

# M I S T

RESTAURANT AND LOUNGE

DINNER

## SOUP

- Soup of the Day** ..... 4 Cup / 6 Bowl
- MIST Clam Chowder** ..... 5 Cup / 8 Bowl  
 bacon, celery, onion *add* ..... 12 Bread Bowl  
*lobster on top* 8

## STARTERS

- House-Made Crab Cakes** ..... 19  
 sweet onion, red bell pepper, fresh herbs with  
 chipotle aioli and fresh lemon
- Northwest Steamers** ..... 15  
 steamer clams, garlic, butter, diced tomato, white  
 wine, fresh herbs
- Calamari** ..... 15  
 buttermilk fried, lemon with chipotle aioli
- Spinach & Artichoke Dip** ..... 12  
 Tillamook cheese, pico de gallo, sour cream, corn  
 tortilla chips *add crab* 10
- Brussels Sprouts** ..... 10  
 almonds, bacon, balsamic
- Garlic Butter Shrimp** ..... 20  
 sautéed with garlic, white wine, lemon juice, fresh  
 parsley, butter

## SALADS

- add choice of protein:*  
*crab 12 / salmon 12 / chicken 7 / steak 12*
- MIST Greens** ..... 8  
 field greens, spinach, carrots, cucumbers, tomatoes,  
 with honey lemon vinaigrette
- Grilled Caesar Salad** ..... 9  
 romaine lettuce, parmesan, lemon zest, bread crumbs
- Walnut & Pear Salad** ..... 21  
 jamaican jerk chicken, red onion, tomatoes,  
 pears, candied walnuts, goat cheese with caribbean  
 mango vinaigrette
- Grilled Seafood Salad** ..... 17  
 mixed greens, lemon vinaigrette, calamari,  
 shrimp, scallop

## MIST MUST HAVES

- Bacon Wrapped Prawns**  
 wrapped in smoked bacon,  
 apricot sauce  
 31
- Pan Roasted Salmon**  
 olive oil, fresh lemon  
 24
- Pan-fried Yaquina Bay Oysters\***  
 panko, cracked black pepper,  
 bay seasoning with cocktail sauce  
 27
- Calamari Steak**  
 grilled calamari, white bean,  
 olive salad  
 22
- Bouillabaisse**  
 crab legs, scallop, shrimp, salmon,  
 mussels, italian seasoned  
 tomato broth  
 32

## PRIME RIB\*

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 served with garlic mashed potatoes,  
 market vegetables and house salad  
 33

Friday, Saturday & Sunday  
*limited quantity*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# M I S T

RESTAURANT AND LOUNGE

DINNER

## PASTA

<b>Lobster Mac &amp; Cheese</b> .....	28
cavatappi pasta, cheddar, monterey jack, parmesan, cream, mushrooms, tomatoes	
<b>Fettuccine Alfredo</b> .....	21
parmesan cheese, cream, garlic	
<i>add chicken 7 / bacon wrapped prawns 9</i>	
<b>Spaghetti Bolognese</b> .....	19
tomato, basil, sausage, garlic, onions, bell pepper	

## TURF

<b>Ribeye Steak*</b> .....	38
sautéed mushrooms	
<b>Sweet &amp; Spicy Short Ribs</b> .....	30
slow cooked in sweet and spicy chili sauce	
<b>Chicken Parmesan</b> .....	29
italian breadcrumbs, marinara sauce, mozzarella cheese	
<b>MIST Burger</b> .....	16
flamed-broiled kobe beef blend, lettuce, tomato, onion, pickles	
<i>add cheese, bacon, avocado, grilled onion, or sautéed mushrooms 1 /each</i>	

## COAST FAVORITES

<b>Fish &amp; Chips</b>
beer battered fish, served with cole slaw, fries, lemon with tartar sauce
26 Halibut / 20 Cod
<b>Fish Tacos</b>
fried fish, pico de gallo, cabbage, chipotle aioli on corn tortillas
24 Halibut / 18 Cod
<b>Seafood Platter</b>
battered and fried cod, grilled halibut, shrimp scampi, clam strips, breaded oysters, crab cocktail, cole slaw, lemon, fries with tarter sauce, cocktail sauce
36
<b>Pan-Seared Cod Salad</b>
grilled cod served with house salad
16

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