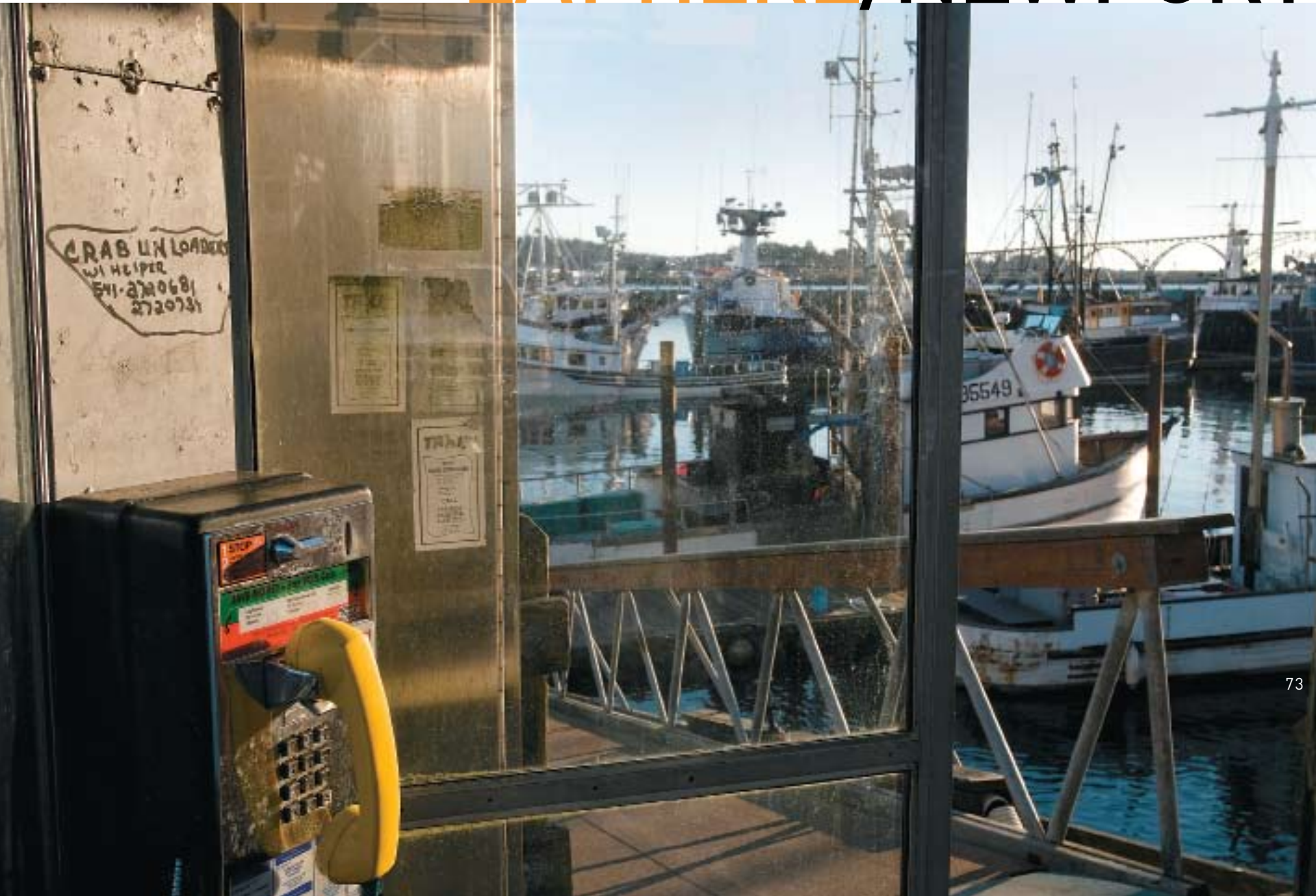


EAT HERE/NEWPORT



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[Come for the beach; bring your appetite]

What you can find in Newport: Pretty beach? Yes. Aquarium? Yes. Whales? Yes, if you're lucky. Something to eat other than chowder? Indeed. Fresh seafood, from Dungeness crab to oysters hauled in on local boats, still rules along this coastal center's historic bay front and quaint Nye Beach district, but Northwest and Asian cuisines are on the rise. And the view of the Rogue Ales Brewery, nestled under the Yaquina Bay Bridge, reminds you to enjoy those Newport meals with lovely craft beer. →

BY LAURA McCANDLISH / PHOTOGRAPHY BY TORSTEN KJELLSTRAND

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EGGS ANY STYLE WITH OUR POTATO TORNADO

Cafe Stephanie

411 N.W. Coast St.

541-265-8082

Daily 7:30 a.m.-3 p.m.

This summer will mark Scott and Stephanie Doll's seventh season serving up hearty breakfasts and classic sandwiches, salads and soups at their well-trafficked Nye Beach bakery cafe. Affordable brunch items are served all day, with an extra treat: warm, fresh-baked scones. The potato tornado — a melted cheese-topped mound of roasted red bliss spuds, sautéed with red peppers, grilled onions and herbs — is accompanied by eggs, a fruit cup of fresh cantaloupe, pineapple and honeydew and panini-style grilled toast. Wash it down with a generous \$2 glass of fresh-squeezed orange juice. For lunch, try the blackened yellowfin tuna sandwich, served rare on a toasted hoagie roll with Cajun aioli. During the warm months, enjoy your meal at an outdoor table along Nye Beach's cheery Coast Street.



DUNGENESS CRAB IN THE SHELL

Local Ocean Seafood

213 S.E. Bay Blvd.

541-574-7959

localocean.net

Daily 11 a.m.-9 p.m.

Unless you catch the crabs yourself, Local Ocean is as close as you'll get to the source. Every day, boats unload shellfish, albacore tuna and lingcod on docks adjacent to the restaurant. Ethical eaters will be at home here — owner Laura Anderson, from a third-generation fishing family, lobbies for better management of salmon fisheries and composts the restaurant's food waste with local farmers. Her partner, Al Pazar, is a powerhouse crab fisherman.

Start with Local Ocean's raw Yaquina Bay oyster shooters. Or have the oysters panko-buttermilk crusted and pan-fried, with fennel slaw and fries. During Dungeness season, order a 2-pound crab whole in its shell. Savor the sweet, succulent flesh dipped in drawn lemon butter. Chef Charlie Branford lets the fresh fish sing, with unfussy preparations. He grills the catch of the day, serving it in a chile-lime marinade for fish tacos with avocado salsa verde or as fish and chips. As you leave, pick up some bay shrimp or manila clams from Local Ocean's market. They'll also ship fresh crab, halibut and wild salmon to you.



SPICY SEAFOOD STEW WITH MUSSELS, WHITE PRAWNS, WHITE FISH AND DUNGENESS CRAB

Saffron Salmon

859 S.W. Bay Blvd.

541-265-8921

saffronsalmon.com

11:30 a.m.-2:30 p.m. and 5-8:30 p.m.

Thursday-Tuesday

Michael Waliser and Stacy Schellinger, the husband-wife team behind Saffron Salmon, hardly knew the Oregon coast before an art dealer wooed them from Spokane, where Waliser ran Cafe 5-Ten, to open their restaurant here in May 2003. Now it's among Newport's most refined spots, perched on a bay-front dock, with a menu that pairs the freshest catches with local produce. There's no crab cracking here. Succulent hunks of hand-picked Dungeness fill a martini glass for a cocktail appetizer, and chef Waliser, who trained in Spokane and Seattle kitchens, also turns out hefty crab-shrimp cakes with a reduced malt-vinegar drizzle and wasabi aioli, paired with a pile of crisp Belgian-style *frites*. But the must-have dish is the piquant stew of shellfish bathed in a saffron-tomato squid broth scented with basil. And save room for dessert: Four can happily share the restaurant's Oregon berry cobbler à la mode. →

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JUNG BONG SPICY SEAFOOD BROTH

Noodle Cafe

837 S.W. Bay Blvd.
541-574-6688
Daily 11 a.m.-9 p.m.

When Newport's restaurateurs get a hankering for the Vietnamese soup pho, they head to this affordable pan-Asian cafe. Lisa and Han Cheng, a brother-and-sister team whose family runs Chinese restaurants in Atlanta, fell for the Oregon coast last summer, opening a restaurant here within months. Their menu runs the gamut from stewed Thai red curry noodles to wok-tossed Japanese udon. Fresh crab and cream cheese rangoons and corn-and-crab soup feature local Dungeness meat. Most popular is the Chinese-Korean Jung Bong noodle soup, with shrimp, calamari, scallops, red snapper and veggies floating in a gingery, scallion-accented broth. Just about everything — the hand-tossed noodles, the beef and fish stocks, the fried sweet buns to dunk in soup — is made from scratch.



BBQ BEEF SANDWICH

Cafe Mundo

209 N.W. Coast St.
541-574-8134
myspace.com/cafemundo
4-10 p.m. Tuesday-Thursday; 4 p.m.-midnight Friday-Saturday

Just about everyone — dreadlocked hippies, foodie retirees, toddlers, vegans, pure carnivores — feels at home at Cafe Mundo. With free live music year-round, this is the center of Bohemian Nye Beach night life. The kaleidoscopic menu — with Thai, Japanese, Italian and Mexican influences — also draws you in. Try the mounds of grass-fed barbecue-bathed beef with a generous slide of roughly cut slaw. Or the "Cheeses of the World" (oozing with cheddar, Swiss, brie and gorgonzola, grilled with tomato). Both sandwiches come on homemade bread. Tempeh, made into fries with peanut dipping sauce, burgers or on rice in bento bowls, is a popular vegetarian option here. Sushi rolls stuffed with teriyaki albacore or shrimp, cream cheese and spicy sriracha chile sauce are also tempting. Be prepared to relax to the music of jazz and folk bands downstairs, because the food service is laid-back. Sip on a fruity Belgian lambic or a draft IPA, though Rogue Ales aren't served here.



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