

Local Ocean Seafoods

# CATERING & EVENTS

DECEMBER 2019





Local Ocean offers numerous options for your private party or special event.

Enjoy our fresh, local seafood here in our Newport bayfront dining room in a **private or semi-private dining** space or have us **cater** at your location of choice.

Consider **pick up party platters** for casual and small events or go all out with a signature **chilled seafood and sparkling wine bar** for that special occasion.

Any way we serve it, our mission is to give you and your guests the **best seafood experience of your life.**

## CATERING COORDINATORS

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# HORS D'OEUVRES

## PLATTERS



<b>Mini Dungeness Crab Cakes</b>	<b>100</b>
<b>Smoked Seafood Charcuterie</b> and local cheeses	<b>100</b>
<b>Black Cod Skewers</b> Hoisin glazed	<b>100</b>
<b>Coho Salmon Crostini</b> Pear, smoky Oregonzola, pistachio	<b>100</b>
<b>Salmon Sliders</b> Chipotle salmon cake, brioche bun	<b>100</b>
<b>Wild Prawn Skewers</b> Rum-lime glazed	<b>85</b>
<b>Albacore Tuna Sashimi</b> Sesame-crust with wasabi mayo	<b>85</b>
<b>Deviled Eggs</b> smoked salmon, green onion	<b>85</b>
<b>Albacore Tuna Kabobs</b> Teriyaki style	<b>85</b>
<b>Pink Shrimp Bruschetta</b> with smashed avocado	<b>70</b>
<b>Hawaiian-style Chicken Lollipops</b>	<b>70</b>
<b>Albacore Tuna Poke Bites</b> on wonton	<b>70</b>
<b>Hummus with Pita and Assorted Vegetables</b> (Vegan) Choose: garbanzo bean, butternut squash, sweet potato or edamame	<b>50</b>
<b>Oregon Pink Shrimp Shooters</b> with avocado salsa verde (GF)	<b>50</b>
<b>Yaquina Bay Oyster Shooters</b> with cocktail sauce and lemon (GF)	<b>50</b>
<b>Mussel Shooters</b> with green curry sauce (GF)	<b>50</b>

**ALL PLATTERS HAVE 25 PIECES EACH\***

## ORDERING GUIDELINES

There is no minimum for platter orders. We recommend the following serving guidelines:

- **Light Portion** (for pre-dinner appetizers) 2-3 pieces per person
- **Light-Medium Portion** (for wine receptions or events 1.5 hours in length) 5-6 pieces per person
- **Medium Portion** (for receptions or events 2+ hours in length) 6-7 pieces per person
- **Heavy Portion** (in lieu of dinner) 8 or more pieces per person

**Passed Appetizer Service** by our wait staff is available for \$25 per waiter per hour

\*Platter counts can be customized to fit your group; however each platter must contain a minimum of 25 pieces and only one type of hors d'oeuvre. Protein portions are approximately 1.5-2 oz.

# LUNCH BUFFET PLATTERS

## SANDWICHES 5 WHOLE OR 10 HALF

<b>Pink Shrimp Po'boy</b> avocado salsa verde on a grilled parmesan crusted hoagie	60
<b>Albacore Tuna Salad Wrap</b> sharp white cheddar cheese on a tomato-basil tortilla	55
<b>Wild Salmon Primo</b> prosciutto, arugula, tomatoes, red onions, basil oil, mozzarella cheese and roasted garlic rémoulade on a grilled ciabatta bun	70
<b>Beef Cheeseburger</b> McK Ranch free-range, grass-fed, half-pound beef patty, Tillamook sharp white cheddar cheese, lettuce, tomato and red onion on a grilled ciabatta bun	65
+ <b>Add Applewood Smoked Bacon</b>	15
<b>Fish Tacos</b> (10 total) seasonal preparation	70

## SALADS 5 ENTRÉE OR 10 SIDE

<b>Northwest Salad</b> romaine, roasted butternut squash, chermoula, roasted oyster mushrooms, blueberries and cotija cheese with a pomegranate-mint vinaigrette	70
<b>Rustic Salad</b> baby kale, grilled acorn squash, roasted spiced cauliflower, pumpkin seeds and red onions with a white balsamic vinaigrette	50
<b>Oregon Berry Salad</b> spinach, blueberries, hazelnuts, Rogue Creamery Oregonzola smoky bleu cheese, pomegranate vinaigrette	65
+ <b>Add Pink Shrimp</b> to any salad	15
+ <b>Add Smoked Salmon</b> to any salad	25

## SOUPS 5 BOWLS OR 10 CUPS

<b>Gingered Carrot</b> with coconut milk	40
<b>Sherry Bisque</b> with wild mushrooms	50
<b>Navy Bean</b> with roasted vegetables	40
<b>Cream of Roasted Parsnip</b> with hazelnuts	45
+ <b>Add Pink Shrimp</b> to any soup	15
+ <b>Add Smoked Salmon</b> to any soup	20
<b>Roasted Garlic &amp; Dungeness Crab Soup</b> with Parmesan cheese	75

## ADD-ONS

<b>Kettle Chips</b> serves ten	15
<b>Shortbread Cookie Platter</b> serves ten	15
<b>Beverages</b>	see page 8

# CLASSIC DINNER BUFFET

STARTING AT \$48 PER PERSON WITH 25-PERSON MINIMUM ORDER

## HOT ENTRÉE *SELECT TWO*

**Teriyaki-style Albacore Tuna Medallions**

**Baked Lingcod** with saffron-roasted pepper cream

**Rockfish Santa Cruz** with mango pico de gallo

**Stuffed Portobello Mushroom** with smoky Oregonzola and quinoa

**Herb Chicken Breast** with citrus glaze

**UPGRADED ENTRÉES + 4/person**

**Baked Wild Salmon** with hazelnut & fennel gremolata and citrus-caper glaze

**Oregon Pink Shrimp-Stuffed Halibut** poached in coconut milk

**Peppercorn Crusted New York Strip Steak** medallions with cremini mushrooms

## SIDE DISHES *SELECT TWO*

**Herb Roasted Potatoes**

**Creamy Mashed Potatoes**

**Roasted Brussels Sprouts**

**Mixed Greens Salad** cucumber, tomatoes, parmesan cheese, dijon vinaigrette

**UPGRADED SIDES + 2.5/person**

**Baby Kale Salad** acorn squash, roasted cauliflower, pumpkin seeds

**Spinach Salad** bacon, avocado, jicama, orange, citrus vinaigrette

**Romaine Salad** roasted butternut squash, chermoula, wild mushroom, cotija cheese, pomegranate-mint vinaigrette

+ **Add Pink Shrimp** to any salad + **3/person**

+ **Add Smoked Salmon** to any salad + **5/person**

## DESSERT *ADD-ON*

**Seasonal Desserts** ask about available options + **6 - 8/person**

**Custom Cakes & Desserts** available upon request

## INCLUDED

**Focaccia bread** fresh baked by Panini Bakery with herb butter

**Water & Iced Tea**

Ask about our seasonal dinner buffet options.

# DRINKS

## REFRESHMENTS

<b>Iced Tea</b>	<b>20/gallon</b>
<b>Strawberry Lemonade</b>	<b>20/gallon</b>
<b>Coffee &amp; Tea</b>	<b>3/drink</b>
available a la carte or as a per-person add-on	
<b>Seasonal House Made Beverage</b>	<b>5/drink</b>
available a la carte or as a per-person add-on	

## BOTTLED SODA

<b>Izze Soda</b> Rotating flavors	<b>4/bottle</b>
<b>Bedford's</b> Ginger Beer	<b>4/bottle</b>
<b>Hot Lips Soda</b> Rotating flavors	<b>4/bottle</b>
<b>Dry Sparkling Soda</b> Rotating flavors	<b>4/bottle</b>
<b>Voss Artesian Sparkling Water</b>	<b>4/bottle</b>
<b>FeverTree Tonic</b>	<b>5/bottle</b>

# BAR

**AVAILABLE WITH A \$200 MINIMUM DRINK PURCHASE**

## BAR PACKAGES

<b>Standard Bar</b> Well spirits* with soda water, tonic, ginger beer, Pepsi, Diet Pepsi, Sierra Mist	<b>10/drink</b>
+ <b>Standard Plus</b> Simple mixed drinks (margaritas, lemon drops, gimlets, moscow mules, etc.)	<b>11/drink</b>
+ <b>Signature Cocktails</b> Four seasonal house cocktails selected by our Bar Manager	<b>13/drink</b>
+ <b>Martinis &amp; Manhattans</b> Martinis, Manhattans, & Old Fashioned	<b>14/drink</b>
+ <b>Cadillac Martinis &amp; Manhattans</b> Top-shelf spirits for Martinis, Manhattans, & Old Fashioned	<b>16/drink</b>

### \*Five-Spirit Well

Crater Lake Vodka - Aviation Gin - Burnside Bourbon - Espolòn Blanco Tequila - Casa Magdalena Ron Blanco Rum

# BEER

## BEER DRAFT

**Two-Tap Draft Setup** *starting at \$100 + 6/pint*

We can order almost any beer for your event -  
ask your event coordinator about options

## BOTTLED BEER

<b>Rogue Dead Guy Ale</b>	<b>5/bottle</b>
<b>Rainier or Coors Light</b>	<b>3/bottle</b>
<b>Bitburger Drive Non-Alcoholic Beer</b>	<b>4/bottle</b>
<b>Special Order</b> (minimum 24 bottles)	<b>ask</b>



## WINE

### House Wine Selections

**Red** - Felino **2017 Malbec**

**9/glass or 36/bottle**

**White** - Lumos **2017 Pinot Gris**

**9/glass or 36/bottle**

**Rosé** - Renegade Wine Co. **2017 Rosé of Syrah**

**9/glass or 36/bottle**

**Sparkling** - Adami **NV Garbél Prosecco Brut**

**10/glass or 40/bottle**

### Local Choice Selections

**Red** - Valley View Winery **2016 Anna Maria Tempranillo**

**10/glass or 39/bottle**

**White** - King Estate **2016 Pinot Gris**

**10/glass or 39/bottle**

**Rosé** - Willakenzie **2018 Rosé of Pinot Noir**

**10/glass or 39/bottle**

**Sparkling** - Sokol Blosser **2016 Blue Bird Cuvée**

**11/glass or 44/bottle**

**Personal Selection** hand pick your wine from our full bottle list

***see full bottle list on page 9***



# BOTTLE LIST

## WHITES

### YOUR PERFECT PINOT GRIS (OR BLANC)

King Estate <b>2017 Pinot Gris</b>	<b>39</b>
Willamette Valley, Oregon	
Lumos <b>2017 Pinot Gris</b>	<b>36</b>
Willamette Valley, Oregon	
The Eyrie Vineyards <b>2017 Pinot Blanc</b>	<b>48</b>
Willamette Valley, Oregon	
St. Innocent <b>2016 Pinot Blanc</b>	<b>45</b>
Willamette Valley, Oregon	

### SHADES OF CHARDONNAY

Ferrari-Carano <b>2016 Chardonnay</b>	<b>51</b>
Sonoma Valley, North Coast, CA	
Disruption <b>2017 Chardonnay</b>	<b>35</b>
Columbia Valley, Washington	
Adelsheim <b>2017 Chardonnay</b>	<b>45</b>
Willamette Valley, Oregon	
Failla <b>2017 Chardonnay</b>	<b>75</b>
Sonoma Coast, California	

### TOTALLY DIFFERENT SAUVIGNON BLANCS

Capitello Wines <b>2018 Sauvignon Blanc</b>	<b>36</b>
Marlborough, New Zealand	
Andre Dezat et Fils <b>2018 Sancerre</b>	<b>45</b>
Sancerre, France	
Brandborg <b>2016 Sauvignon Blanc</b>	<b>40</b>
Umpqua Valley, Southern Oregon	

### CRISP, REFRESHING WHITES

Chateau St. Forin <b>2015 White Bordeaux</b>	<b>28</b>
Bordeaux, France	
Tyee <b>2016 Gewürtztraminer</b>	<b>34</b>
Willamette Valley, Oregon	
Twin Vines <b>2016 Vinho Verde</b>	<b>29</b>
Vinho Verde, Portugal	
Abacela <b>2018 Albariño</b>	<b>42</b>
Umpqua Valley, Southern Oregon	
Tristaetum <b>2017 Wichmann Dundee Dry Riesling</b>	<b>39</b>
Willamette Valley, OR	
Reustle <b>2017 Grüner Veltliner</b>	<b>55</b>
Umpqua Valley, Southern Oregon	

### SPARKLING & DESSERT

Adami <b>NV Garbél Prosecco Brut</b>	<b>40</b>
Treviso, Italy	
Scharffenberger <b>NV Brut Excellence</b>	<b>53</b>
Mendocino County, California	
Schramsberg Vineyards <b>2015 Blanc de Noir</b>	<b>75</b>
North Coast, California	
Sokol Blosser <b>2016 Blue Bird Cuvée</b>	<b>44</b>
Willamette Valley, OR	

## REDS

### YOUR PERFECT PINOT NOIR

Broadley Vineyards <b>2018 Pinot Noir</b>	<b>41</b>
Willamette Valley, Oregon	
Ayres Vineyard <b>2018 Pinot Noir</b>	<b>45</b>
Willamette Valley, Oregon	
Adelsheim Vineyard <b>2018 Pinot Noir</b>	<b>52</b>
Willamette Valley, Oregon	
Tristaetum <b>2017 Pinot Noir</b>	<b>60</b>
Willamette Valley, Oregon	
The Beaux Frère Vineyard <b>2017 Pinot Noir</b>	<b>100</b>
Willamette Valley, Oregon	
Flaneur Cuvée Constantin <b>2016 Pinot Noir</b>	<b>85</b>
Willamette Valley, Oregon	

### BIG REDS

Dunham Cellars <b>2016 Red Blend</b>	<b>55</b>
Walla Walla, Washington	
Felino <b>2017 Malbec</b>	<b>36</b>
Mendoza, Argentina	
Valley View Winery <b>2016 Anna Maria Tempranillo</b>	<b>39</b>
Rogue Valley, Southern Oregon	
Abacela <b>2016 Fiesta Tempranillo</b>	<b>49</b>
Umpqua Valley, Southern Oregon	
Rodney Strong <b>2016 Cabernet Sauvignon</b>	<b>34</b>
Sonoma Valley, North Coast, California	
Predator <b>2017 Zinfandel</b>	<b>35</b>
Lodi, California	
Quilt <b>2017 Cabernet Sauvignon</b>	<b>58</b>
Napa Valley, California	

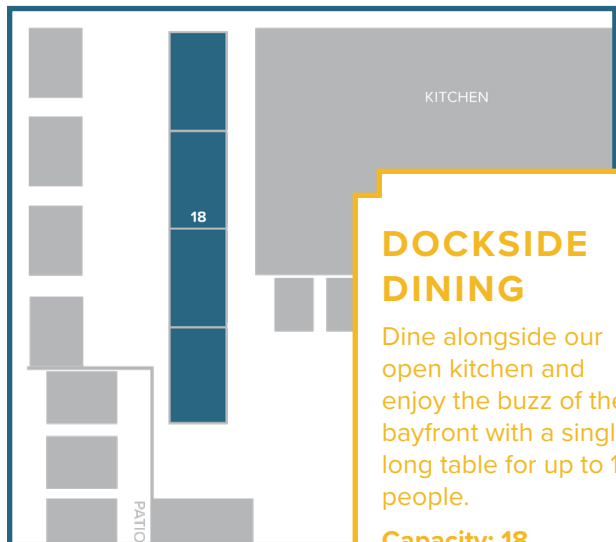
## ROSÉS

Renegade Wine Co. <b>2017 Rosé of Syrah</b>	<b>36</b>
Walla Walla, Washington	
Willakenzie <b>2018 Rosé of Pinot Noir</b>	<b>39</b>
Willamette Valley, Oregon	

# PRIVATE PARTIES

## PARTY SIZE

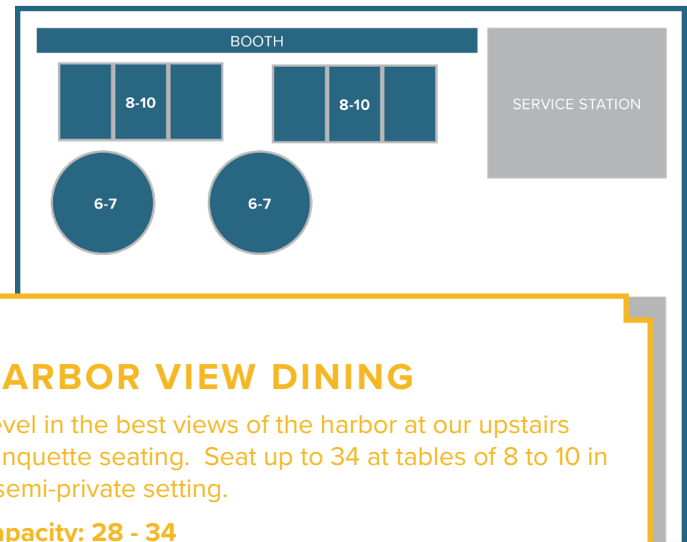
We offer the following semi-private and private dining options for parties from 18 to 86. For groups smaller than 18, simply call ahead to make a large reservation.



### DOCKSIDE DINING

Dine alongside our open kitchen and enjoy the buzz of the bayfront with a single long table for up to 18 people.

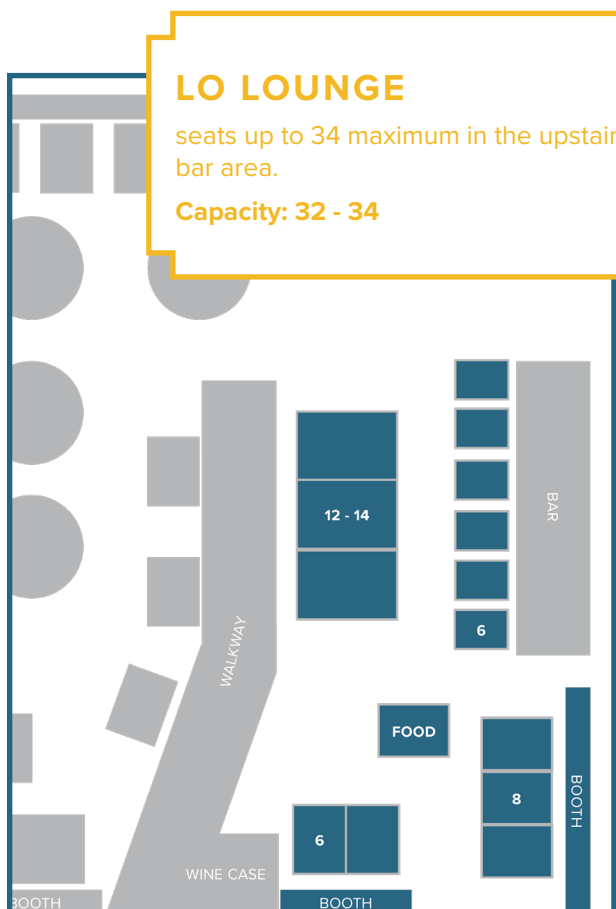
**Capacity: 18**



### HARBOR VIEW DINING

Revel in the best views of the harbor at our upstairs banquet seating. Seat up to 34 at tables of 8 to 10 in a semi-private setting.

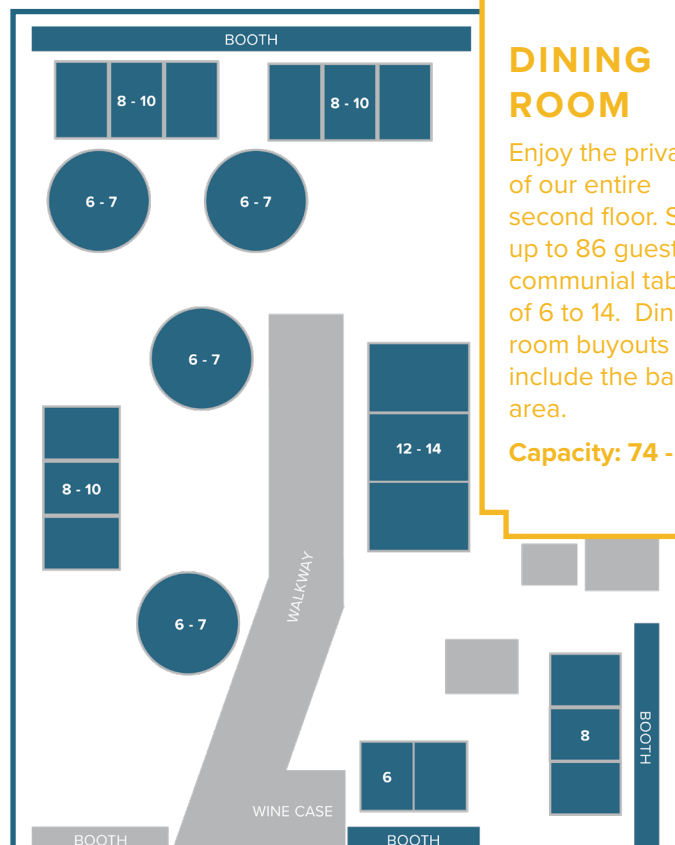
**Capacity: 28 - 34**



### LO LOUNGE

seats up to 34 maximum in the upstairs bar area.

**Capacity: 32 - 34**



### DINING ROOM

Enjoy the privacy of our entire second floor. Seat up to 86 guests at communal tables of 6 to 14. Dining room buyouts must include the bar area.

**Capacity: 74 - 86**

## MINIMUMS & RESTRICTIONS

The following are the minimum orders required for private parties. Minimums depend on the time of day and the time of year (pricing season).

		HIGH SEASON Jun 15 - Sep 15 All Year - Weekends & Federal Holidays	MID SEASON Sep 16 - Nov 15* Feb 16 - Jun 14* <i>*Excludes Weekends &amp; Holidays</i>	LOW SEASON Nov 16 - Feb 15* <i>*Excludes Weekends &amp; Holidays</i>
<b>LUNCH</b>  Seat at <b>11:30 a.m.</b> Maximum <b>1.5 hours</b>	<b>DOCKSIDE</b>	\$800	\$600	\$400
	<b>HARBOR VIEW</b>	\$1,000	\$700	\$500
	<b>LO LOUNGE</b>	\$1,200	\$800	\$600
	<b>DINING ROOM</b>	\$3,000	\$2,000	\$1,500
<b>HAPPY HOUR</b>  Seat at <b>3:00 - 4:00 p.m.</b> Maximum <b>2 hours</b>	<b>DOCKSIDE</b>	\$1,500	\$800	\$500
	<b>HARBOR VIEW</b>	\$1,800	\$950	\$600
	<b>LO LOUNGE</b>	\$1,600	\$1,100	\$700
	<b>DINING ROOM</b>	Not Available	\$3,000	\$2,000
<b>DINNER</b>  Seat at <b>6:00 - 7:00 p.m.*</b> Maximum <b>2 hours</b>  <i>*During Low Season, additional seating times may be available.</i>	<b>DOCKSIDE</b>	\$2,500	\$1,200	\$800
	<b>HARBOR VIEW</b>	\$3,000	\$1,500	\$1,000
	<b>LO LOUNGE</b>	\$3,000	\$1,800	\$1,200
	<b>DINING ROOM</b>	Not Available	\$4,500	\$3,000

# OUR POLICIES

Our staff is here to assist you in planning your event. To get you started, here are some basics:

## STAFFED EVENTS

**A minimum order of \$2,000** (food and beverage) is required for **offsite, staffed events**. We do provide pick up and drop off service for smaller events or we can provide staffing at an hourly rate.

For insurance liability purposes, we do not provide staffing unless all food is provided by Local Ocean Seafoods. Desserts provided by health department approved kitchen facilities are the exception. Custom cakes & desserts are available upon request.

Local Ocean Seafoods will determine the appropriate number of staff for your event. Typically it is one server per 25-30 guests and one bartender per 100 guests. For off-site events, our proposal will include staffing for up to 3 hours beginning at the event start time through the close of the event.

## CLIENT RESPONSIBILITY

To serve you best, we ask that you finalize your plans as follows:

- **Menu selections** are preferred 2 weeks prior to the event.
- **Final guest count** is required 7 business days prior to the event. Increased guest counts may incur additional charges. A decrease in guest counts may result in decreased charges, such that the decrease is limited to 10%.

For offsite events, it is the client's responsibility to have the event area set up with tables, chairs, linens, and décor prior to the start of the event. We can provide some of these services at an additional cost. See page 11 for more information and for our list of recommended vendors.

## DELIVERY

**Free delivery** within Newport city limits is offered for orders over \$250.

**All Deliveries Outside Newport** city limits will incur the cost of staff travel time plus a \$0.50 per mile fee.

## GRATUITY

The following gratuity will be added to the total food and beverage order:

- **Full Service Events** 18%
- **Drop-off Orders** 10%
- **Pick-up Orders** 5%

## PAYMENT SCHEDULE

**DEPOSIT** a 50% deposit is due at contract signing for orders over \$500

**FULL PAYMENT** of the balance is due within 10 days of receipt of the final bill

**LATE PENALTY** all unpaid invoices are subject to a late charge of 1.5% per month

## PRICE & MENU ADJUSTMENTS

**Prices subject to change** up to 60 days prior to a contracted event. **Menu items may be adjusted** to accommodate seasonal availability of food items.

## ALCOHOL & BAR

### STAFFED BAR POLICIES

As your preferred caterer, it is Local Ocean Seafoods' policy to serve all the food and beverage at your event. Local Ocean wants to ensure your event is flawless and your guests have an experience indicative of our culinary and service standards. We require that Local Ocean staff direct and administer all of the bar beverage service. If you choose to provide your own alcohol, we have a menu of service charges (listed below) that ensures our OLCC-permitted staff are in charge of your bar.

If your bar is hosted, then our staff will not put out a tip jar unless requested (18% gratuity is automatically added to your invoice). If it is a cash bar, our staff will put out a tip jar.

### WINE POLICIES

For a hosted bar, wine is available by the bottle only. There are 4-5 glass pours in one bottle of wine.

By the glass pricing is shown for cash bars.

### CLIENT-PROVIDED ALCOHOL

If you choose to provide your own beverages, we cannot assume the responsibility of replenishing should you run out.

#### FEES FOR CLIENT-PROVIDED ALCOHOL:

- **Per Person Add-On** \$1.50 (glass rental, washing, breakage, etc.)
- **Service Charge/Gratuity** \$2 per person
- **Corkage Wine** \$10/bottle
- **Corkage Beer** \$1/bottle
- **Corkage Keg** \$50/keg
- **Bar Setup/Breakdown** \$100 per bar (1 bar hosts approximately 100 guests)
- **Bartender** \$200 for up to 4 hours (1 bartender hosts approximately 100 guests)
- **Draft System Rental** \$100 (2 taps)

### UNSTAFFED EVENTS

For unstaffed, private events you do not need an OLCC server, provided that you are not charging guests for alcohol.



# VENUES

## RECOMMENDED VENUES

VENUE	PERKS	PARTY TYPE
<b>Pacific Maritime Heritage Center</b> 333 SE Bay Blvd Newport, Oregon 97365 (right next door to Local Ocean) 541-265-7509	<ul style="list-style-type: none"> <li>• Museum &amp; Art Galleries</li> <li>• Theater</li> <li>• Outdoor Balcony</li> <li>• Harbor Views</li> </ul>	Up to 200 guests <ul style="list-style-type: none"> <li>• Weddings</li> <li>• Receptions</li> <li>• Presentations</li> <li>• Cocktail Hours</li> <li>• Fundraisers</li> </ul>
<b>Yaquina Bay Yacht Club</b> 750 SE Bay Blvd Newport, Oregon 97365 541-547-3483	<ul style="list-style-type: none"> <li>• Meeting Room</li> <li>• Covered Patio</li> <li>• Views of Yaquina Bay, the fishing fleet, and the bridge</li> </ul>	Up to 120 guests <ul style="list-style-type: none"> <li>• Receptions</li> <li>• Family Reunions</li> <li>• Fundraisers</li> <li>• Bridal Showers</li> </ul>
<b>Newport Performing Arts Center</b> 777 W Olive Street Newport, Oregon 97365 541-265-2787	<ul style="list-style-type: none"> <li>• Nye Beach Location</li> <li>• Ample Parking</li> </ul>	Up to 150 guests <ul style="list-style-type: none"> <li>• Weddings</li> <li>• Receptions</li> <li>• Presentations</li> </ul>
<b>Hatfield Marine Science Center</b> 2030 SE Marine Science Drive Newport, Oregon 97365 541-867-0100	<ul style="list-style-type: none"> <li>• Aquarium &amp; Research Exhibits</li> <li>• Theater</li> <li>• Kid-Friendly</li> </ul>	Up to 100 guests <ul style="list-style-type: none"> <li>• Meetings</li> <li>• Fundraisers</li> <li>• Presentations</li> </ul>
<b>Oregon Coast Aquarium</b> 2820 SE Ferry Slip Road Newport, Oregon 97365 541-867-3474	<ul style="list-style-type: none"> <li>• Aquarium Exhibits</li> <li>• Behind-the-Scenes Tours</li> <li>• Classroom</li> <li>• Private Dining</li> <li>• Board Room</li> </ul>	Up to 300 guests <ul style="list-style-type: none"> <li>• Large Events</li> <li>• Weddings</li> <li>• Holiday Parties</li> <li>• School Groups</li> <li>• Board Meetings</li> </ul>

## MORE FROM US

**Setup & Breakdown** of your offsite event space **25/staff member/hour**

**Linens** napkins and tablecloths provided by Local Ocean **10/table + 1/guest**

**Floral Arrangements** provided in partnership with Northern Belle

**Small** Table or Bistro Centerpieces **5/each**

**Medium** Dining Table Centerpiece **15/each**

**Large** Buffet Table Arrangement **30/each**

# OUR STORY

When Local Ocean's doors first opened in 2005, owners **Laura Anderson** and fisherman **Al Pazar** envisioned “a fish market with a little restaurant attached.” Thankfully, our customers had a broader vision for us. As they lined up for bowls of crab soup and plates of perfectly grilled tuna mignon we added more tables, expanded outdoor seating, and in 2014 opened an upstairs addition, doubling our original seating capacity.

Anderson, now sole owner of Local Ocean, is from a multigenerational fishing family, and an experienced deckhand. Raised on eating salmon and lingcod for dinner, it was not until her college years at Oregon State University that she realized some of the most valuable natural capital on the planet is right outside our front door. People the world-over demand Oregon's wild seafood for its superior quality and flavor. **Every dish we create features sustainably caught seafood, which helps to insure the long-term health of our oceans and local fishing industry.**



ENRIQUE SANCHEZ-RODRIGUEZ - CHEF



AMBER MORRIS - FISH GODDESS

The people who make Local Ocean possible have a deep sense of pride in every dish we serve. There is an unbroken chain of respect and careful attention, from the local fishermen of the Newport fleet, to our fish buyer Amber Morris, to Chef Enrique Sanchez and his kitchen crew, to your server. **You can taste the quality and care that goes into each bite. The fish connects us.**

The wonder of Oregon's ocean bounty and our aspiration to give people the **best seafood experience of their lives** has proven to be a powerful force. People line up to eat fresh, local fish.

**Thank you for the opportunity to share with you our love of Oregon's wild seafood.**



213 SE Bay Blvd  
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(541) 574-7959

[localocean.net](http://localocean.net)

