



888-356-8624

<http://www.munchysdeliveries.com>

Local Ocean Seafoods Newport

Seasonal Specials

- Devised Egg
Rotating flavor (half-egg serving)
- Oyster Shooter
Local raw oyster, cocktail sauce, lemon (Spicy)
- Crab Cocktail \$16.00
Fresh Dungeness crab, cocktail sauce, lemon (Spicy)
- Thai Curry Mussels \$18.00
Mussels, coconut milk, sesame, chili sauce, green curry, rice noodles, cilantro (Spicy)
- Salmon Kabob Salad \$19.00
Grilled medium-rare Coho salmon, couscous, baby kale, dried apricot, orange, pistachio, onion, mint, pomegranate vinaigrette
- Rockfish Saigon Sandwich \$17.00
Grilled rockfish, pickled carrot and jalapeno, cabbage, mint, grilled hoagie (Spicy)
- Fish Tacos
Spiced fried rockfish, flour tortilla, pineapple cactus pico de gallo, al pastor sauce, cotija cheese, cilantro (Spicy)
- Pastor Prawns \$28.00
Wild prawns, white bean, spinach, shitake mushroom, pineapple, cotija cheese, pastor sauce

Oysters

Served on the half shell with champagne mignonette and Thai cucumber salsa

- Yaquina Bay
The fattest, creamiest, zestiest oyster with flavors of cucumber and melon rind
- Yeager Creek
Clean, pure, briny seawater goodness
- Hoxie Cove
These clean, briny oysters will leave you with the taste of seawater on your lips
- Oishii
Sweet, creamy, and plump in a beautiful, perfectly formed deep cup shell

Salads

- House Salad
Mixed greens, tomato, cucumber, Parmesan with Dijon vinaigrette or Louie dressing
- Grilled Calamari
Roasted fennel, shiitake mushrooms, poblano pepper, orange, Nicoise olives, queso fresco
- Nicoise Salad \$17.00
Albacore tuna grilled medium-rare, tomato, green beans, red potatoes, olives, soft boiled egg, boquerones, greens, Dijon vinaigrette
- Smoked Salmon

Small Plates

- Roasted Garlic & Dungeness Crab Soup
Creamy clam base, fresh herbs, Parmesan cheese, Panini Bakery focaccia bread
- Dungeness Crab Cake
Tartar sauce, lemon
- Grilled Albacore Tuna Kabobs
Seared medium-rare tuna, Pacific Rim-glazed vegetables, crispy rice noodles, teriyaki
- Steamer Clams \$17.00
One pound, Northwest-style - garlic, shallot, white wine, butter, toasted garlic bread
- Weatherlane Scallops
Grilled asparagus, smoked goat cheese, red onion, white balsamic vinaigrette
- Coconut Prawns
Wild Pacific prawns, sesame chili sauce, cilantro (Spicy)

Big Plates

- Grilled Fish and Chips
Panko-crusting fillet, fennel slaw, fries, tartar sauce, lemon
- Pan Fried Oysters \$20.00
Panko-butter milk crusted Yaquina Bay oysters, fennel slaw, fries, tartar sauce, lemon
- Dungeness Crab Cakes \$25.00
Two cakes, fennel slaw, fries, tartar sauce, lemon
- Fishwives Stew \$37.00
Dungeness crab, pink shrimp, scallops, clams, wild prawns, rockfish, saffron & garlic herb tomato broth, toasted garlic bread
- Moqueca De Peixe (Brazilian Stew) \$35.00
Rockfish, wild prawns, Dungeness crab, mushroom, red bell pepper, tomato, onion, coconut milk, cilantro (Spicy)
- Wild King Salmon \$33.00
Grilled medium-rare, roasted poblano pepper, Oregonzola cheese, pan-seared vegetables, linguini, tomato saffron sauce
- Grilled Hoisin Black Cod \$30.00
Asparagus, green beans, fresh orange, shiitake mushrooms, onions, red bell peppers, yakisoba noodles, sesame seeds
- Tuna Mignon \$28.00
Bacon-wrapped Albacore grilled medium-rare, frizzled onions, pan seared vegetables, tomato saffron sauce
- Grilled Halibut \$32.00
Grilled medium-rare halibut, Swiss chard, edamame, onion, applewood smoked bacon, udon noodles, ponzu sauce

Sides

- Fries \$5.00
- Side Salad \$5.00
- Fennel Slaw \$5.00
- Frizzled Onions \$6.00
- Bread \$2.50
- Sauteed Vegetables \$6.00
- Pan Fried Oysters (three) \$9.00

Kids

(14 and under)

- Fish n' Chips \$10.00
- Crab Patty and Chips \$12.00
- Kid's Beef Sliders (two) \$10.00
- Cheese Quesadilla \$8.00
- Side Fruit \$5.00

Beverage

- Iced Tea \$3.00
- Strawberry Lemonade \$3.00
- Soda \$3.00
(Pepsi brand)
- Bedford's Ginger Beer \$4.00
- Kombucha \$6.00
Rotating draft
- San Pellegrino Sparkling Water \$4.00
- Fevertree Tonic \$5.00
- Coffee (Hot) \$3.00
Surf Town Coffee Co. locally owned, fair trade, and organic
- Smith Tea (Hot) \$4.00
- Metolius Tea (Hot) \$4.00
North (herbal)

Sandwiches

Spinach, hazelnuts, roasted beets,
 poblano pepper, mushroom, queso
 fresco, pomegranate vinaigrette
Shrimp and Spicy Noodle Salad \$18.00
 Oregon pink shrimp, vegetables,
 yakisoba noodles, cilantro, hot
 sesame chili dressing (Spicy)
Oyster Spinach Salad
 Panko-buttermilk crusted Yaquina
 Bay oysters, spinach, tomato, onion,
 warm bacon vinaigrette

All sandwiches served with fries

Crab Po' Boy \$19.00
 Dungeness crab, tomatillo-avocado
 salsa verde, grilled Parmesan
 butter-cruste hoagie

Wild Salmon Sliders \$18.00
 Three chipotle-red pepper salmon
 cakes, lettuce, chili garlic aioli,
 brioche bun (Spicy)

Salmon Tuscan \$18.00
 Grilled medium-rare Coho salmon,
 prosciutto, baby kale, onion, tomato,
 basil oil, mozzarella cheese, garlic
 remoulade, Panini Bakery ciabatta
 bun

Tuna Reuben \$16.00
 Grilled medium-rare albacore,
 pastrami spices, beer braised
 sauerkraut, rye bread, Swiss cheese,
 Louie dressing

Rockfish Italiano \$17.00
 Panko-cruste rockfish, pepperoni,
 salami, pepperoncini, mozzarella, red
 pepper coulis, hoagie (Spicy)

Fish Wrap \$15.00
 Panko-cruste rockfish, greens,
 tomato, cucumber, queso fresco,
 roasted garlic lemon vinaigrette,
 tartar sauce

The Beef Burger \$15.00
 McK Ranch grass-fed beef cooked
 to order, half pound, all the
 trimmings, grilled Panini Bakery
 ciabatta bun