

## Ole's Whale Watch Bar Menu

### BAR FAVORITES

#### Asian Calamari Salad 17.50

Asian vegetable sesame slaw, tossed with flash fried calamari and sweet spicy chile sauce

#### Fish & Chips 15.00

with Little River Inn tartar sauce, steak fries and seasonal slaw

#### Caesar Salad 11.75

garlic croutons, capers, anchovies and shaved parmesan cheese  
with grilled chicken 18.00 grilled salmon filet 21.00  
or flash fried calamari 17.00

#### Fish Tacos 14.75

2 tacos with cabbage slaw, guacamole, sour cream & salsa

#### Vegan Tacos 13.50

2 lentil tacos with cabbage slaw, guacamole & salsa

### SANDWICHES & BURGERS

*served on toasted brioche bun with steak fries.*

#### Ole's Classic Burger 14.50

with Monterey jack or cheddar cheese

#### Korean Fried Chicken Sandwich 15.50

with kim chi mayonnaise, pickled red onions and seasonal slaw

#### Roundman's Burger 16.50

with smoked bacon and gruyere cheese

#### Vegetarian "Sloppy Hippy" Burger 13.50

French lentils and chopped vegetables with jack cheese, crispy onions and seasonal slaw

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

## LITTLE RIVER INN Restaurant

·~·~· FAMILY FAVORITES MEET FINE CUISINE ~·~·~



### ·~·~· OUR STORY ~·~·~

At Little River Inn, we've always had a special appreciation for family. After all, you're sitting in our original home built by my great-great-grandfather, Silas Coombs, in 1863. My grandparents, Ole and Cora Hervilla, turned our house into the Inn some seven decades ago and we're still happily on the job, doing what it takes to make you feel more than welcome. Situated on 225 wooded acres, the old Coombs homestead now includes 65 ocean-view rooms, a day spa, and my grandfather's challenging nine-hole golf course. Our garden view dining room and Ole's Whale Watch Bar are overseen by my husband and Executive Chef, Marc Dym, who skillfully melds his classic culinary training with our family favorites to bring you fantastic Little River Inn cuisine. Please make yourself at home and let the friendliest staff on the coast make you feel like part of the family. ~ Cally Dym

Marc Dym • Executive Chef | Misha Bruton • Dining Room Manager

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SOUP & SALADS

**Chef's Soup Of The Day 8.00**  
made from scratch with seasonal fresh ingredients

**Fresh Steamed Clam Chowder 12.50**  
traditional chowder with fresh steamed clams  
(yes, in the shell) smoked bacon, potatoes,  
onion, celery and a touch of cream

**Spring Greens 9.00**  
crumbled bleu, tomato, cured red onions &  
balsamic vinaigrette

**Iceberg "Wedge" Salad 13.00**  
Roundman's bacon, tomatoes  
and creamy bleu cheese dressing

CHEF'S STARTER SPECIALTIES

**Abalone & Corn Fritters 18.00**  
farm raised red abalone with corn, shallots and jalapeno  
with creole remoulade sauce and arugula

**Beet & Arugula Salad 14.50**  
candied pecan crusted Pennyroyal Laychee Goat milk cheese,  
roasted beets and blackberry pink peppercorn vinaigrette

**Billionaires Bacon Sliders 12.75**  
three mini openface B.L.T. sliders with arugula  
and tomato herb aioli on toast

STARTERS & SMALL PLATES

**Calamari 14.00**  
rice flour dusted and flash fried  
with Little River Inn mustard sauce

**Green Lip Mussels 12.00**  
broiled with wasabi tobiko mayonnaise & ponzu  
sauce over sesame seaweed salad

**Basket of Crispy Red Onions 6.50**  
or basket of Steak Fries

**"Steamers" 17.00**  
clams steamed with white wine,  
garlic and a touch of basil

**Oysters on the Half Shell 16.50**  
1/2 dozen shucked to order  
with grapefruit chile mignonette

**Zucchini "Pappardelle" 6.50**  
thin zucchini ribbons with basil coulis,  
parmesan and marinara sauce

CHEF'S ENTRÉE SPECIALTIES

**Lacquered Alaskan Halibut 32.00**  
pan seared over sesame Hong Kong noodle & Asian vegetable cake with  
wasabi tobiko mayonnaise and sweet chile sauce

**Creole Gumbo 28.00**  
cajun andouille sausage, bay shrimp, onion, peppers,  
tomato, celery and okra served over rice

**St. Louis Style BBQ Ribs 28.00**  
cold smoked and grilled pork ribs grilled with molasses bbq sauce.  
mashed potatoes and cole slaw

**Bouillabaisse 31.00**  
saffron fish stew with scallops, shrimp, clams, bass  
and green lip mussels in a light saffron vegetable broth with garlic croutons

LITTLE RIVER INN CLASSICS

**Salmon 30.00 (GF)**  
pinenut crusted and pan seared  
with spinach purée, parmesan polenta and basil coulis

**Confit Pork "Osso Bucco" 28.00**  
slow braised pork shank over soft polenta with  
fennel marinara sauce, roasted garlic red chile broccoli

**Parmesan Crusted Eggplant 22.00 (GF/V)**  
served over zucchini pappardelle  
with basil coulis parmesan  
and marinara sauce

**Chicken N' Gravy 24.50 (GF)**  
sous-vide fried chicken thighs, trumpet mushroom gravy,  
smashed red potatoes & grilled asparagus

**"Flat Iron" Steak Diane 31.00**  
with green peppercorn Diane sauce,  
crispy red onions, smashed red potatoes  
and green beans almondine

**Local Petrale Sole Almondine 29.00**  
pan sautéed with gulf shrimp, almonds  
and brown butter sauce served with  
toasted orzo pilaf & sugar snap peas

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PETITE PORTION PRIX FIXE DINNER

**Caesar Salad**  
garlic croutons, capers, anchovies and shaved parmesan cheese

**Creole Gumbo**  
cajun andouille sausage, bay shrimp, onion, peppers,  
tomato, celery and okra served over rice

**Bread Pudding**  
served warm with caramel sauce and whipped cream  
27.50