

ONARESTAURANT.COM

CAREFULLY
SOURCED

CLOBALLY
INSPIRED

ONA MEANINGS

Chinook: Shellfish
Sanskrit: Grains
Japanese: Apricot
Czech: She
Latin: Grace
Basque: Good

Hebrew: Seasons
Irish: One, Lamb

FOR THE TABLE

Yellowfin Ahi Tuna* seared RARE, fire roasted eggplant purée, pickled portabella, scallion oil, avocado, crispy garlic 16

Ceviche* prawns, scallop, Chinook salmon, albacore tuna, avocado 17

Yeagar Creek Grilled Oysters beurre noisette, shallot 15

Oregon Dungeness Crab Cake capered remoulade 12

Oregon Dungeness Crab Dip artisan sourdough 12.5

Wild Mexican Prawn Cocktail classic cocktail, arugula 17

Manila Clams grape tomato, dry vermouth, garlic, butter 17.5

Calamari con Sofrito spanish tomato sauce, capers, lemon zest 15

Yaquina Bay Oyster Shooters* one 3 · three 8 · six 15

Czech Cauliflower & Mushrooms smoky paprika, tahini sauce 8

Oregon Hazelnut Pesto artisan sourdough 7

SOUP

served with
Portland French Bakery
sourdough

Manila Clam Chowder

house shucked manila clams, alder smoked pepper bacon, cream

cup 6 • bowl 10

Tomato Bisque

cup 5 • bowl 8.5 add Oregon dungeness crab 5 / 10

Soup of the Day cup 5 • bowl 8.5

SALADS

Fruits de Mer

Dungeness crab, wild prawns, bay shrimp, razor clam, arugula, romaine, beets, citrus vinaigrette 25

Ona Caesar

7/15 add Oregon dungeness crab 5/10 add anchovy 3 add RARE ahi tuna* 10 add prawns 3 ea. add grilled Draper Valley chicken 7

The Beet Salad

River's Edge Chèvre, arugula, candied walnuts,
pickled fennel, roasted shallot vinaigrette,
balsamic gastrique 8 / 15
add Oregon dungeness crab 5 / 10 add prawns 3 ea.
add grilled Draper Valley chicken 7
add RARE ahi tuna* 10

SANDWICHES

Grilled Cheese & Tomato Bisque

artisan sourdough, Tillamook Reserve extra sharp white cheddar, havarti 12 add pesto to your sandwich 2 with Oregon dungeness crab 5/10

McK Ranch Burger*

grass fed, grass finished beef served MEDIUM
lettuce, tomato, Dijon mayo & fries 12.5
add Rogue Creamery blue cheese or Tillamook sharp cheddar 2
add smoked pepper bacon or caramelized onions 2

House-Made Vegeburger

falafel, quinoa, zucchini, mushroom burger fried in rice bran oil, fire roasted eggplant purée, feta, tatziki, lettuce, tomato vegan upon request.

caesar, Asian slaw or fries 12

add alder smoked pepper bacon or avocado 2

OCEAN FARE

Ona's Nicoise*

pepper seared RARE albacore tuna, nicoise olives, potato turmeric, green beans, tobiko, sea salt **26**

Gata

Filipino coconut ginger seafood stew. seasonal seafood, shiitake mushroom, baby spinach, jasmine rice 32

Oregon Dungeness Crab Cakes

We have a secret: lots of crab. capered remoulade, heirloom rice blend, chef veg 28

Mixed Grill of Oregon Seafood*

one Oregon dungeness crab cake, two weathervane scallops, two Yeagar Creek oysters, two wild Mexican prawns, heirloom rice blend, chef veg 37

Halibut Fish and Chips

tempura style beer battered, capered remoulade, Asian slaw and fries 22

FRESH PASTA

Ona Tagliolini Pasta

egg ribbon pasta. seasonal seafood, saffron cream 29

Weathervane Scallop Picatta

house-made spaghetti, lemon, capers, garlic, spinach 30 Mushroom Pasta

house-made spaghetti, seasonal mushrooms, cream 25

ask about our ____ gluten free menu

LAND FARE

14 oz Bone-In Ribeye Steak*

mashed potato, chef veg, chimichurri or blue cheese butter 37

Ona Chicken Marsala

tempura battered Draper Valley chicken, shitake demi, mashed potato & chef veg 28

Braised Lamb Shank Chashu

scallion gremolata, mashed potato, chef veg 28

3 Meatloaf

grass fed, grass finished McK Ranch beef, Anderson Farm lamb, and Carlton Farm pork, mashed potato 19

SIDES

Grilled Wild Mexican Prawn

add to any menu item 3 ea

Oregon Hazelnut Pesto

add to any menu item 2

Oregon Dungeness Crab

add one or two ounces to any menu item 5 / 10

Mashed Potatoes 5

Chef's Vegetables 6

Seaweed Salad 7

Fries 4

Asian Slaw

miso, ginger and sesame oil dressing 5

Warm Artisan Sourdough with butter 5

Gluten Free Bread

substitute for any bread item 3

Grilled Tofu

substitute for any protein item

FRESH • LOCAL • SUSTAINABLE

some of our local purveyors

Ocean Beauty

Astoria, OR

McK Ranch

Dallas, OR

Draper Valley

Mount Vernon, WA

Gathering Together

Farms
Philomath, OR

Anderson Ranch
Brownsville, OR

Rogue Creamery
Central Point, OR

Portland French Bakery

Portland, OR

Pasta Plus Eugene, OR Oregon Oyster Farm
Newport, OR

Carlton Farm Carlton, OR

Tara's Garden
Yachats, OR

Seeds of Oregon Yachats, OR

Lil Swiss *Waldport, OR*



*These items may be served either raw or undercooked.

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

18% gratuity will be added to parties of six or more

Ona complies with the 5% City of Yachats Food and Beverage Tax

Ona is happy to accept up to four checks per table

Ona Restaurant and Lounge

131 Highway 101 • North Yachats, Oregon • (541) 547-6627 **Michelle Korgan** • Chef/Owner

Anthony Velarde • Executive Chef www.OnaRestaurant.com