

COACH HOUSE RESTAURANT & LOUNGE

604 6th Ave | Coos Bay, OR 97420 | Phone: 541-267-5116

Appetizers

Fresh Butter Clams

1/2 Dozen	\$9.95
Dozen	\$16.95

Fresh Butter Clams (Martha Washingtons) harvested from Coos Bay and BBQ'd in the half-shell with Garlic Butter and Spices.

Cajun Clams

1/2 Dozen	\$11.95
Dozen	\$19.95

Cajun Clams, BBQ'd with Our Cajun Cream Sauce and topped with Parmesan Cheese.

Silver Point Oysters

1/2 Dozen	\$9.95
Dozen	\$15.95

Clausen's Silver Point Oysters cooked in half shell over the BBQ, with Garlic Butter and spices (deep fried if you wish).

Cajun Oysters

1/2 Dozen	\$11.95
Dozen	\$19.95

Cajun Oysters-Clausen's Local Silver Point Oysters cooked over the BBQ in a Cream Sauce with a blend of Secret Cajun Spices.

Fish & More \$10.95

Calamari, Ling Cod, and Prawns in their own special batter served with Hot Sweet Mustard.

Fish-Fish-Fish \$9.95

Dipped in Beer Batter and Deep Fried.

Calamari \$10.95

Beer Battered and Deep Fried, served with Red Sauce.

Shrimp Cocktail \$8.95

Bay Shrimp with Red Sauce.

BBQ'd Andouille Sausage

One	\$7.95
Two	\$10.95

BBQ'd, spicy Andouille Sausage served with sauerkraut.

Bacon Wrapped Tuna \$12.95

BBQ'd Bacon Wrapped Tuna with Teriyaki Sauce.

Pork Tenderloin \$10.95

BBQ Pork Tenderloin served with Honey Mustard Sauce.

Macaroni & Cheese Bites \$8.95

Deep Fried Macaroni & Cheese Bites served with Marina Sauce.

Artichoke Hearts \$8.95

Deep Fried Artichoke Hearts served with Honey Mustard Dressing.

Steamer Clams	\$10.95
Mussels in a Cream Tequila Lime Sauce.	\$10.95
BBQ or Deep Fried Prawns	\$9.95
Boneless Almond Chicken	\$8.95
Skewered Teriyaki Chicken	\$8.95
Marinated Deep Fried Pickles	\$7.95
Tempura Veggies - Fresh Veggies with Ranch	\$9.95
Deep Fried Mushrooms served with Ranch	\$8.95
Asparagus Lightly Battered and Deep Fried	\$8.95
Platter of French Fries or Onion Rings	\$5.95
Dinner Salad	\$3.00
Cup of Soup	\$3.00
Bowl of Soup	\$5.75

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BBQ Dinners

Dinners include your choice of soup or fresh green salad, bread, fresh sautéed vegetables, and your choice of Baked Potato, Twice Baked Potato, French Fries, or Onion Rings.

Seafood

Fresh Filet of Salmon (When Available) \$18.95

Served with Fresh Dill Sauce.

Bacon Wrapped Tuna Grilled with Teriyaki Sauce \$18.95

Served with our Special Fish Sauce.

BBQ or Deep Fried Prawns \$17.95

Served with Butter, Lemon, Tartar Sauce, and Red Sauce.

BBQ Oysters on the Half Shell or Deep Fried \$15.95

Clausen's Local Silver Point Oysters.

Calamari Steak \$16.95

Tenderized, Hand Battered and Pan Fried in Olive Oil with Cajun Cream Sauce on the side.

Alaskan Halibut \$22.95

BBQ'd or Poached and seasoned with Lemon Pepper.

Pork & Such

Pork Tenderloin \$15.95

Pork Lovers will really enjoy!

Spicy Andouille Sausage \$15.95

Served with Sweet Dipping Sauce, Dijon Mustard, & Sauerkraut.

Combination Dinners

This is fun! Choose from 2 to 5 items on the list. This is a complete dinner so we hope you brought your appetitel

2 Item Combo	\$16.95
3 Item Combo	\$19.95
4 Item Combo	\$22.95
5 Item Combo	\$25.95

Choices: Prawns, Oysters, Chicken Breast, Tuna, Ribs, Andouille Sausage, Pork Loin, or Sirloin Kabob. Sorry, no doubles. Check the Chalkboard for your FAVORITE Dessert!

Steaks, Chicken & Ribs

Experience the finest, mouthwatering steaks available at the Coach House. We serve only hand-selected USDA beef, aged to perfection & charbroiled to your satisfaction on our outside grill. If your appetite is bigger than the menu then let us know - we'll cut your steak as thick as you like! And, as always your meal is served with a smile... The Coach House Style!

All entrees include choice of soup or salad, bread, sautéed vegetables, and your choice of potato.

Hand cut 16 oz. New York Steak \$19.95

Filet Mignon \$22.95

Hand cut and wrapped in Bacon.

16oz. Rib Eye \$16.95

A local favorite! One of the most popular and juiciest steaks with rich marbling, making them especially succulent.

BBQ'd Medallions of Teriyaki Beef \$15.95

Thin slices of Beef marinated in Teriyaki sauce and grilled the way you like it.

Flat Iron Steak \$16.95

A Special Cut, "considered second only to the Filet Mignon in tenderness."

Center Cut Sirloin

Petite \$12.95

Man-Size \$16.95

A tender, mouth-watering steak seasoned and BBQ'd to perfection over coals.

Prime Rib

12 oz. \$17.95

16 oz. \$20.95

A Succulent cut, seasoned and seared to perfection and served with Au jus & Creamed Horseradish Sauce.

Ribs

Half Rack \$15.95

Full Rack \$25.95

Pork Ribs smoked and seasoned with Our SECRET Rib Rub, grilled over coals, and basted with our Coach House BBQ Sauce.

Hamburger Steak \$13.95

A Whopping BBQ'd 16 ounce! Customize it with Brown Gravy, Blue Cheese Crumbles, Sautéed Mushrooms, or Onions for \$1.50 Each.

Mesquite Grilled Chicken \$12.95

Seasoned Chicken Breasts grilled over coals and served with our Coach House BBQ Sauce.

* Or, get it STUFFED with Monterey and Cheddar Cheese topped with Alfredo Sauce for \$12.95.

Add BBQ or Deep Fried Prawns or Oysters \$8.95



Salads

Served with warm bread & butter.

The Coach House Salad \$9.95

Fresh crisp Greens topped with Jack and Cheddar Cheese, bacon, hard boiled egg, tomato, red onion, and other veggies that are good for you.

Chicken Salad \$11.95

Tender Strips of grilled Chicken Breast seasoned and served on a large Coach House Salad.

BBQ Steak Salad \$12.95

Strips of seasoned BBQ Steak served on a large Coach House Salad.

BBQ'D Bacon Wrapped Teriyaki Tuna Salad \$16.95

BBQ'd Tuna served on a large Coach House Salad. Great with Honey Mustard or Raspberry Vinaigrette dressing.

Shrimp Louie \$12.95

A bed of fresh chopped romaine, hard boiled egg, asparagus, tomato, mushrooms, red onion, and other veggies topped with local Bay Shrimp and 1000 Island Dressing.

Chef Salad

Small \$8.95

Large \$11.95

Fresh crisp Greens topped with tomato, Jack and Cheddar Cheese, red onion, hard boiled egg, sliced roast beef and ham.

Pasta

Includes choice of fresh green salad or soup, and bread.

Seafood Fettuccini \$16.95

Prawns, Scallops, Baby Clams, and Ling Cod sautéed in a White Wine Butter Sauce with Garlic and Scallions over Fettuccini.

Fettuccini & Fresh Vegetables \$12.95

Fresh sautéed Garden Vegetables served over Fettuccini with a Creamy Alfredo Sauce.

Fettuccini & BBQ Chicken Breast \$14.95

Lightly seasoned Chicken Breasts BBQ'd, served over Fettuccini with a Creamy Alfredo Sauce.

Fettuccini & Prawns \$16.95

Sautéed Prawns, Bacon, and Fresh Vegetables served over Fettuccini with a Creamy Alfredo or Tomato Sauce.

Bacon & Sausage Fettuccini \$15.95

BBQ'd Andouille Sausage and Bacon served over Fettuccini with a Creamy Alfredo Sauce.

Bay Shrimp Fettuccini \$15.95

Fettuccini tossed with Baby Bay Shrimp in a Creamy Alfredo or Tomato Sauce.