

STARTERS & SHAREABLES

	OYSTER SHOOTER Oyster and cocktail sauce served in a shot glass with a lemon wedge	
	FRIED OYSTERS (3 OR 6)	
→ ★ •	FRIED CHEESE CURDS (V)	ij
	PUB PRETZELS (V)	
	PICKLE FRIES (V)	
	CHICKEN WINGS (6)	•
\	SMOKED SALMON DIP	i
	SHRIMP COCKTAIL \$11 A classic with a Rogue twist: jumbo shrimp, Tajin, house-made cocktail sauce, and all the fixin's	

SOUPS & SALADS

YAQUINA BAY CLAM CHOWDER Our house-made recipe with locally-sourced clams, served with saltine crackers + Choose from a cup, bowl, or bread bowl	\$6.50 / \$9 / \$13
MOM'S CHILI Served with sour cream, cheese, and green onions + Choose from a cup, bowl, or bread bowl	\$6.50 / \$9 / \$13
HAZELNUT CRANBERRY SALAD (V) (5)	
CLASSIC CAESAR SALAD (V) Romaine lettuce, parmesan cheese, and croutons with Caesar dressing + Make it vegan! + Add chicken (\$4) + Add avocado (\$2)	\$13

















FROM THE SEA

	IPS
	s 'N' CHIPS
	LMON SANDWICH
	ORIZO
	SANDWICHES & MAINS
Two smash beef patt	MASH BURGER
Two smash beef patt	SMASH BURGER
Black bean burger pa with your choice of for + Add American, S	Gwiss, Gorgonzola, or cheddar cheese (\$0)
DEAD GUY BBQ Grilled chicken breas	CHICKEN SANDWICH \$16 st with melted Swiss cheese, bacon, lettuce, tomato, red onions, and our Dead Guy Whiskey n ciabatta with your choice of fries or tots
	WICH (V)
	M RAVIOLI ()
	DESSERT

DRINKS

ROGUE ROOT BEER LEMONADE SHIRLEY TEMPLE ICED TEA SODA (PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, MOUNTAIN DEW)





