlic Ciabatta bread

SMOKED SALMON TOSCANA 20

Our house smoked salmon with fresh herbs, extra virgin olive oil and oven dried tomatoes tossed with linguini and topped with Oregonzola.

OREGON PINK SHRIMP ALFREDO 18

Local pink shrimp with aged Parmesan cheese, butter, cream and white wine.

CHICKEN PARMESAN 18

Chicken breast pan seared and served on spaghetti with our house made marinara.

SEAFOOD ENTRÉES

Served with choice of our soup of the day or side salad.

SEAFOOD PLATTER 22

Choice of grilled or deep fried

Cod, oysters, prawns and deep fried calamari with choice of starch, fresh vegetable, tartar sauce and cocktail sauce.

PARMESAN CRUSTED HALIBUT 29

Pan seared Northwest halibut with a parmesan crust, topped with creamy lemon herb sauce.

CHAR GRILLED CHINOOK SALMON 24

Coriander tomatillo sauce, soft polenta and queso fresco.

PRAWN BROCHETTE 22

Char grilled prawns marinated in garlic, lime, coriander, and cilantro and served with creamy cucumber sauce.

MEAT ENTRÉES

Served with choice of our soup of the day or side salad

FRIDAY & SATURDAY NIGHT PRIME RIB SPECIAL (ASK YOUR SERVER)

GRILLED NEW YORK STEAK 24.5

Natural beef from the Pacific Northwest.

8 ounce RR Ranch steak grilled to order and topped with crispy cornmeal fried onion rings.

FILET MIGNON 29

Pan seared center cut filet topped with crispy fried onions and served with green peppercorn sauce.

CHICKEN CORDON BLEU 18

Panko breaded boneless breast of chicken stuffed with Gruyere cheese, Black Forest ham and topped with creamy lemon herb aioli.

BABY BACK RIBS

House braised and brushed with our bourbon molasses BBQ sauce.

Served with coleslaw and fries.

Full slab 30 ½ slab 19

SANDWICHES

Served with French Fries or Coleslaw

BEEFY BOY 12.50

Shaved prime rib on grilled Texas toast with Tillamook cheddar and tomato. Served with Au jus & horseradish cream.

VEGI FLATBREAD 10

Shredded lettuce, tomatoes, cucumbers, avocado, Napa cabbage, and carrots with a creamy lemon herb dressing on grilled flatbread.

*AGATE BEACH BURGER 10

Fresh ground chuck on a sesame bun with tomato, lettuce and onion.

TOPPINGS:

Add 1.00 each item

Grilled onions, avocado, cheese, BBQ sauce, bleu cheese or sub chicken breast

Add 2.00 each item

Bacon, shaved ham, fried egg, grilled mushrooms or sub vegan burger

Split Entrée price \$5.00
Parties of 8 or more include 19% gratuity

*State law requires us to inform you that consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. v.7.12