

## STARTERS

### Bay Shrimp Cocktail

Local Bay Shrimp Served with Cocktail Sauce 15

### Prawn Cocktail

Jumbo Prawns served with Cocktail Sauce 16

### Steamed Manila Clams

Blistered Cherry Tomato, White Wine Butter Sauce Basil & Crostini 24  
Add Linguine 5

### Fried Calamari

Dredged in Semolina Flour served with Chipotle Aioli 17

### Seafood Tower \*

Choice of Marinated Ahi Tuna, Oregon Pink Shrimp, or Crab Meat Stacked with Cucumber, Avocado, Green Onion, Sesame Seed, Dried Seaweed Strips, Chipotle Aioli, Wasabi Aioli, Topped with Fried Wonton & Vermicelli 24

### Yaquina Bay Oysters \*

1/2 Dozen on the Half Shell 18  
Oyster Shooter 3.00  
Cocktail Sauce or Apple Ginger Sauce

### Crab Cakes

Our Handmade Crab Cakes Served with a Dijon Caper Aioli & Small Cesar Salad 22

### Adobe Crab Pot

Lump Crab Meat & Local Mushrooms in Cream and White Wine Sauce. With Melted Gruyere Cheese, Topped with Chives and served with Crostini 22

### Smoked King Salmon

### Spinach Artichoke Dip

House Smoked Salmon, Spinach, Artichoke Heart, Gruyere, Smoked Gouda, Jalapeno, Cream Cheese, Sour Cream, Topped with more Gouda Cheese and Baked served with Crostini 22

### Adobe Skins

Four Deep Fried Potato Skins Filled with Bacon & Smoked Gouda Cheese, Served with Smokey Sour Cream, Green Onion 12  
Sub BBQ Pulled Pork 16

### Hummus & Pita Bread

Cilantro Roasted Garlic Hummus 14

### Rosemary Truffle Garlic Fries

Parmesan Cheese, Garlic Aioli 12

### Fried Brussel Sprouts

Truffle Oil, Lemon, Parmesan Cheese, Garlic Aioli 16

### Oregon Blue Mushroom Ragout

Exotic Locally Grown Mushrooms from Rainforest Mushrooms in a Creamy Herb Sherry Sauce, Topped with Melted Organic Cave-aged Oregon Blue Cheese from Rogue Creamery, Served with Micro Greens from Lil Swiss Farms & a French Baguette 18

## SOUP

### Adobe Clam Chowder

House Made Creamy Chowder with Yukon Gold Potatoes and Bacon  
Cup 9 Bowl 14

### French Onion Soup

This Classic Soup has a Rich Savory Broth and Caramelized Onions with Melted Gruyere Cheese  
Cup 11 Bowl 16

## SALAD

### Adobe Cobb Salad

Mixed Greens and Spinach topped with Bacon, Gruyere, Smoked Gouda, Avocado, Cherry Tomato, Pickled Onion, and Hard Boiled Egg Served with Bleu Cheese Dressing on the Side 24

### Tri Colored Roasted Beet Salad

Truffle Goat Cheese, Mixed Greens & Shallot Vinaigrette, Candied Pecans 16

### Caesar Salad

Romaine, Parmesan, Croutons,  
House made Caesar 16  
Small Side Caesar 8

### Adobe House Salad

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

### Upgrades

Buttery Lobster Tail 17 Crab 14 Grilled Shrimp 14 Bay Shrimp 8  
Sirloin Steak 16 House-Smoked Tri Tip 16 Grilled Chicken Breast 8  
Bacon 4 Avocado 3 Grilled Jalapeno 3

## FROM THE LAND

### Adobe Cheese Burger & Fries \*

8oz Fresh Wagyu Patty on a Brioche Bun with Aged Tillamook Sharp Cheddar, Lettuce, Tomato, Caramelized Onions, Garlic Aioli 25  
Grilled Portobello Mushroom Substitute Available  
Add Avocado 2      Add Bacon 4

### Smoked Tri Tip Stroganoff

House Smoked Tri Tip & Local Mushrooms Medley Simmered in Creamy Beef Brandy Sauce, Served over Egg Noodles 38

### Smoked Tri Tip & Shrimp

House-Smoked Angus Tri Tip, Grilled Jumbo Shrimp, Garlic Mashed Potato, Sautéed Broccolini & Petite Carrot, Local Mushroom Demi, Local Micro Greens, & Smoked Sea Salt 48

### Chicken Cordon Bleu

Chicken Breast Rolled with Smoked Ham & Swiss Cheese, Served with Garlic Mashed Potato, Grilled Veggies, & Chardonnay Cream Sauce with Local Mushrooms 35

### Pork Medallion

Achiote Marinated Pork Tenderloin Grilled & Served Atop Potato Rosti & Green Pea Puree, Served with Queso Fresco, Toasted Pumpkin Seed, Cilantro, Mint & Smokey Sour Cream 38

### Oregon Blue Grilled Cheese

Rogue Creamery Cave-Aged Blue Cheese, Gruyere, Local Oyster, Lions Mane & Maitake Mushrooms From Rainforest Mushrooms, Bacon, Garlic Aioli all on a Buttery Thick-Cut Brioche, Served with Rosemary Truffle Fries 24

### Grilled Ribeye Steak \*

Loaded Baked Potato, Grilled Asparagus, Bleu Cheese Butter, Crispy Fried Onion Strings 46  
Add Lobster Tail 17

## FROM THE SEA

### Adobe Fish or Shrimp & Chips

Hand Breaded Rock Fish or Shrimp, Seasoned Fries, House Malt Vinegar Slaw 26

### Adobe Cioppino

Pacific Cod, Manila Clams, Calamari and Jumbo Prawn, Simmered in Roasted Tomato Lemon & Clam Broth with Mire Piox & Fresh Herbs, Served with Garlic Parmesan Baguette 40

### Scallop & Shrimp Scampi

Sea Scallop & Jumbo Shrimp Sauteed in Ancho Chile Butter with Bell Peppers, Garlic, Lemon, Herbs & Spices, Topped with Parmesan, Local Micro Greens, Lemon Zest Served with Linguine & Crostini 48

### Cornmeal Fried Oysters

House Malt Vinegar Slaw, Seasoned Fries, Remick Sauce 28

### Hazelnut Crusted King Salmon

Topped with Lemon Basil Pesto, Crushed Hazelnut, Parmesan, & Breadcrumbs, Served with Blackberry Balsamic Gastrique, Potato Rosti, Broccolini, Petite Carrot 46

### New Orleans Shrimp n' Grits

This Southern Classic Prepared with Smoked Gouda Creamy Grits, in a Jalapeno Butter Sauce, and Garlic Aioli 28  
Sub Linguine 5

### Upgrades

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Sirloin Steak 16 House-Smoked Tri Tip 16 Grilled Chicken Breast 8  
Bacon 4 Avocado 3 Grilled Jalapeno 3