



888-356-8624

<http://www.munchysdeliveries.com>

Clearwater Reataurant Newport

Raw Bar & Starters

Shrimp Cocktail	\$13.00
<i>Jumbo Shrimp, house cocktail sauce (Gluten Free)</i>	
Dungeness Crab Cocktail	\$18.00
<i>Local Dungeness, house cocktail sauce (Gluten Free)</i>	
Tuna Poke Bowl	\$18.00
<i>Avocado, marcona almonds, scallions, spicy sesame vinaigrette, seaweed salad, miso crispy cup, crispy wontons</i>	
Crab and Calamari Cake	\$18.00
<i>Calamari, crab, red bell pepper, celery, shallots, jalapenos, cilantro, parmesan, panko, chipotle ranch</i>	
Chicken Mousse	\$12.00
<i>Pickled blueberries, French bread</i>	
Smoked Salmon Dip	\$12.00
<i>Crispy capers, pickled onions, French bread</i>	
Steamed Clams	\$18.00
<i>Haricot vert, garlic, white wine, garlic bread</i>	
Coconut Shrimp	\$15.00
<i>Ginger apricot marmalade</i>	
Pink Shrimp Ceviche	\$16.00
<i>Pink shrimp, avocado, cucumber, radish onion, jalapeno, lettuce, cilantro, fresh squeezed citrus, flour tortilla chips</i>	
Pan Fried Oysters	\$16.00
<i>Parmesan, herbs, panko, pickled jalapeno, tartar sauce</i>	
Fresh Oyster Shooters	\$3.00
<i>Classic, Bloody Mary (21+), Ginger Sambal (Gluten Free)</i>	
Crispy Brussels Sprouts	\$12.00
<i>Bacon, mustard sauce</i>	
Family Fries	
Avocado Fries	\$9.00
<i>Quinoa-cruste, chipotle ranch</i>	
Crispy Calamari	\$16.00
<i>Cajun aioli</i>	
Chicken Lettuce Cups	\$16.00
<i>Butter lettuce, marcona almonds, cashews, apples, water chestnuts, green onions, sesame seeds, sweet chili sauce, puffed rice</i>	
Chip Salsa and Guacamole	\$9.00
<i>House made flour tortilla chips, guacamole, pico de gallo</i>	
Cheese and Garlic Bread	\$5.00
<i>Garlic, parmesan cheese, mozzarella, butter</i>	
Miso Chicken Skewers	\$12.00
<i>Cabbage slaw, chipotle ranch</i>	

Soup & Salads

Daily Seasonal Soup	
Clam Chowder	
Cobb Salad	\$16.00
<i>Chicken, bacon, avocado, tomato, hardboiled egg, blue cheese, avocado dressing (Gluten Free)</i>	
Crab Louie	\$26.00
<i>Dungeness crab, egg, asparagus,</i>	

Burgers & Sandwiches

choice of side: cup of soup, salad, or fries (garlic truffle fries or sweet potato fries +1)

Halibut Sandwich	\$21.00
<i>Crusted halibut, tomato, tartar sauce, coleslaw, bread and butter pickles, brioche bun</i>	
Albacore Tuna Melt	\$17.00
<i>Local albacore tuna salad, parmesan, cheddar cheese, bread and butter pickles, avocado, sourdough</i>	
Salmon Burger	\$20.00
<i>King salmon, avocado, white cheddar cheese, arugula, tomato, pickled jalapeno, tartar sauce, brioche bun</i>	
Alsea Burger	\$17.00
<i>Angus beef, caramelized onions, cheddar, tomato, arugula, onion aioli, bread and butter pickles, brioche bun</i>	
Pesto Chicken Burger	\$15.00
<i>House made chicken pesto patty, pesto aioli, roasted tomatoes, bacon, smoked gouda, arugula, brioche bun</i>	
Blackened Chicken Wrap	\$17.00
<i>Blackened chicken, bacon, oven-roasted tomatoes, mixed greens, red onion, white cheddar cheese, cilantro avocado dressing, flour tortilla</i>	
Bison Burger	\$21.00
<i>Wild mushrooms, caramelized onions, aged white cheddar, tomato, lettuce, onion aioli, brioche bun</i>	
Veggie Burger	\$15.00
<i>House-made patty, avocado, pico de gallo, white cheddar, lettuce, basil pesto aioli, brioche bun</i>	
Crab Melt	\$22.00
<i>Crab, jack cheese, tartar sauce, brioche bread</i>	

Entrees

Fish and Chips	
<i>Beer battered, pineapple cabbage coleslaw with poppy seeds, tartar sauce</i>	
Hearty Ragù	\$22.00
<i>Choose meat sauce with linguini pasta OR vegan house-made veggie 'meatballs' with zoodles, marinara sauce (GF pasta available) V</i>	
Crab Mac & Cheese	\$24.00
<i>Crab, three cheeses, truffle oil (GF pasta available)</i>	
Filet Mignon	\$46.00
<i>8oz. filet, broccolini, wild mushroom risotto, red wine sauce</i>	
Pan Seared Flat Iron Steak	\$28.00
<i>6oz., Truffle mashed potatoes, heirloom carrots, cipollini onions, cabernet reduction</i>	
Chicken Pesto Pasta	\$18.00
<i>Choose Zoodles or linguini pasta, diced chicken, garlic, pesto, cream, brussels sprouts, pickled pistachio</i>	

Beverages

San Pellegrino Sparkling Water	\$8.00
Bundaberg Root Beer	\$4.00
Gingerbeer	\$4.00
Brew Dr. Kombucha Superberry	\$6.00
Coffee	\$2.50
Hot Chocolate	\$3.00
Ice Tea	\$2.50
House Made Lemonade	\$2.50
Fresh Squeezed Orange Juice	\$5.00
Small Juice	\$2.50
Large Juice	\$5.00
Loose Leaf Hot Tea	\$3.50

Kids Menu

All Kids items come with soft drink

Kids Cheeseburger Slider	
<i>Comes with side</i>	
Kids Chicken Strips	\$9.00
<i>Comes with side</i>	
Kids Grilled Cheese	\$9.00
<i>Comes with side</i>	
Kids Rock Cod fish n chip	\$9.00
<i>Comes with side</i>	
Kids Mac 'n' Cheese	\$9.00
<i>Does not come with side</i>	
Pretzel & Cheese	\$6.00
<i>Does not come with side</i>	
Kids Cheese Ravioli	\$12.00
<i>Does not come with side</i>	
Kids Butter Pasta	\$9.00
<i>Does not come with side</i>	

Dessert

Table-Side S'mores	\$11.00
<i>Hershey's chocolate, graham crackers, marshmallows</i>	
Salted Caramel Bourbon Bread	\$11.00
pudding	
<i>Brioche bread, Heath bar crumble, caramel, bourbon sauce</i>	
Brownie Sundae a La Mode	\$11.00
<i>Chocolate brownie, vanilla bean ice cream, caramel, chocolate</i>	
Carrot Cake Waffle	\$11.00
<i>Pecans, cream cheese frosting, berries</i>	
Vanilla Creme Brulee	\$11.00
<i>Gluten Free</i>	
Pumpkin 'Cheesecake'	\$11.00
<i>Cashews, pumpkin, maple syrup, coconut milk, dates, dried figs, pecans, candied pecans (GF) Vegan</i>	
Chai Poached Pear	\$11.00
<i>Caramel, spiced chai sauce, vanilla ice cream, candied pecans (GF)</i>	

avocado, tomatoes, red onion,
scallions, cucumber, house Louie
dressing (Gluten Free)

Ceasar \$9.00

Garlic croutons, house dressing

Mixed Baby Greens \$7.00

Cucumber, tomatoes, house sherry
vinaigrette

Add Protein

Tacos

Chicken \$12.00

with pico de gallo, guacamole, hot
garlic habanero cream sauce, spicy
pumpkin sauce and avocado cilantro
sauce

Shrimp \$14.00

with pico de gallo, guacamole, hot
garlic habanero cream sauce, spicy
pumpkin sauce and avocado cilantro
sauce

Steak \$16.00

with pico de gallo, guacamole, hot
garlic habanero cream sauce, spicy
pumpkin sauce and avocado cilantro
sauce

Rock Cod \$18.00

with pico de gallo, guacamole, hot
garlic habanero cream sauce, spicy
pumpkin sauce and avocado cilantro
sauce

Halibut \$20.00

with pico de gallo, guacamole, hot
garlic habanero cream sauce, spicy
pumpkin sauce and avocado cilantro
sauce

Chicken (Wrap) \$15.00

Shrimp (Wrap) \$17.00

Steak (Wrap) \$19.00

Rock Cod (Wrap) \$21.00

Halibut (Wrap) \$23.00

(GF pasta available)

Oscar Filet \$42.00

Dungeness crab, 4oz petit filet
mignon, parsnip puree, green beans,
truffle hollandaise (GF)

Surf & Turf \$38.00

4 oz petit filet mignon,
twice-cooked mashed potatoes,
mushroom sauce & sauteed jumbo
prawns, truffle angel hair pasta, port
wine reduction

Seafood Pasta \$26.00

Salmon, halibut, cod, shrimp,
scallops, peas, parmesan, Cajun
cream sauce (GF pasta available)

King Salmon \$32.00

Salmon, middle eastern couscous,
orzo, dried apricots, spinach,
asparagus, herb-lemon tomato sauce

Seared Jumbo Scallop \$38.00

Roasted water chestnut puree,
corn and mushroom succotash, blood
orange balsamic reduction

Stuffed Acorn Squash \$24.00

Acorn squash, quinoa, kale,
spinach, dates, cashews, almonds,
Indian spices, shallots, orange
balsamic glaze (GF) V

Coconut Curry Seafood Stew \$29.00

Halibut, cod, salmon, shrimp,
clams, scallops, green beans, tomato
cream, coconut milk, basmati rice,
crispy noodles

Crab & Garlic Noodle \$28.00

Crab, garlic soba noodles, scallion,
parmesan cheese, bean sprouts, red
bell peppers, snow peas, yakisoba
sauce