

chowder & salad

FRESHLY MADE CLAM CHOWDER bacon, potatoes, cream, celery, leeks, herbs 5.75 cup 9.25 bowl •

WILTED BABY SPINACH bacon, gorgonzola, toasted almond, Granny Smith apples, warm honey-sherry vinaigrette 7.75 ☐•

HOUSE GREENS grape tomato, cucumber, red onion, tamarind vinaigrette 5.50 ☐•

ROASTED BEETS goat cheese, arugula, maple glazed walnut, white balsamic orange vinaigrette 8.25☐ •

BABY KALE CAESAR SALAD shaved fennel, parmesan, classic egg yolk, anchovy, garlic toasted bread crumbs 7 * add white anchovies + 3

ASIAN SLAW Napa cabbage, tri color carrots, red cabbage, scallion, cilantro, ginger tamari dressing 3.50 •

ADD TO A SALAD

grilled wild Chinook salmon + 12.50 *•

grilled wild prawns + 10 • grilled chicken + 7 •☐

grilled Portobello mushroom + 4 *• crab & shrimp cake + 10

shareable plates

LIGHTLY DUSTED CALAMARI SAUTÉED olive oil, garlic, lemon, chili flakes, red cabbage, parsley 14.50 ☐•

FLASH FRIED BRUSSEL SPROUTS garlic, lemon, a dash of cayenne pepper, garlic aioli 8.50 ☐•☐

BAKED GOAT CHEESE garlic confit, olive tapenade, herbs, toasted baguette 13.25

FRESH SALT SPRING ISLAND MUSSELS red curry, lime, basil, garlic, butter 16.50 •

side of....

seasonal vegetables 4 ☐• grilled mini baguette 3

French fries with house made ketchup 3 small 5 large

sandwiches & burgers

served with house made Asian slaw or French fries

GRILLED WILD CHINOOK SALMON SANDWICH saffron aioli, lettuce, tomato, pickled red onion, toasted bun 17.50 * add bacon 1.25

GRILLED PORTOBELLO MUSHROOM SANDWICH gorgonzola, garlic aioli, roasted red peppers, arugula, caramelized onion, toasted bun 13 *

GRILLED LOCAL WALKER FARMS LAMB BURGER goat cheese stuffed, pickled turmeric onions, roasted garlic aioli, tomato, arugula, toasted pretzel bun 17

1/3 LB GRILLED GROUND CHOICE BEEF BURGER lettuce, onion, tomato, toasted pretzel bun 10.50 * add cheddar or gorgonzola + 1.25

MICHAEL BURGER double cheddar, double bacon, double delicious, lettuce, tomato, onion, toasted pretzel bun 14.50 *

We use a blend of brisket, short rib and chuck for our beef burgers.

entrees

PANKO CRUSTED FRESH FISH AND CHIPS daily selection of fresh fish, Asian slaw, house made tartar sauce, French fries 18

GRILLED WILD CHINOOK SALMON shitake mushrooms, white truffle crema, seasonal vegetables 24 *•

SPICY SEAFOOD STEW fresh mussels, prawns, fresh white fish, squid, saffron, tomato, aromatic vegetables, fresh herbs 19 •

PAN FRIED CRAB AND SHRIMP CAKES sweet chili aioli, blood orange vinaigrette, arugula, crispy French fries 21

THE BAYFRONT PLATTER a crab and shrimp cake, grilled wild Chinook salmon, a mini clam chowder, French fries, arugula salad 25 * add grilled wild prawns + 10
Sorry. No substitutions.

SAFFRON SALMON



LUNCH

lunch special sip

OREGON BLACKBERRY MIMOSA 5

☐• = gluten free

*We are required by law to state that "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." In addition, our wild mushrooms may or may not be from "non-inspected sources." See your Server for further information.

Saffron Salmon strives to be local, sustainable and gmo free. We only use wild salmon from the Pacific coast and rivers. We also hand panko crust our fresh wild caught fish for our fish and chips. Our sauces and dressing are house made. We even make our own ketchup. All of our meals are prepared fresh to order and much of our menu is naturally gluten free.

*18% gratuity added to parties of five or more.
\$2 split plate charge. All art work is for sale.*

saffron salmon • 859 s.w. bay blvd. • newport, or 97365

541-265-8921

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