



SMALL PLATES

Roasted Garlic and Dungeness Crab Soup Creamy clam base, fresh herbs, Parmesan cheese	8.50 (cup)	15 (bowl)
Dungeness Crab Cake Tartar sauce, lemon	9 (one)	17 (two)
Grilled Albacore Tuna Kabobs* Seared medium-rare tuna, Pacific Rim-glazed vegetables, crispy rice noodles	11 (two)	15 (three)
Salmon Bruschetta* Wild Coho salmon, grilled focaccia bread, mango-tomato pico, roasted poblano romesco sauce	11 (two)	15 (three)
Weathervane Scallops* Skewered & seared, grilled asparagus, smoked goat cheese, red onion, white balsamic vinaigrette	9 (one)	17 (two)

SALADS

House Salad Mixed greens, tomato, cucumber, Parmesan with house or Louie dressing	5 (small)	9 (large)	Add crab +11	Add shrimp +6
Grilled Calamari Roasted fennel, poblano peppers, Niçoise olives, orange, shiitake mushrooms, queso fresco				16
Niçoise Salad* Albacore grilled medium-rare, tomato, green beans, red potatoes, olives, soft boiled egg, boquerones, greens, dijon vinaigrette				17
Smoked Salmon Spinach, hazelnuts, roasted beets, mushrooms, poblano pepper, red onion, queso fresco, pomegranate vinaigrette				18
Wild Prawns Spinach, tomato, cucumber, roasted poblano, bacon, queso fresco, orange, shredded cabbage, orange vinaigrette				18
Shrimp and Spicy Noodle Salad Oregon pink shrimp, yakisoba noodles, vegetables, cilantro, hot sesame chili dressing				16

BIG PLATES

Grilled Fish and Chips Panko-crusting catch of the day, fennel slaw, fries	17 (fresh catch)	24 (halibut)
Pan Fried Oysters Panko-butter-milk-crusting Yaquina Bay oysters, fennel slaw, fries		18
Dungeness Crab Cakes Two cakes, fennel slaw, fries, tartar sauce, lemon		23
Fishwives Stew Crab, shrimp, scallops, clams, prawns, fin fish, saffron & garlic herb tomato broth		35
Grilled Black Cod Roasted butternut squash, Swiss chard, white beans, mushrooms, poblano, red bell pepper, Egyptian dukkah-nut spice		29
Moqueca De Peixe (Brazilian Stew) Rockfish, wild prawns, Dungeness crab, mushrooms, red bell pepper, tomato, coconut milk, cilantro		33
Tuna Mignon* Bacon-wrapped Albacore grilled medium-rare, frizzled onions, pan seared vegetables, tomato saffron sauce		25
Grilled Halibut* Grilled medium-rare halibut, Swiss chard, edamame, applewood smoked bacon, udon noodles, ponzu sauce		28
Wild Coho Salmon* Grilled medium-rare, roasted poblano pepper, Oregonzola cheese, pan-seared vegetables, linguini, tomato saffron sauce		30

SANDWICHES

Tillamook sharp white cheddar 1.5 — Rogue Creamery Oregonzola 3 — Applewood smoked pepper bacon 3 — Roasted poblano peppers 2	
Crab Po' Boy Dungeness crab, avocado-salsa verde, grilled Parmesan butter-crusting hoagie, fries	17
Wild Salmon Sliders Three chipotle-red pepper salmon cakes, lettuce, chili garlic aioli, brioche bun, fries	17
Tuna Rueben* Grilled medium-rare, pastrami spices, beer braised sauerkraut, rye bread, Swiss cheese, Louie dressing, fries	16
Fish Wrap Panko-crusting catch of the day, greens, tomato, cucumber, queso fresco, roasted garlic-lemon vinaigrette, tartar sauce, fries	14
Tuna Wrap Albacore tuna salad, sharp white cheddar, tomato-basil tortilla, avocado-salsa verde, house fried potato chips	13
The Beef Burger* McK Ranch grass-fed beef cooked to order, half pound, all the trimmings, grilled Panini Bakery ciabatta bun, fries	14

KIDS (14 AND UNDER)

Fish n' Chips	9.5
Crab Patty and Chips	11
Kid's Burger	9
Cheese Quesadilla	8

SIDES

Fries	5
Kettle Chips	5
Side Salad	5
Fennel Slaw	5
Frizzled Onions	6
Avocado	2
Bread	2.5
Pan Fried Oysters (three)	9
Sauteed Vegetables	6
Side Fruit	4

BOTTLED BEVERAGES

Izze Clementine	4
Bedford's Ginger Beer	4
Hot Lips Soda Rotating flavor	4
Dry Sparkling Soda Rotating flavor	4
Voss Sparkling Artesian Water	4
Fevertree Tonic	5

Wine Bottles To Go - 30% Off!*

*Pick-up only

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.**

We are committed to meeting the Coronavirus and Covid-19 outbreak head-on during this time of challenge. We will do everything in our power to continue serving our Local community as long as we possibly can, and in whatever capacity we can.

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