

STEPHANIE INN

NORTH COAST DINING RECOMMENDATIONS

The dining options along Oregon's North Coast are as vibrant and bountiful as the communities they call home. We're happy to make reservations for you—just ask the front desk. **Get This On Your Phone: *Scan the QR code to view the map.***



DINING - CANNON BEACH

STEPHANIE INN DINING ROOM

Inspired by local ingredients at the peak of their season, Chef Aaron Bedard creates a nightly, four-course prix fixe feast celebrating the flavors of the food mecca known as Oregon. Rotating dishes like Roasted Willamette Valley grass-fed lamb, delicate Chinook salmon fresh off the Astoria docks, creamy risotto laced with herbs and locally foraged chanterelles, plus heirloom tomatoes, honey and blueberries from our own Public Coast Farm, reflect the joy Chef Aaron brings to his dishes. The Dining Room features house-crafted cocktails, wine pairings and an extensive bottle list from NW vintners to complement your meal. Reservations strongly recommended; please call the front desk to book (and let them know any dietary requests).

[Website](#) | [Directions](#)

PUBLIC COAST BREWING CO.

Taste a dozen seasonal beers on tap at our Gold Medal-winning brewery in downtown Cannon Beach, a great spot for the juiciest burgers, tastiest fish tacos and best hand-battered onion rings on the Coast (many gluten-free options also available). [Public Coast Brewing](#) sources from local farms and ranches, including our very own [Public Coast Farm](#), so swing on over and indulge. Say hi to brewer Ben alongside one of his 30-barrel fermenters and enjoy watching a real brewery in action.

[Website](#) | [Directions](#)

WAYFARER RESTAURANT & LOUNGE

High-quality, seasonal, locally sourced menus featuring views of Haystack Rock and the best of the coast: salmon caught in Astoria, Oregon Dungeness crab and wild chanterelles. Stop by the lounge for Northwest beers on tap, tasty cocktails and a top-quality whiskey bar.

[Website](#) | [Directions](#)

THE BISTRO

Cozy New American restaurant with an eclectic menu and nightly live music. Dine on their charming outdoor patio during the spring and summer months.

[Website](#) | [Directions](#)

LITTLE YELLOW HOUSE

Small historic farmhouse with a menu fusing old-world cuisine with a modern touch. They make everything from scratch and cook with local, sustainable ingredients.

[Website](#) | [Directions](#)

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DINING – SEASIDE

OSPREY CAFE

Cozy, comfortable breakfast and lunch café serving American classics and internationally inspired fare. Options include avocado toast, pancakes, chilaquiles and pork belly banh mi.

[Website](#) | [Directions](#)

DINING – MANZANITA

YOLK

Enjoy all-day breakfast and lunch at this eatery serving up delicious, imaginative meals and a fun atmosphere.

[Website](#) | [Directions](#)

THE WINERY AT MANZANITA

Cozy outdoor fire pits perfect for people watching as you enjoy house pours and small bites.

[Website](#) | [Directions](#)

NEAH-KAH-NIE BISTRO

Casual yet elegant restaurant specializing in gourmet comfort food, craft cocktails and quality wine. Their menu highlights upscale surf'n'turf, including crab risotto, Italian prawns served over creamy chive polenta and char-grilled ribeye with truffle herb butter.

[Website](#) | [Direction](#)

DINING – NEHALEM

WANDA'S CAFÉ + BAKERY

Cozy family-owned cafe and bakery specializing in comfort foods, artisan breads and baked goods prepared in-house.

[Website](#) | [Directions](#)

BUTTERCUP ICE CREAMS & CHOWDERS

This quaint restaurant serves specialty chowders and local, organic ice cream available in a variety of tasty flavors.

[Website](#) | [Directions](#)

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DINING – ASTORIA

BRIDGEWATER BISTRO

Enjoy delicious, locally sourced food and spectacular river views in this historic converted cannery building right on the water. Menu highlights include flavorful cioppino with toasted French bread, a unique savory Oregon Dungeness crab cheesecake and plenty of Pacific Northwest-centric wines.

[Website](#) | [Directions](#)

SOUTH BAY WILD FISH HOUSE

Small, family-owned and operated business serving fresh, high-quality seafood thanks to their own commercial fishing vessel. They are dedicated to harvesting fish sustainably and using a triple bottom line approach: people, place, economy. Don't miss the Crab Fry Bread!

[Website](#) | [Directions](#)

BOWPICKER FISH & CHIPS

Ron and Linda serve up firm chunks of fresh-caught, lightly beer-battered Albacore tuna in their... yes it's true... gillnet boat turned restaurant! Enjoy them on a bed of thick golden steak fries with malt vinegar and tartar sauce for dipping.

[Website](#) | [Directions](#)

STEPHANIE INN

UNIQUE FOOD EXPERIENCES

GREAT LOCAL COFFEE

SLEEPY MONK COFFEE, Cannon Beach

Internationally sourced, certified organic coffee roasted in small batches in a wonderfully eclectic cottage. Sleepy Monk is a longtime partner of Stephanie Inn and supplies our delicious in-house coffee.

[Website](#)

[Directions](#)

SEA LEVEL BAKERY & CAFE, Cannon Beach

Cozy cafe with scrumptious, scratch-made baked goods and specialty coffee, walking distance from Stephanie Inn.

[Website](#) | [Directions](#)

INSOMNIA COFFEE, Cannon Beach

Vibrant hang out and great grinds in downtown Cannon Beach, right off the beach.

[Website](#) | [Directions](#)

MORE CULINARY TREATS

BRUCE'S CANDY KITCHEN, Cannon Beach

Every childhood candy fantasy is realized in this colorful sweets shop filled with hand-dipped chocolates, caramel apples, gourmet popcorn and much, much more. View the giant taffy machine their confectioners use to create no fewer than 37 flavors of salt water taffy (and taste their taffy in our lobby!).

[Website](#) | [Directions](#)

PILOT HOUSE DISTILLING, Cannon Beach

Spirits are handcrafted on-site at this destination distillery in the heart of downtown Astoria. They also have tasting rooms located in Cannon Beach and Portland.

[Website](#) | [Directions](#)

ANNA'S TABLE, Cannon Beach

Led by Head Chef and Owner, John Nelson, their seasonal, source-to-table menus are rooted in celebrating the wild wonder of the Pacific Northwest and its sustainable food systems through culinary innovation.

[Website](#) | [Directions](#)