

Appetizers

Crispy Calamari, dusted with Southwestern spiced flour, flash fried, served with our chipotle aioli 7.95

Blackened Ahi, served over a wild honey citrus and chipotle glaze, laced with our house made wasabi aioli 9.95

Chef Mike's Spicy Steamer Clams, one pound of steamers, white wine, lemon, green onion, tomato, butter, garlic, chili flakes, and a splash of cream 9.95

Hummus Platter, our house-made hummus, served with freshly fried pita chip wedges, extra virgin olive oil, lemon and Kalamata olives 7.95

Fried Oyster Cocktail, four rice flour coated Yaquina Bay oysters, flash fried, served with fresh mango salsa, and drizzled with chipotle aioli 7.95

Chowder, Soup and Salads

Quimby's Clam Chowder 4.95

Chef's French Onion, with a melted Parmesan and Swiss Crouton 4.95

Chowder or French Onion Soup, and a House Salad 8.95

Quimby's House Salad 4.95

Spinach Salad with Candied Hazelnuts, organic baby spinach, hard egg, red onion, sliced mushrooms, hazelnuts, Parmesan cheese, and bacon, tossed with our raspberry vinaigrette 10.95

Quimby's Louis with Dungeness Crab and Pink Shrimp, mesclun greens topped with Dungeness crab, local pink shrimp, artichoke hearts, grape tomatoes, hard egg, cucumber slices, avocado, Kalamata olives, and the only original Louis dressing in the state! 14.95

Smoked Salmon Caesar, chopped hearts of Romaine, shaved Parmesan cheese, and croutons are tossed with our rich Caesar dressing, with in-house smoked salmon 12.95; topped with spicy fried calamari, or chicken breast 11.95

Quimby's Cobb Salad, avocado, diced tomato, chopped egg, bacon, diced chicken breast, sliced green onions and bleu cheese crumbles, over a bed of organic baby greens, served with roasted garlic balsamic vinaigrette 12.95

Not Sandwiches

Fish and Chips, two pieces of lightly tempura battered Alaskan deep water cod, deep fried and served with our spicy coleslaw, artichoke tartar sauce, and specially seasoned fries 10.95

Quimby's Rather Famous Swordfish Tacos, two double corn tortillas filled with specially seasoned and char grilled swordfish, thinly sliced cabbage, our fresh tomato ginger salsa, Chef's chipotle aioli, and Queso Fresco cheese, served with Quimby's Baja rice 9.95

Sandwiches

Served with your choice of specially seasoned fries, a deep fried vegetable skewer with dipping sauce, or our spicy coleslaw
Substitute with a bowl of chowder, soup, or a house salad for 2.95

Smoked BBQ Pulled Pork Sandwich, falling apart tender house smoked pork, piled high on a grilled ciabatta roll, with our spicy slaw and honey-bourbon BBQ sauce 9.95

Monte Cristo, egg bread filled with sliced ham, turkey and Swiss cheese, hand dipped in a lacy tempura batter and deep fried until golden brown, sprinkled with powdered sugar and served with our own Oregon Very Berry Jam 8.95

Quimby's Shrimp Melt, local pink shrimp in a herbed sour cream mixture with gorgonzola cheese, melted Havarti cheese, served on grilled thick sourdough bread, with lettuce, tomato and red onion 10.95

Spicy Grilled Ahi Burger, sushi grade ahi fillet, Cajun seasoned, char grilled medium rare, served on a grilled ciabatta roll with chipotle aioli, leaf lettuce, tomato, and red onions 10.95

Quimby's Bubbly Cobb, thinly sliced oven roasted chicken breast, bacon, cucumbers, avocado, tomato, leaf lettuce, smokey bleu cheese mayo, on thick grilled sourdough bread, laced with our balsamic vinaigrette, topped with Havarti cheese and broiled until "bubbly" 10.95

Teriyaki Mahi Mahi Sandwich, char grilled Mahi Mahi fillet glazed with our thickened teriyaki glaze, served on a grilled ciabatta roll, with our candied ginger mayonnaise, leaf lettuce, red onions, tomato, and char grilled pineapple 10.95

Southwest Chicken Panini, Southwest marinated oven roasted chicken on thick grilled sourdough bread, with cilantro pesto, chipotle mayonnaise, tomato, red onions, leaf lettuce, havarti and queso fresco cheese 9.95

Quimby Burger, half pound of Certified Angus Chuck, choice of cheese, leaf lettuce, sweet cucumber chips, tomato slices, red onion, and our “special sauce”, served on a grilled ciabatta roll 9.95

Roasted Garlic Patty Melt, half pound of Certified Angus Chuck, seasoned with roasted garlic, Worcestershire, and our own special blend of salt, grilled with garlic butter, served on thick marble rye bread, with roasted garlic mayonnaise, caramelized red onions, and melted smoked Gouda cheese 10.95

Oyster Po’Boy, rice flour crusted Yaquina Bay oysters, deep fried, and served on a po’boy roll, with chipotle mayonnaise, leaf lettuce, tomato, cucumber slices, and Swiss cheese 10.95

Bacon, Lettuce, Tomato and Avocado Melt, four lean strips of smokey bacon, jack cheese, crispy green leaf lettuce, tomato and sliced avocado, on thick grilled sourdough bread 9.95

Albacore Tuna Melt, tuna salad with onion, celery, spices and mayonnaise, on thick grilled sourdough bread, with Monterey jack cheese, cheddar cheese, avocado, and sliced tomatoes 9.95

Rosemary Chicken Sandwich, marinated chicken breast on a ciabatta bun with basil pesto aioli, smoked Gouda cheese, lettuce, tomato, grilled onions and mushrooms 9.95

Grilled Pastrami, steamed pastrami piled high on thick, grilled marbled rye bread, topped with spicy coleslaw and Swiss cheese, and stone ground mustard 9.95

Chicago Dogs, two steamed dogs on poppy seed rolls filled with mustard, green sweet relish, sport peppers, tomato slices, dill pickle spears, chopped onions, and a sprinkling of celery salt – true Chicago-Style Hot Dogs 7.95

*Splitting a meal? A 2.95 dollar charge will apply, and you get twice the sides!
Please, with regards to others, silence your cell phones while dining.*