



ONARESTAURANT.COM

CAREFULLY
SOURCED



GLOBALLY
INSPIRED

ONA
MEANINGS

Chinook: *Shellfish*

Sanskrit: *Grains*

Japanese: *Apricot*

Czech: *She*

Latin: *Grace*

Basque: *Good*

Hebrew: *Seasons*

Irish: *One, Lamb*

FOR THE TABLE

Oregon Dungeness Crab Cake *capered remoulade* 12

Oregon Dungeness Crab Dip 12.5

Oyster Mary *Crater Lake or pepper vodka, house-made mary mix* 6.5

Grilled Yaquina Bay Oysters *buerre noisette, shallot, daikon* 12

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

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

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

Crispy Calamari *spicy cocktail sauce, capered remoulade, smoky paprika* 12.5

Crispy Peking Duck Leg Confit *atsara, fried mantou* 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

Ona Caesar

7 / 14 add Oregon dungeness crab 5 / 10

add grilled Draper Valley chicken 7 add anchovy 3

It's All About the Beet Salad

*River's Edge Chèvre, arugula, candied walnuts, pickled fennel,
roasted shallot vinaigrette, balsamic gastrique 8 / 15*

Ona Dungeness Crab Salad

*romaine, crispy noodles, cabbage, roasted peanuts,
fennel, apricot vinaigrette 25*

Razor Clam Salad

*arugula, oyster mushroom, pickled vegetables,
hazelnuts, tamari vinaigrette 18*

Chermoula Flat Iron Steak Salad*

*romaine, arugula, Rogue Creamery blue cheese,
avocado, sherry vinaigrette 19*

SANDWICHES

Grilled Cheese & Tomato Bisque

*artisan sourdough, Tillamook Reserve extra sharp
white cheddar 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 11*

*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, feta cucumber spread, lettuce, tomato, tahini dressing &
balsamic vinegar. vegan upon request.
caesar, Asian slaw or fries 12
add alder smoked pepper bacon 2*

OCEAN FARE

Gata

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

Oregon Dungeness Crab Cakes

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

Mixed Grill of Oregon Seafood

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

Halibut Fish and Chips

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

LAND FARE

Braised Lamb Shank Chashu

scallion gremolata, mashed potato, chef veg 28

NW Certified Angus Flat Iron Steak*

Rogue Creamery blue cheese compound or chimichurri sauce, mashed potatoes, seasonal vegetables 26
add grilled wild Mexican prawns 3 each

3 Meatloaf

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

Draper Valley Chicken Piccata

chicken breast scaloppini sautéed with white wine, capers, garlic & Italian parsley and finished with lemon, butter, mashed potatoes and seasonal vegetables 25

FRESH PASTA

House-Made Yakisoba

miso sake black cod, shitake, scallion oil, chef veg 30
with grilled tofu 25

Ona Tagliolini Pasta

fresh egg ribbon pasta with seasonal seafood and saffron cream reduction 28

Veggie Tagliolini Pasta

fresh egg ribbon pasta with seasonal veggies and Oregon hazelnut pesto cream reduction 23

ask about our
gluten free menu

SIDES

Mashed Potatoes 5

Chef’s Vegetables 6

Seaweed Salad 7

Fries 4

Asian Slaw

miso, ginger and sesame oil dressing 5

Grilled Wild Mexican Prawn

add to any menu item 3

Oregon Hazelnut Pesto

add to any menu item 2

Oregon Dungeness Crab

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

Warm Artisan Sourdough with butter 5

Gluten Free Bread

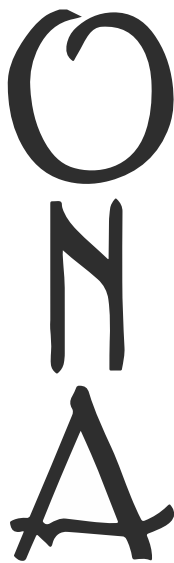
substitute for any bread item 3

add tofu????

FRESH • LOCAL • SUSTAINABLE

some of our local purveyors

Ocean Beauty <i>Astoria, OR</i>	Anderson Ranch <i>Brownsville, OR</i>	Zenner’s Sausage <i>Portland, OR</i>
McK Ranch <i>Dallas, OR</i>	Rogue Creamery <i>Central Point, OR</i>	Calrton Farm <i>Carlton, OR</i>
Draper Valley <i>Mount Vernon, WA</i>	Portland French Bakery <i>Portland, OR</i>	Tara’s Garden <i>Yachats, OR</i>
Gathering Together Farms <i>Philomath, OR</i>	Pasta Plus <i>Eugene, OR</i>	Seeds of Change <i>Yachats, OR</i>



*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 Restaurant and Lounge
131 Highway 101 • North Yachats, Oregon • (541) 547-6627
Michelle Korgan • Chef/Owner
Anthony Velarde • Executive Chef
www.OnaRestaurant.com