

STARTERS

Prawn Cocktail

Louisiana Hot Sauce and Remick Sauce 15
Traditional 15

Yaquina Bay Oysters *

Oyster on the Half Shell 1/2 Dozen 18
Oyster on the Half Shell Full Dozen 35
With Ginger Mignonette & Tobiko Caviar

Louisiana Hot Sauce Oyster Shooter 3.00
Traditional Oyster Shooter 3.00

Steamed Manila Clams

In a Ginger Coconut Curry Broth. Garnished with Cilantro,
Mint & Roasted Red Bell Peppers, Grilled Crostini 15

Fried Calamari

Dredged in Semolina Flour served with Chipotle &
Key Lime Aioli 16

Dungeness Crab & Bay Shrimp Ceviche

Tostada, Shredded Romaine, Avocado Mousse, Pico de
Gallo, Cumin Creme Fraiche 23

New Orleans Shrimp and Grits

Smoked Gouda Grit Cake, Jalapeno Butter Sauce, Garlic Aioli
18

Warm Pita Bread

With Chickpea Roasted Garlic Hummus 10

Humboldt Fog Goat Cheese Galette

Caramelized Onion, Sundried Tomato, Baby Mixed
Greens, Sherry Vinaigrette, Balsamic Glaze & Basil Oil 15

Grilled Artichoke

Salsa Verde & Lemon Aioli 12

Onion Rings

Served with our Smokey Sour Cream & Chive dip 12

Herb Truffle Fries

Parmesan Aioli 10

SOUPS

Adobe Clam Chowder

House Made, Creamy Chowder with
Yukon Gold's & Bacon
cup 7 Bowl 10

Soup of the Day

Cup 7 Bowl 10

French Onion

Melted Gruyere & Parmesan
Cheese
Small Bowl 10 Large Bowl 15

SALADS

Adobe Louie Salad

Diced Tomatoes, Beets, Orange, Black
Olives, Avocado, Pickled Red Onion,
Roasted Red Bell Pepper, Soft Boiled Egg

Steak* 28 **House Smoked Wild Salmon** 34 **Dungeness Crab** 38
Bay Shrimp 26 **Chicken Breast** 26

Grilled Romaine With Grilled Shrimp

Anchovy Dressing, Pecorino Romano Cheese, Grilled
Crostini 18

Mosaic Salad

Baby Mixed Greens, Soy Truffle Vinaigrette, Pears,
Pickled Celery, Toasted Almonds, Brewers Yeast 12

Tri Colored Roasted Beet Salad

Truffle Goat Cheese, Mixed Greens & Shallot Vinaigrette,
Candied Pecans 14

Adobe House Salad

Baby Mixed Greens, Cranberry Relish, Blue Cheese,
Toasted Almonds, Balsamic Dressing 10



*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

A 5% Yachats City Food & Beverage tax will be added to your bill.

20% automatic Gratuity will be added for parties of 7 or more.

20% automatic Gratuity will be added on take out orders.

FROM THE LAND

Cheese Burger & Fries

1/3lb Fresh Wagyu Patty on a Brioche Bun with American Cheese, Lettuce, Tomato, Red Onion, Pickle, Roasted Green

Onion Fry Sauce 15

Add Bacon 2

Add Avocado 2

Substitute Grilled Portobello Mushroom 2

Char Broiled Prime Cut Ribeye Steak

Loaded Baked Potato, Grilled Asparagus, Blue Cheese Butter, Crispy Fried Onion Strings 42

Adobe Cajun Herb Roasted 1/2 Chicken

Roasted Smashed Fingerling Potatoes, Bacon Braised Greens, Roasted Onion & Shallot Red Wine Demi-Glace 30

Roasted Pork Tenderloin Medallions

Mahogany Ginger Glaze, Roasted Baby Carrots, Brussel Sprouts, & Buttered Mashed Potatoes* 28

Marinated Portobello Mushroom

Served with Creamy Polenta, Seasonal Roasted Vegetables, Red Bell Pepper Coulis 27

FROM THE SEA

Adobe Crab Pot

Dungeness Crab meat simmered in Cream & White Wine, Topped with Caramelized Shallots, Mushrooms & Melted Cheese served with Grilled Crostini 27

Adobe Fish or Shrimp & Chips

Hand Battered Rockfish or Shrimp, Shoe String Fries, Mardi Gras Slaw 25

Bayou Style Cornmeal Fried Oysters

Mardi Gras Slaw in Malt Vinaigrette, Shoe String Fries, Remick Sauce 26

Encrusted Panko Herb Halibut

Served with Lemon Dill Mashed Potatoes, Blue Lake Green Beans, Lobster Cream Sauce 38

Lump Dungeness Crab Cakes

Roasted Seasonal Vegetables, Quinoa, Dijon Caper Aioli 38

Adobe Seafood Stew

Roasted Tomato & Basil Broth, Clams, Prawns, Squid, Rockfish, Dungeness Crab, Grilled Crostini 45



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