A REEDVILLE TRADITION



BREAKFAST SPECIALS

[this special served until 11:30 am. daily]

salmon hash 16

Coho salmon cooked with hash browns, spices and capers. Topped with two eggs (cooked any style) and your choice of toast or biscuit.

crab & shrimp benedict 22

An English muffin topped with a blend of Dungeness Crab and Oregon Bay Shrimp, two poached eggs, & housemade Hollandaise. Served with hash browns.

crab & bacon omelet 23

Fresh crab & bacon in a two egg omelet with green onions and cheddar cheese, topped with fresh avocado.

LUNCH/DINNER SPECIALS

[this special served after 11:30 am. daily]

crab wonton appetizer 13

Dungeness crab, bay shrimp and cream cheese wontons. Deep-fried and served with a Thai chili sauce for dipping.

■ crab & shrimp salad an

Dungeness crab, bay shrimp, hard-boiled egg, avocado and tomato with housemade 1000 island dressing on romaine.

crab & shrimp melt 19

Dungeness crab and bay shrimp mixture, served open face on grilled Texas Toast topped with tomato slices & cheddar cheese with choice of side.

dungeness crab special



Whole Crab - 44 | Half Crab - 28

Fresh Dungeness crab served with housemade coleslaw, French fries, drawn butter and lemon wedges.

DRINK SPECIALS

espresso martini 11.5

Crater Lake Espresso Vodka with hint of Baileys, shaken and strained into a martini glass. Swirled with chocolate.

toasty toddy 10.5

Drop Shot Winter Liqueur and Honey Whiskey in black tea with a hint of lemon.

irish cream cold brew (non-alcoholic) 6 Torani Irish Cream flavored syrup shaken with cold brew and half and half. Topped with whipped cream.