

“The Ocean Crest Resort in Moclips has a great restaurant. Whenever I go there, I have to have the Spinach Salad and Grandma’s Famous Clam Chowder.”

– Olympic Gold Medalist Apolo Ohno, Chicago Tribune 02/07/10



Our on site restaurant has been offering outstanding cuisine and wines since the 1960s and is considered by many as one of the finest on the North Pacific Coast. Framed by wind torn Spruce trees and overlooking Sunset Beach and the Ocean, our dining rooms provide a sweeping seascape that is possibly the best ocean view anywhere.



Our chefs are dedicated to preparing Northwest Cuisine, with an emphasis on local seasonal offerings. From Quinalt River Blue-back Salmon in Spring and early Summer, delectable Pacific Razor Clams from our own beach, Oysters from Lytle Seafoods, to grass fed chemical free beef from Oregon. Wild mushrooms from local forests— Oregon White Truffles, Chanterelles, Porcinis, and Morels — and locally grown organic produce add an exceptional and irresistible depth of flavor and quality.



Our 411 label wine list has been honored with Washington Wine Commission’s “Best Northwest Wine List”, “Washington Wines First” 2005 and “Washington Wine Grand Award” 2006, Wine Press Northwest’s “Best Northwest Wine List” 2008-2010, “Outstanding Northwest Wine List” 2004-2007 and Wine Spectator’s “Award of Excellence” 2004-2010. Drawing primarily from boutique wineries in the Pacific Northwest, the wine program is designed to complement and enhance our Northwest-flavored menu. This perfect link between Northwest ingredients and wines makes the most exciting and satisfying food and wine pairings for our discerning guests.



Dinner reservations are a must.

(360)276-4465 or 800-684-8439

Menu items and prices are subject to change.

Morning

8:30am-11:30am

Breakfast Appetizers

Ocean Crest Baked Muffin baked fresh daily in parchment | 3

Crème Brûlée Oatmeal rolled oats baked in maple-scented cream with a brown sugar brulee | 5

Pumpkin Yogurt Trifle house-infused pumpkin yogurt layered with honey-oat granola in a martini glass | 6

Egg Dishes

served with country-fried hash brown potatoes and choice of toast or fresh baked muffin

Three Cheese Omelet* cheddar, jack and parmesan cheeses | 11

Saratoga Omelet* green onion, smoked bacon, wild mushrooms, whipped cream cheese | 12

Tortilla Española* two types of olives, baby spinach, peppers, red onion, cheese, housemade tomato sauce | 12

Dungeness Crab Omelet* green onion, triple cream boursin cheese, fresh dungeness crab | 17

Smoked Salmon Omelet* fresh herbs, baby arugula, swiss cheese, house-smoked wild salmon | 14

Frittata San Marco* prosciutto ham, kalamata olives, sun-dried tomato, red onion, artichoke hearts, feta cheese | 13

Vegetable Frittata* spinach, red onion, broccoli, mushrooms, peppers, herbs, sliced tomato, parmesan cheese | 12

Free Range Eggs &* glazed ham, sage sausage links or applewood-smoked bacon | 10

Razor Clam & Eggs* northwest traditional fried razor clam with smoked lemon aioli | 14

Benedicts

served with country-fried hash brown potatoes

Ocean Crest Benedict* | 12

country glazed ham, poached eggs,
english muffin & hollandaise sauce

Smoked Salmon Benedict* | 14

house-smoked wild salmon, poached eggs,
english muffin & hollandaise sauce

Dungeness Crab Benedict* | 17

fresh dungeness crab, poached eggs,
english muffin & hollandaise sauce

Vegetarian Benedict* | 12

english muffin, spinach, arugula, tomato,
zucchini, poached eggs & hollandaise sauce

Ocean Crest Specialties

served with your choice of glazed ham, sage sausage links or apple-wood smoked bacon

Dutch Baby a northwest-invented breakfast soufflé **Original** | 10 with **Apples** | 12

Copalis Rocks Buttermilk Pancakes tender buttermilk cakes, stacked three high | 8

Hazelnut-Crusted French Toast fresh sliced baguette, dipped in vanilla and encrusted with oregon hazelnuts | 10

Malted Belgian Waffle topped with a quenelle of whipped cream cheese and sliced strawberries | 8

Beverages

K&F Select Fine Coffee "Ocean Crest Blend" | 2.75

Mighty Leaf Whole Leaf Tea | 2.75

Espresso | 3

Fresh Squeezed Orange Juice | 4

Fruit Juice | 3

Sparkling Northwest Mimosa | 8

Sides

Toast white, wheat, rye, sourdough, 9-grain | 2.5

One Free Range Egg* | 3

Country-Fried Hash Brown Potatoes | 3

Sage Sausage Links, Glazed Ham or Bacon | 4

Hazelnut-Crusted French Toast one slice | 3

Single Buttermilk Pancake | 3

**Written information is available on request regarding the safety of these items
Customarily, a voluntary 18% gratuity is added for parties of 8 or more. Split or extra plate charge \$3*

Executive Chef | Andrew Bickar

Executive Sous Chef | James Mullins

Afternoon

11:30am-2:30pm

Salads

served with house-baked bread

Cobb Salad | 15

grilled chicken, smoked bacon, avocado, tomato, olives, egg and gorgonzola ranch dressing

Dungeness Crab Tower | 18

mango, avocado, fresh dungeness crab, baby arugula and a spicy orange vinaigrette

Warm Pancetta Spinach | 9

wild mushrooms, red onion, gorgonzola, strawberries, and a warm brandied-pancetta vinaigrette

Classic Caesar | 9

romaine, parmesan cheese, lemon, anchovy, creamy caesar dressing

+grilled chicken | 5 +smoked salmon | 8 +dungeness crab | 11

Entrées

served with house-baked bread

Charbroiled Wild Salmon* | 17

blackberry, fennel, roasted garlic potato

Crab & Shrimp Strada | 16

Ocean Crest's classic "mock soufflé", hollandaise and hand harvested wild rice

Washington Oysters* | 15

grays harbor oysters, oregon hazelnut flour, potato rösti, white truffle aioli

Dungeness Crab Cakes | 17

hand formed crab cakes, pink potato, ginger apple gastrique

Seared Pacific Halibut* | 17

cracked peppercorns, truffled potato, basil pesto, arugula

Sandwiches

served with choice of soup of the day, side salad or multi-grain chips
upgrade to grandma's famous clam chowder for \$1

Cranberry Bogger* | 13

roasted turkey, wine poached cranberries, melted brie, mesclun greens, balsamic, ciabatta

Ocean Crest Club* | 13

glazed ham, smoked salmon, roasted turkey, romaine, tomato, mayonnaise, cheddar, 9-grain

Sasquatch Burger* | 12

half pound of country natural beef, wild mushrooms, caramelized onion, gorgonzola, kaiser bun

Wild Salmon Burger* | 13

hand formed salmon patty, pablano aioli, mesclun greens, kaiser bun

Dungeness Crab Melt | 17

bell peppers, onion, fresh crab, melted dill havarti, dijon aioli, baby arugula, ciabatta

Sides

House-Baked Bread rosemary herb butter | 3

Grandma's Famous Clam Chowder cup | 5 bowl | 7

House-Made Soup of the Day made fresh daily cup | 4 bowl | 6

Mixed Green Salad fresh greens topped with oregon hazelnuts and dried cranberries | 6

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Executive Sous Chef | James Mullins

Evening

Beginnings

Baked North Cove Oysters | 13
braised leek gratin, champagne foam

Dungeness Crab Cake | 11
ginger-apple gastrique, daikon

Dungeness Crab “Fondue” | 13
three cheeses, hearts of palm and artichoke

Fried Razor Clams | 12
traditional panko crust, smoked lemon aioli

Harvest Greens | 6

dried cranberries, oregon hazelnuts, arugula-mesclun lettuce

Classic Caesar | 9

romaine hearts, parmesan, lemon, anchovies, creamy caesar dressing

Pancetta Spinach | 9

baby spinach, wild mushrooms, red onion, strawberries, gorgonzola, warm brandied pancetta vinaigrette

Fried Chèvre Cheese | 9

fried artisan goat cheese, grilled flatbread, green apple, herb vinaigrette, candied hazelnuts

Grandma’s Famous Clam Chowder | 7

an Ocean Crest tradition since 1953

Small Plates

Seared Sea Scallops | 18
spinach gorgonzola cream, chive

Butter Poached Halibut | 19
butter fumé, apple three ways, fennel

Hot Smoked Salmon Loin | 18
gold latke, baby arugula, maple mascarpone,
ikura salmon caviar

Herb Crusted Lamb Chops | 19
fresh cut herbs, “square roots,”
beet rouge

Mains

Roosevelt Elk Tenderloin | 38

caramelized onion-wild mushroom compote, truffled potatoes, red wine reduction

Cold Smoked Duck | 29

wild blackberry-chipotle sauce, candied hazelnuts, late harvest wild rice

Filet Mignon | 42

chanterelle dust, wild mushroom demi-glace, roasted garlic potato

Peppercorn Crusted NY Strip | 35

cracked mélange, roasted red potatoes, herb butter brûlée, cabernet reduction

Kurobuta Pork Tenderloin | 28

coffee-fennel crust, root potato, candied fennel

Cedar Paper Wild Salmon | 31

thin split cedar, sage lemon syrup, black quinoa “risotto”

Seared Pacific Halibut | 31

smoked capers, local chanterelles, roasted potato, champagne, parsley

Dungeness Cappelletti | 29

house-made pasta, dungeness, three cheeses, herbs, pine nuts, sage brown butter, tomato, basil pesto

Black Seafood Pasta | 29

wild salmon, halibut, sea scallops, prawns, red onion, squid ink pasta, parmesan cream

Northwest Cioppino | 30

fresh shellfish, scallops, wild salmon, halibut, prawns, chipotle spiced broth

Uccello Vino “wine bird” Pasta | 25

chicken, kalamata olives, , red onion, tomato, basil, red wine poached linguini, garlic cream

*Washington State Law requires us to inform you that consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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