

# ONA

RESTAURANT  
& LOUNGE

ONARESTAURANT.COM

## Easter 2018

### SPECIALS

#### Mixed Fresh Fruit

*chocolate ganache 8*

#### French Toast

*artisan bread with heavy cream and nutmeg,  
caramel, chocolate ganache, fresh  
whipped cream & berries 12*

#### Ona Ceviche\*

*wild prawns, dungeness crab, albacore tuna, scallop,  
bay shrimp, crispy tortilla, avocado 17*

#### Oregon Dungeness Crab Cake Benedict

*one crab cake, garlic spinach,  
grilled potatoes or hashbrowns 16*

#### Skirt Steak and Eggs\*

*mushroom gravy, grilled potatoes or  
hashbrowns, & sourdough toast 16*

#### Veggie Omelette

*fresh seasonal veggies with grilled potatoes or  
sweet potato hashbrowns & sourdough toast 12  
add Oregon hazelnut pesto 2 add avocado 2*

#### Kimchi Fried Rice

*sous vide duck breast, fried egg, sesame, scallions 17*

#### Oregon Dungeness Crab Omelet

*alder smoked pepper bacon, avocado, crème fraîche,  
grilled potatoes & sourdough toast 19*

#### Hangtown Fry

*Yaquina Bay oysters, smoked pepper bacon, baby  
spinach, sweet onion & Pecorino Romano cheese with  
soft scrambled eggs, grilled potatoes or hashbrowns &  
sourdough toast 17*

#### The Easter Basket

*wild Mexican prawns, weathervane scallop, skirt  
steak, hollandaise, two eggs, grilled potatoes or  
hashbrowns & sourdough toast 25*

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

FOR THE TABLE

**Oregon Dungeness Crab Cake**  
capered remoulade 12

**Oregon Dungeness Crab Dip** 12.5

**Yaquina Bay Oyster Shooters\***  
one 3 • three 8 • six 15

**Manila Clams**  
grape tomato, dry vermou<sup>th</sup>, garlic, butter  
17.5

**5 Grilled Wild Mexican Prawns**  
seaweed salad, Asian slaw 17

**Czech Cauliflower & Mushrooms**  
smoky paprika, tahini sauce 8

**Oregon Hazelnut Pesto**  
artisan sourdough 7

COCKTAILS

**Ona Bubbles**  
Scharffenberger brut bubbly  
with house infused apricot brandy 11

**Bloody Mary**  
Smirnoff vodka, spicy or not  
with groceries 10

**Mimosa**  
Korbel bubbly & organic orange juice 9

**Kramer “Celebrate”**  
sparkling Muller–Thurgau 11

LUNCH

**Halibut Fish and Chips**  
tempura-style IPA batter,  
capered remoulade, Asian slaw & fries 19

**Oregon Dungeness Crab  
& Bay Shrimp Melt**  
Tillamook medium cheddar  
& avocado, caesar, Asian slaw or fries 15

**Oregon Albacore Tuna Melt**  
open faced on artisan sourdough,  
avocado, aji verde, cheddar,  
caesar, Asian slaw or fries 15

**3 Meatloaf Sandwich**  
grass fed, grass finished McK Ranch beef,  
Sudan Farm lamb, and Carlton Farm pork,  
caesar, Asian slaw or fries 11

**Grilled Cheese & Tomato Bisque**  
artisan sourdough, Tillamook Reserve extra  
sharp white cheddar 12  
add pesto to your sandwich 2  
with Oregon dungeness crab 5

**Oregon Dungeness Crab Cake Sandwich**  
ciabatta, capered remoulade,  
caesar, or fries 15

SALADS

**Ona Caesar**  
7 / 14 add Oregon dungeness crab 5 / 10  
add anchovy 3 add RARE ahi tuna\* 9  
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\* 9

*\*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*