

Matt's Late Night

Happy Hour

\$6 Appetizers

Caesar Salad

Shaved parmesan, lemon, croutons,
house-made Caesar dressing 9

Seafood Chowder

Halibut & shrimp in a creamy
vegetable & port infused
Dungeness crab stock 8

Roasted Rainbow Potatoes

Pickled red onions, golden raisins, horseradish,
dill, garlic aioli 9

Sweet Potato Waffle Fries

Bleu cheese dipping sauce, chives
& cracked pepper 10

Caprese Skewers

Fresh mozzarella, tomatoes,
basil, balsamic reduction 9

\$9 Appetizers

Flash Fried Calamari

Spicy marinara & lemon-garlic aioli 12

Crispy Artichoke Hearts

Black garlic aioli 11

Cambozola Flatbread

Warm flatbread, white truffle oil, roasted garlic,
cambozola cheese, balsamic reduction 13

Baked Oysters Matt

Spinach, pancetta, lemon beurre blanc 13

\$10 Appetizers

Matt's Wings

Bleu cheese, celery & carrots
Choice of Buffalo, BBQ, or Plain 14

Crispy Fried Oysters

Chipotle seasoned oysters, house-made ranch 14

Crab and Artichoke Dip

Dungeness crab, cream cheese, artichokes
with rosemary croccantini crackers 14

Wood-fired Mixed Grill Skewers

Rotisserie chicken, prawns, & Andouille sausage
with a honey garlic mustard glaze 14

\$11 Appetizers

Matt's Killer Burger

Hand formed ground chuck sirloin, Honey molasses BBQ,
Tillamook cheddar, Dijon mayo & French fries 15

Rotisserie Nachos

Guacamole, pico de gallo, chipotle sour cream
Choice of chicken, prime rib or pulled pork 16

Prawn & Avocado Pizza

Pico de gallo, lime sour cream, mozzarella 15

Pan Roasted Manila Clams

White wine, lemon, capers, tomato & basil 17

Featured Daily Happy Hour Oysters
Are \$1.25 each

*Fresh Shucked Oysters

See our oyster sheet

All raw oysters are shucked to order in our
Oyster Lounge. Served on the 1/2 shell
over shaved ice with mignonette, fresh
grated horseradish & cocktail sauce.

Salads

Matt's House Salad

Mixed greens, shredded carrots, cherry tomatoes,
house-made croutons & basil vinaigrette 8

Classic Spinach Salad

Balsamic-mustard vinaigrette, bacon, tomato,
egg & mushroom 10

The Wedge

Iceberg, grape tomatoes, bacon, Walla Walla
Sweet onion & Maytag bleu cheese dressing 10

Add chicken ~ 8

Add grilled or blackened salmon, calamari,
fried oysters, bay shrimp or prawns ~ 10

Rotisserie Chicken Salad

Mixed greens, Roma tomato, Maytag bleu cheese,
golden raisins, smoked almonds, basil vinaigrette 17

*Sesame Seared Ahi

Napa cabbage slaw, soy sauce, rice wine-sesame
vinaigrette, ginger & wasabi dressing 17

Sandwiches & Steaks

Served with Haystack fries

Substitute fries with a salad, wedge,
chowder, or sweet potato waffle fries
for an additional charge

Applewood Grilled Chicken Sandwich

Tillamook cheddar, smoked bacon, lettuce,
tomato, Dijon mayo & fresh guacamole 16

Beer Batter Salmon & Chips

Haystack fries, creamy slaw, tartar sauce
Two piece 15 ~ Three piece 18

Beer Batter Halibut & Chips

Haystack fries, creamy slaw, tartar sauce
Two piece 17 ~ Three piece 20

Steak Frites

Sliced Applewood-grilled flatiron steak,
port demi, haystack fries 24

House made Desserts!

Ask your server for today's selections.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized juices may increase your risk of food borne illness.