

Welcome to Dinner at Shirley's Tippy Canoe

Appetizers & Cocktails

All Cocktails served with housemade Cocktail Sauce and Crackers

Fresh Main Lobster Cocktail

\$Seasonal

Yaquina Bay Oyster Cocktail

Fresh Dungeness Crab

\$Seasonal

Prawn Cocktail

Baby Bay Shrimp Cocktail

Now for Some of the Fancy Stuff

Yaquina Oysters on the Half Shell

A full Dozen!

Smoked Salmon & Cheese Plate

Locally Smoked.

Sauteed Mushrooms

Butter, Garlic, Wine and Seasonings

Maryland Style Crab Cakes

The correct way.

Cajun BBQ'd Prawns or Scallops

Sauteed with shallots, mushrooms and green peppers in butter, garlic and our secret seasonings. We then finish it off with our housemade BBQ Sauce.

Home of the Louie's

All of our Louie's are served in the traditional style with the classic Louie Dressing. We hope you enjoy them!

Fresh Crab Louie

Baby Bay Shrimp Louie

Caesar's

All Caesar's are made with Romaine tossed with our housemade Croutons, Parmesan Cheese and traditional "Caesar" dressing.

Traditional Caesar Salad

Add:

Blackened or Grilled Halibut

Blackened or Grilled Chicken Breast

Blackened or Grilled Salmon

More Salads

Chef's Salad

Housebaked Ham and Turkey, Cheddar, Swiss, Hard Boiled Eggs, Tomatoes and Olives. Set on a bed of salad with your choice of our housemade dressings.

Blue Spinach Salad

Baby Spinach, Blue Cheese Crumbles and chopped Pecans with our housemade Poppyseed Dressing and Grilled Chicken. We then top with an Egg and real Bacon Bits.

Blackened or Grilled Chicken Breast Salad

Blackened or Grilled Halibut or Fresh Salmon Salad

Smoked Salmon Salad

Soups and Chowders

Soup of the Day

Made here Daily.

Clam Chowder

Made with the finest Clams & Cream

Signature Sandwiches

All Sandwiches are served with your choice of Soup, Salad, or Fries.

The "Clubhouse"

Ham, Bacon, Turkey, Lettuce, Tomato and assorted Cheeses.

The French Dip

Loads of thick sliced Roast Beef on a French Roll, served with Au Jus.

The Burger Barn

Choice of Cheese, Bacon or Mushrooms, served with Lettuce, Tomato and Pickles.

The Reuben

Gobs of Corned Beef, Turkey, Thousand Island, Sauerkraut and Swiss on Rye Bread.

The Swiss Dip

Same as the French Dip but add the Swiss Cheese.

The Philly Dip

Same as the French Dip but add the Philadelphia Cream Cheese and Green Peppers.

We offer a full service lounge and excellent cocktails. Ask about our award winning catering for your next special event.

Exceptional Riverside Dining at Shirley's Old Fashioned Favorites

Good Ol' Hamburger Steak
Smothered with grilled onions

Center Cut Pork Chops
Boneless Pork Chops Broiled to Perfection.

Chicken Fried Steak
We make in house with our special gravy.

Hamburger Patty, Cottage Cheese &
Tomato
For light eaters.

Housemade Macaroni & Cheese
Made the real way like my Mom did!

In the Chips

Fresh Halibut Fish & Chips
Brought in Daily!

Yaquina Bay Oysters & Chips
Right out of the bay.

Tiger Prawns & Chips
We only use the finest.

Crab Puffs & Chips
The Maryland way.

Salmon & Chips
Caught close to home

Pasta

Our Fettuccine and Linguine are sauteed with fresh Garlic, Herbs, Parmesan Cheese and Heavy Cream. Our Linguine Pesto uses our special seasoning reduced to an art.

Crab Fettuccine

Shrimp Fettuccine

Halibut Fettuccine

Salmon Fettuccine

Scallop Fettuccine

Seafood Combination Fettuccine

Chicken Fettuccine

Tomato Basil Linguine

Chicken Pesto Linguine

For Those Who Love Seafood

Fresh Yaquina Bay Pan Fried Oysters

Maryland Style Crab Cakes

Prawns - Sauteed or Cajun BBQ

Halibut - Grilled, Poached or Stuffed

Sea Chicken

Salmon - Grilled, Poached or Stuffed

A Chicken Breast stuffed, browned & baked, then topped with our housemade Hollandaise. Our stuffing is made with Philadelphia Cream Cheese, black olives, green onion, baby bay shrimp and special seasonings.

The Captain's Plate
Deep-Fried or Sauteed Prawns, Scallops, Oysters,
Halibut, Salmon and a Crab Cake.

Scallops - Grilled, Poached or Stuffed

Home of the 60 oz. Rib Eye Steak!

Exceptional Steaks

Our Rib Eye and New Yorks are available in any size from 8 oz. to 60 oz., just add \$2.00 per ounce. Dinner entrees include garlic bread and choice of potato. All meals are accompanied by soup, salad, or chowder.

Ask about our specials.

10 oz. Log Cabin Sizzler

10 oz. Rib Eye Steak

8 oz. Filet Mignon Wrapped in Bacon

10 oz. New York Steak

Surf and Turf

Choose between Crab Cakes, Prawns, Oysters or Scallops. Additional Charges Apply.

Desserts

Our desserts are a combination of some old fashioned down home tastes and some extremely succulent modern fare - we begin with our housemade Bread Pudding from my Grandmother, then to a Sloppy Sally Cake, and our Cheese Cakes from the kitchens and recipes that we have developed through the years.

Don't forget - Ribs on Thursdays and Prime Rib on Friday and Saturday. Ask about our famous catering for you next special event.