

Ole's Whale Watch Bar Menu

BAR FAVORITES

Asian Calamari Salad 18.50

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

Fish & Chips 16.00

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

Baby Kale Caesar Salad 13.50

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 15.25

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

Vegan Tacos 14.00

2 lentil tacos with cabbage slaw, guacamole & salsa

SANDWICHES & BURGERS

served on toasted brioche bun with steak fries.

Ole's Classic Burger 15.50

with Monterey jack or cheddar cheese

Roundman's Burger 18.00

with smoked bacon and gruyere cheese

Vegetarian "Sloppy Hippy" Burger 14.00

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

Southern Fried Chicken Sandwich 16.25

honey mustard glazed with fried pickle, arugula 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

SOUP & SALADS

Chef's Soup Of The Day 9.00
made from scratch with seasonal fresh ingredients

Fresh Steamed Clam Chowder 13.50
traditional chowder with fresh steamed clams
(yes, in the shell) smoked bacon, potatoes,
onion, celery and a touch of cream

Spring Greens 10.00
crumbled bleu, tomato, cured red onions &
balsamic vinaigrette

Iceberg "Wedge" Salad 14.00
Roundman's bacon, tomatoes
and creamy bleu cheese dressing

CHEF'S STARTER SPECIALTIES

Dungeness Crab Cakes 18.00
pan seared with mustard dill aioli
"Multiple Award Winner Mendocino crab cake cook-off"

Fall Arugula Salad 15.00
Roasted Brussels sprouts and butternut squash, dried cranberries,
spiced pumpkin seeds and Carol's green goddess dressing

Billionaires Bacon 12.50
side order of our house cured extra thick
sweet and spicy Roundman's Bacon with arugula

STARTERS & SMALL PLATES

Calamari 15.00
rice flour dusted and flash fried
with Little River Inn mustard sauce

Green Lip Mussels 13.00
broiled with wasabi tobiko mayonnaise & ponzu
sauce over sesame seaweed salad

Basket of Crispy Red Onions 7.00
or basket of Steak Fries

"Steamers" 18.00
clams steamed with white wine,
garlic and a touch of basil

Oysters on the Half Shell 18.50
1/2 dozen shucked to order
with grapefruit chile mignonette

Zucchini "Pappardelle" 7.00
thin zucchini ribbons with basil coulis,
parmesan and marinara sauce

CHEF'S ENTRÉE SPECIALTIES

Lacquered Scallops 30.00
pan seared over Hong Kong noodle & Asian vegetable cake with
wasabi tobiko mayonnaise and sweet chile sauce

Bouillabaisse 32.00
saffron fish stew with scallops, shrimp, clams, bass
and green lip mussels in a light saffron vegetable broth with garlic croutons

Dungeness Crab Pot Pie 28.00
Dungeness crab meat baked under a flaky crust with leeks,
onions, celery, peas and potatoes with sugar snap peas

LITTLE RIVER INN CLASSICS

Salmon 31.00 (GF)
pinenut crusted and pan seared
with spinach purée, parmesan polenta and basil coulis

Confit Pork "Osso Bucco" 29.00
slow braised pork shank over soft polenta with
fennel marinara sauce, roasted garlic red chile broccoli

Parmesan Crusted Eggplant 23.00 (GF/V)
served over zucchini pappardelle
with basil coulis parmesan
and marinara sauce

Chicken N' Gravy 25.00 (GF)
sous-vide fried chicken thighs, trumpet mushroom gravy,
smashed red potatoes & roasted Brussels sprouts

"Flat Iron" Steak Diane 32.00
with green peppercorn Diane sauce,
crispy red onions, smashed red potatoes
and green beans almonidine

Local Petrale Sole Almonidine 30.00
pan sautéed with gulf shrimp, almonds
and brown butter sauce served with
toasted orzo pilaf & sugar snap peas

PETITE PORTION PRIX FIXE DINNER

Spring Greens
crumbled bleu, tomato, cured red onions
and balsamic vinaigrette

Dungeness Crab Pot Pie
Dungeness crab meat baked under a flaky crust with leeks,
onions, celery, peas and potatoes with sugar snap peas

Bread Pudding
served warm with caramel sauce and whipped cream
28.50