

Room Service & To Go Dinner

Sea Glass

Daily 5p-9p, Friday & Saturday until 10pm – Reservations @ www.seaglassbistro.com

Extension 110 – (541) 574-2210 www.seaglassbistro.com

Many Items are GF/ V by Request

APPETIZERS

Fried Fingerling Potatoes (GF)

crispy duck fat poached, Lemon Dill Aioli, Chives, pecorino romano cheese 11

Dungeness Crab Cakes

fennel cucumber salad, Oregon Pinot Gris Aioli 26

Burrata

cherry-apricot mostarda, prosciutto, toasted baguette 17

Bread Board

Fresh house-made focaccia with roasted garlic butter 8

Clam Chowder (GF) Bowl 9 Cup 6

FROM THE SEA

Spicy Clam Linguini

tender baby clams, fresh steamer clams & hot Italian sausage in a garlicky white wine cream sauce, garlic bread 31

Dungeness Crab Mac & Cheese

Tillamook cheddar, fontina, parmesan & cream with cavatappi pasta 29

Halibut Fish & Chips

crispy pacific halibut, with chips, creamy coleslaw, tartar sauce, malt aioli & lemon 28

KIDS

Cheese Quesadilla 8 Cheeseburger 8
Grilled Cheese 8 Chicken Strips 8
Mac & Cheese 8

SIDES

honey glazed carrots (GF) 5
charred green beans (GF) 5
sauteed asparagus (GF) 7

FROM THE LAND

Please give us the time needed to cook your entrees to perfection

Grilled Bone-In Pork Chop (GF)

Carlton Farms Pork, black currant-maple glaze, duck fat poached fingerlings 29

Pan seared Steak (GF)

Painted Hills Top Sirloin, Blue cheese butter & huckleberry port wine demi glace, duck fat poached fingerlings 36

Mary's Organic Chicken Breast (GF)

garlic, leeks, calabrian chiles, cream, white wine, parmesan, Yukon gold mashed potatoes 26

Cacio e pepe

spaghetti, pecorino Romano Cheese, black pepper, garlic bread 19

SANDWICHES & SALADS

Bistro Burger

ground chuck, brisket & short rib blend, Tillamook cheddar, toasted brioche bun, bistro sauce, lettuce, tomato, onion, pickle & fries 17
add bacon 2

Crispy Halibut Sandwich

Arugula, Tomato, Remoulade sauce, served with truffle fries 22

Seafood Louie (GF)

asparagus, olives, hard-cooked egg, avocado, heirloom tomatoes, lemon, garlic bread
Prawns 22 Dungeness Crab 29 combo 26

Strawberry Caprese Panzanella Salad

strawberries, pinenuts, burrata cheese, house made focaccia, balsamic vinaigrette 18

Wild Mushroom Flatbread 18

shiitake mushrooms, fontina, truffle oil, grilled flatbread

DESSERTS

Signature Sea Glass Cheesecake Amaretto Sabayon and Amaretti Cookie 8
with sugared berries 8

Flourless Chocolate Torte
with Cherry Chantilly Cream 8

Sea Glass
BISTRO & LOUNGE

Full Dine In menu & Reservations @ www.SeaGlassBistro.com

Limited number of large tables – Reservations required for groups over 4



*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Room Service & Togo appropriate items - \$3.50 room delivery charge & 19% service fee for Room Service & 15% for Togo or Pickup orders

Room Service & To Go Breakfast

Every Day 7:30-10:30am

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Sea Glass
BISTRO & LOUNGE

LIGHT START

House Made Granola 10

served with fresh fruit and milk or honey Greek yogurt

Bagel Sammie 11

whipped cream cheese, arugula, tomato, red onion, cucumber

Bagel & Whipped Cream Cheese 6

Oatmeal 11

blueberries, house made granola, chia seeds, honey

Seasonal Fresh Fruit 8

EGGS

breakfast potatoes & choice of toast

Bacon and Eggs 15

Applewood smoked bacon and two eggs any style

Sausage and Eggs 14

Chicken-apple sausage and two eggs any style

Canadian Bacon and Eggs 13

Chicken Fried Steak & Eggs 19

house breaded steak, our sausage gravy, two eggs any style

OMELETS

Dungeness, Gouda & Wild Mushrooms 19

Ham, Cheddar & Green Chili 15

Bacon, Avocado & pepper jack 14

Three Cheese-fontina, gouda & goat 13

KIDS

Kid's eat Breakfast free – w/ adult ordering \$10+ (2 per adult)
(Scan QR for details)

Includes 1 small milk or juice



French toast

whipped butter and warm syrup

Kids Classic- bacon & eggs

choice of potatoes or fresh fruit

Kids stack

loaded with chocolate chips

HOUSE SPECIALTIES

Biscuits and Gravy

fluffy drop biscuits topped with house made sausage gravy

whole 12 half order 7

BLT

Fried Egg Sandwich 13

smoked gouda,
grilled sourdough,
breakfast potatoes

Spicy Vegan Spuds 17

breakfast potatoes, Plant Based Egg, soy chorizo, mushroom, onion, red bell pepper, topped with avocado & sriracha.

Breakfast Burrito 17

breakfast potatoes, eggs, sausage, onion, cheddar cheese, green chiles, avocado mash, topped with salsa Verde & sour cream

GRIDDLE

Buttermilk Pancakes

warm syrup and whipped butter

Short Stack 10 Tall Stack 13

Blueberry Pancakes

warm syrup and whipped butter

Short Stack 12 Tall Stack 15

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