

## Appetizer Selections

**Crispy Calamari**, dusted with Southwestern spiced flour, flash fried, served with our house made chipotle aioli 8.95

**Blackened Ahi Tuna**, sushi grade ahi, rolled in Cajun spices, pan seared rare, sliced and served over wild honey, citrus and chipotle glaze, with house made wasabi aioli 9.95

**Hummus Platter**, house-made hummus, served with freshly fried pita chips, extra virgin olive oil, lemon and Kalamata olives 7.95

**Chef Mike's Spicy Steamer Clams**, one pound of steamers, white wine, lemon, green onion, tomato, butter, garlic, chili flakes, and a splash of double cream 12.95

**Fried Oyster Cocktail**, rice flour coated Yaquina Bay oysters, flash fried, served with mango salsa and drizzled with chipotle aioli 8.95

## Soups

**Quimby's Clam Chowder**, filled with deep water clams, Yukon gold potatoes, onion, celery, smokey bacon and love Bowl - 5.95 Bowl with an Entrée - 2.95

**Chef's French Onion**, loaded with caramelized onions, fresh beef stock, thyme, oregano, garlic, and a touch of Dijon mustard, topped with a garlic roasted crouton and baked with shredded Swiss, and Parmesan cheeses Bowl - 5.95 Bowl with an Entrée - 2.95

## Our Chef's Composed Salads

**Spinach Salad**, organic baby spinach, hard egg, candied hazelnuts, red onion, mushrooms, Parmesan cheese, and bacon, tossed with house made raspberry vinaigrette 10.95

**Quimby's Louis**, organic baby mesclun greens, topped with local Dungeness crab, jumbo prawns, artichoke hearts, grape tomatoes, hard egg, cucumber slices, avocado, Kalamata olives, and the only original Louis salad dressing served in the state! 17.95

**Smoked Salmon Caesar**, chopped hearts of Romaine, tossed with shredded Parmesan cheese, house croutons, our rich Caesar dressing, and topped with in-house smoked salmon 13.95 also available plain, topped with roasted chicken, or our spicy fried calamari

**Quimby's Cobb**, avocado, diced tomato, chopped egg, bacon, diced chicken breast, green onion and bleu cheese crumbles, over a bed of organic baby greens, served with roasted garlic balsamic vinaigrette 13.95

**House Salad**, baby organic mesclun greens with grape tomatoes, house croutons, red onion, Kalamata olives and your choice of dressing, all made in-house, Ranch, Raspberry Vinaigrette, Caesar, Roasted Garlic Balsamic Vinaigrette, Bleu Cheese 5.95

## Entrées Selections

*Our meals are served ala carte, for an additional cost of \$2.95 enjoy a great bowl of the Coasts' best clam chowder, our French onion soup, a small Caesar or Spinach salad, or an organic baby greens house salad with your choice of dressing*

## Beef, Pork and Poultry

**The Quimby Burger**, one half pound certified Angus ground chuck, cooked medium rare, topped with your choice of cheese, lettuce, sweet cucumber chips, tomato, red onion, and our "secret sauce", on a grilled ciabatta roll, with specially seasoned fries 10.95

**Steak and Prawns**, ten ounce Certified Angus Beef flat iron steak, charbroiled, sliced, topped with smokey bleu cheese butter, two jumbo deep fried prawns with cocktail sauce, served with roasted garlic mashed potatoes and the chef's vegetable selection 17.95

**Cumin and Black Pepper Brined Pork Chops**, two five ounce chops char grilled and topped with a hazelnut, bourbon and sage pesto, served with roasted garlic mashed potatoes, and our chef's vegetable selection 14.95

**Mama's Arkansas-Style Fried Chicken**, eight ounce boneless breast, herb and buttermilk marinated, coated in seasoned flour, fried and oven finished, served with our specially seasoned fries and spicy coleslaw – just like Mama taught me! 14.95

**Baja Chicken**, specially seasoned char grilled eight ounce chicken breast topped with our black bean and roasted corn salsa, avocado, chipotle aioli, and queso fresco cheese, served with roasted garlic mashed potatoes 14.95

**Orange Roasted Duckling Breast**, pan seared, oven finished breast of Pekin duckling, thinly sliced, topped with a Gran Marnier and sun dried cherry demi glace, roasted garlic mashed potatoes and the chef's vegetable selection 18.95

**Pepper Crusted Lamb Loin**, pan sautéed boneless lamb, with a green peppercorn, Dijon mustard, and cream demi glace, our mashed potatoes and the chef's vegetable 18.95

## Pasta

**Rosemary Chicken and Shrimp Linguini**, tender chicken pieces sautéed in olive oil with white wine, fresh rosemary, shallots, garlic, tomatoes, and mushrooms, then tossed with linguini, local pink shrimp, and shredded Parmesan 15.95

**Thai Peanut Chicken Pasta**, tender diced chicken breast sautéed with bell peppers, mushrooms, onions and a sweet and spicy Thai peanut sauce, with fresh udon noodles 14.95

**Spanish Seafood Pappardelle**, Spanish linguisa sausage, clams, smoked mussels, oysters and calamari, in a sauté with toasted cumin and coriander, smoked garlic, tomato, green onions, chopped cilantro and fresh pappardelle pasta topped with queso fresco cheese 17.95

**Smoked Salmon and Crab Baked Pasta**, house smoked salmon and Dungeness crab crown this sauté of onion, mushrooms, tomatoes and fresh herbs in an Alfredo cream sauce, baked, with radiatore pasta and parmesan cheese 18.95

**Pappardelle Alfredo**, fresh pasta in a delightful parmesan cream sauce, with garlic and shallots, white wine, salt and pepper 9.95

## Seafood Entrées

**Quimby's Rather Famous Swordfish Tacos**, two double corn tortillas filled with Southwest seasoned and char grilled swordfish, thinly sliced cabbage, our fresh tomato ginger salsa, Chef's chipotle aioli, and Queso Fresco cheese, served with Quimby's Baja rice 14.95

**Flash Fried Yaquina Bay Oysters**, rice flour crusted Yaquina Bay oysters, with fresh mango salsa, chipotle aioli, served with our house rice and the chef's vegetable selection 14.95

**Fish and Chips**, three tempura battered pieces of Alaskan deep water cod fillets, with our artichoke tartar sauce, spicy coleslaw and Quimby's specially seasoned fries 12.95

**Prawn Sauté**, large, wild Mexican white prawns sautéed with mushrooms, tomato, capers, green onion, garlic and shallots, with a white wine and lemon butter sauce, over our rice 17.95

**Blackened Ahi Tuna**, sushi grade ahi, rolled in Cajun blackening spices, pan seared rare, served over a wild honey, citrus and chipotle glaze, with wasabi aioli, our house rice 17.95

**Quimby's Crab Cakes**, Dungeness crab, panko bread crumbs, shiitake mushrooms, sun dried tomatoes, chives, garlic, roasted bell peppers, capers, fresh herbs, extra virgin olive oil, white wine and various spices make up our award winning crab cakes, three per order, served with house Rémoulade sauce, our rice and the chef's vegetable selection 18.95

No charge for an extra plate; for a full split meal we charge \$5.00, this doubles the starch and vegetable

We charge an \$8 corkage fee

*We reserve the right to refuse service to anyone*

***Please, in regards to others, do not use cell phones while dining***