

FLORENCE



OREGON

Riverside Dining - Elevated Coastal Cuisine

**Superb Wine Selection - Top Shelf Bar • Local Micro Brews
Steak • Seafood • Lamb • Duck • Pasta**

SOUPS & SALADS

Caesar Salad

*The Classic salad with croutons
and parmesan cheese 7.*

*Chicken Add 4. Grilled Shrimp Add 5.
White anchovies Add 4.*

Depot Clam Chowder

Cup 5. Bowl 7.

Cream of Mushroom Soup

Cup 4. Bowl 6.

House Salad

Organic greens, choice of dressing 5.

APPETIZERS

Crab Cakes

Oregon Dungeness and rock crab 14.

Crab Stuffed Mushrooms

Topped with creamy dill sauce 13.

Calamari Fingers

With a parmesan panko crust 10.

Pan-Fried Oysters or Cajun Grilled

*Plump local oysters lightly dusted and
grilled 11.*

Oysters Madrid

*Local oysters in a white wine tomato
cilantro broth 11.*

Lime-Pepper Prawns

*Sautéed with fresh lime, garlic
and pepper 8.*

Lamb Riblets (3)

*New Zealand lamb riblets, grilled and
served with mint sauce 11.*

Steamer Clams or Mussels

*A one pound serving in a white wine
garlic tomato broth served with crusted
bread 12.*

Seared Ahi Tuna

*With a balsamic reduction and garlic
aioli 12.*

Toasted Onion Battered Green Beans

Thai style and lightly battered 7.

Manchego Cheese & Crusted Bread

Sheep's cheese from Spain 9.

Fresh Mozzarella Plate

*Fresh mozzarella, Roma tomatoes, basil
pesto and crusted bread 12.*

Smoked Salmon & Trout Plate

*Local salmon and Idaho trout, capers,
red onion, cream cheese and crusted
bread 15.*

ARTISAN BREADS

**Italian Focaccia or French roasted garlic bread
with extra virgin olive oil or basil pesto**

Reservations are highly recommended. Call for reservations
after 3 p.m. Full dinner is served until 10 p.m.

541-902-9100

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FROM THE SEA

Crab Encrusted Alaskan Halibut

With chili cream sauce and side Caesar salad 17.

Crab Encrusted Alaskan Cod

With chili cream sauce, Yukon mashed potatoes and side Caesar salad 15.

Wild Alaskan Coho Salmon

Grilled or Cajun Style with side Caesar salad 17.

Arroz Com Marisco Portuguese

Assorted seafood, tomato clam dill broth, steamed rice with side Caesar salad 21.

Razor Clams

Breaded and grilled with rice and a house salad 20.

Grilled Sea Scallops

Served on a bed of capellini 20.

Linguine and Clams

One pound of clams tossed in white wine, garlic and clam broth 17.

Tempura Prawns

Lightly battered, served with rice and side house salad 14.

Waterfront Fish & Chips

Hand dipped and deep fried Atlantic Cod 12. Alaskan Halibut 17.

Waterfront Seafood Platter

Atlantic cod fish and chips, prawns, cup of chowder 17.

Dungeness Crab Caesar Salad

Topped with Dungeness crab served with grilled garlic bread 18.

Seafood Linguine

Assorted seafood in a creamy Alfredo or marinara sauce 17.

FROM THE LAND

Flat Iron Steak

Certified Angus Beef® grilled topped with gorgonzola blue cheese sauce, Yukon mashed Potato, side house salad 17.

New York Strip

Certified Angus Beef® served with Yukon gold mashed potato, side house salad 20.

Surf and Turf

Grilled Certified Angus Beef®, choice of grilled oysters or prawns, mashed potato, side house salad.
Flat Iron Steak 20. New York Steak 24.

Maple Leaf Grilled Duck Breast

With a 5 spice rub, served medium rare with savory rice and seasonal vegetables 17.

Chicken Nespolina

Chicken breast sautéed in Rose wine, fresh vegetables, Yukon mashed potato 17.

Rack of Lamb

Grilled rack (4 ribs), Yukon mashed Potato, side house salad 18.

Braised Lamb Shank

Osso buco style, Yukon mashed potato, side house salad 18.

Parmesan Chicken with

Marinara Cream Pasta capellini, parmesan encrusted chicken breast, marinara cream sauce, side Caesar salad 15.

Pasta Jambalaya

Linguine, Andouille sausage, shrimp, chicken in Cajun cream sauce 17.

Chimichurri Flat Iron Steak

Certified Angus Beef® grilled and sliced, black bean and corn salsa, sweet potato fries, chimichurri sauce 18.

BURGERS

*All burgers are served with lettuce, tomato, red onion & garlic aioli with choice of French fries or house salad. Gluten Free Bun add \$2. Cheese Add \$1
Substitute Caesar Salad for \$2*

All American Burger

Certified Angus Beef® hormone free beef 10. Add Gorgonzola bleu cheese 2.

Surf & Turf Burger

Certified Angus Beef® hormone free beef with choice of grilled oysters or prawns 15.

Cajun Fish Burger

Alaskan cod grilled with Cajun spices 12.

Chicken Parmesan Burger

Parmesan encrusted chicken breast on Kaiser bun 12.

Veggie Hempburger

Veggie patty made with organic brown rice, Hemp hearts, served on Kaiser bun 11.

Prices on this Menu may be Subject to Change.

Split plate Fee is \$3. 18% gratuity is suggested for parties of 6 or more. Most of our entrees are served Bistro style where entrée and side salad share the same plate. Most of our menu items can be modified to be Gluten Free please ask your server!