

Savor  
Washington™

# DINE AT THE SOURCE

LONG BEACH PENINSULA



## HIGHLIGHTS

Colorful shops, great seafood, comfortable lodging, small museums, horseback riding, and an expansive beach.

Southwest Washington's Long Beach Peninsula: home to a new national park, two historic lighthouses, renowned restaurants, cranberry bogs, and oyster farms.

The Long Beach Peninsula was named one of 'America's Favorite Beach Towns' by ForbesTraveler.com

Best time for oysters is December through March.

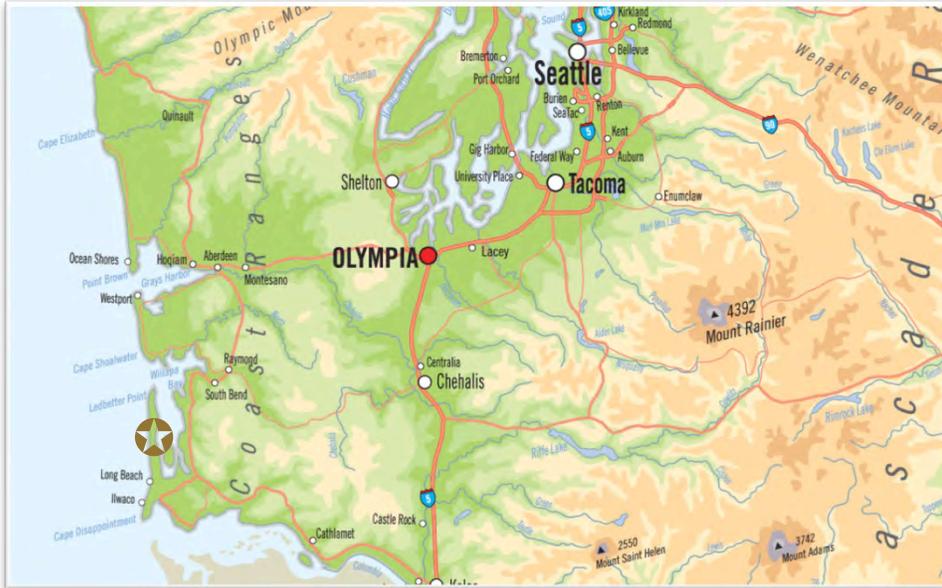
Ocean Sport Razor Clam Season on the Long Beach Peninsula typically opens for a few days each month October through April. The season is set based upon the number of clams available and is dependent upon marine toxin levels (commonly known as "red tide") staying within safe boundaries.

Curious about fishing seasons and charters? Check [www.funbeach.com](http://www.funbeach.com) for dates and services providers.

*Pioneer in Northwest Cuisine Jimella Lucas with long time oyster farmer and friend, Dennis Tufts, Wilson Oyster Company, share Willapa Bay oysters on the half shell at Jimella & Nanci's Klipsan Market Café. Jimella's plumb, briny oysters raw or swimming in garlic butter are a not-to-be-missed delight.*

Something about being on the coast just makes food taste better. Maybe it's appetites stoked by sea air. Perhaps it's the availability of fresh seafood. Or it could be the handful of talented chefs that draw their inspiration from the beauty and bounty of the sea. Immerse in this made-to-order food lover's getaway at the beach – heavy on the oysters, please.

Washington  
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## DAY 1

Start the day with oysters fresh from Willapa Bay: Try the locals' favorite Hang Town Fry at the historical **Shelburne Inn Restaurant** or the gourmet **42<sup>nd</sup> Street Café** in Seaview.

Stroll the Long Beach Boardwalk above windswept grassy dunes. Pick up organic, seasonal fruit, local honey, jam, farm fresh eggs and veggies at the roadside farm stand at **Green Angel Gardens**. Walk alongside a cranberry bog and learn the history of cranberry harvesting in the Pacific Northwest at the **Cranberry Museum**.

Cozy in at the romantic **Shelburne Inn Pub** for pan-fried Willapa Bay oysters with slaw and home-cut fries.

Explore Oysterville's oyster boom built town on a self-guided tour. From the deck of **Oysterville SeaFarms**, watch oystermen and tides ebb and flow while nibbling succulent shelled Dungeness crab claws with house-made cocktail sauce or munch on Willabay™ Spiced Dried Cranberry and Pecan Mix. Walk it off at Leadbetter Point, part of the **Willapa Bay National Wildlife Refuge**. Head to **Bailey's** for an afternoon sweet or check out the home canning supplies at **Jack's Country Store** in Ocean Park.

Slurp plump briny oysters raw on the half shell or savor them in several mouthwatering (and garlicky) preparations at **Jimella and Nanci's Klipsan Market Café** in Klipsan Beach. Get there early and hear firsthand from Jimella, a pioneer in Northwest Cuisine, about the fresh catch of the day or when Farmer Fred's tomatoes will be on the menu or her suggestions for a great Washington wine to pair with your entree. Save room for something sweet, baked by co-owner and pastry chef Nanci Main.

Take in some live music while sipping wine at **Raven & Finch**.

## FRESH SHEET:

Weather determines the availability of local products but Washington State farmers are always working hard to offer tasty products year-round. See what's fresh now:

### Spring (April – May)

Asparagus, Bok Choi, Broccoli, Cabbage, Herbs, Young Garlic, Lettuce, Mushrooms, Nettles, Peas, Radishes, Rhubarb, Salad Greens, Spinach

### Summer (June – August)

Apricots, Blackberries, Blueberries, Carrots, Celery, Chard, Cherries, Corn (Sweet), Cucumbers, Garlic, Gooseberries, Green Beans, Jerusalem Artichokes, Melons, Nectarines, Onions (Sweet), Peaches, Bell Peppers, Chile Peppers, Plums, Raspberries, Squash, Strawberries, Tomatoes

### Fall (September-November)

Apples, Blackberries, Blueberries, Brussels Sprouts, Collards, Carrots, Celery, Corn (Sweet), Cranberries, Garlic, Garbanzos, Grapes, Kale, Lentils, Pears, Peppers, Potatoes, Pumpkins, Tomatoes, Winter Squash

### Winter (December-March)

Apples, Beets, Carrots, Chard, Collards, Kale, Kohlrabi, Mushrooms, Onions, Parsnips, Pears, Potatoes, Turnips, Winter Squash

Exceptional Meat, Seafood, Dairy & Preserves are available year-round.

Overnight at **China Beach Retreat**, **Boreas B&B** or **Shelburne Inn**.

## DAY 2

Following a brisk walk or early morning beach run, relax into a leisurely breakfast prepared by your innkeepers featuring local ingredients such as cranberries, porcini and chanterelle mushrooms, more oysters or smoked salmon. In the fall, keep an eye out for local forager Veronica Williams for a delivery of wild mushrooms, sea beans and wild huckleberries.

Rent bikes at **Skookum Surf** for a ride along the 8.5-mile paved **Discovery Trail**. Or walk in a coastal rainforest walk at **Cape Disappointment State Park** with visit to North Head Lighthouse.

Warm up with razor clam chowder at **42<sup>nd</sup> Street** or mussel chowder at the **Shelburne Inn**.

Visiting over clam digging dates? Pick up a license, get your shovel or clam gun, and a bucket and watch the locals stomp the sand, looking for tell-tale dimples, then adeptly digging for razor clam. Or see the day's catch at **Jessie's** and **Ole Bob's** seafood markets on the Ilwaco waterfront. Look for locally canned tuna, sturgeon, smoked oysters and clams.

Taste what Chef Jeff McMahon creates from the freshest local offerings and Mediterranean flavors at **Pelicano Restaurant**. Be sure to ask about Shelly's drink of the month. Or reserve your spot at Chef Michael Lalewicz's table at **The Depot** and watch him prepare catch of the day and more.



*Standing alongside crimson bogs, WSU Extension Agent, Kim Patten, explains how cranberries are grown and harvested at the Pacific Research Station and adjacent Cranberry Museum.*

## TIPS:

### *Tips for Bringing Your Bounty Home:*

**Cool It** - If possible, bring a cooler for fragile produce. Gel pacs, block ice and bagged ice can help keep your produce, meat and dairy products cool or frozen while you travel. Not tomatoes however – they lose flavor when chilled!

**Buy Produce Last** - If you plan on sightseeing and making additional stops while visiting the Valley, buy perishable items last. Also, buy the most fragile produce such as ripe tomatoes, cherries, or apricots last.

### *Tips for visiting farms:*

- Wear closed-toe shoes and clothes that you don't mind getting dirty
- In the summer, go in the morning when it's cooler
- Remember sunscreen, a hat and water
- Use hand sanitizer after each farm visit so that you can eat each harvest along the way



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*Commercial and charter fishing boats fill the scenic Ilwaco marina, lined with restaurants, seafood markets, fine art galleries and gift shops.*

Wrap up the day with a nightcap at Shelburne Pub and stargazing anywhere along 26 miles of Pacific Ocean beach.

**Overnight** at China Beach Retreat, Boreas B&B or Shelburne Inn.

***End Note:** This itinerary was created based on a culinary / agritourism workshop conducted by Washington State Tourism and Washington State Department of Agriculture with feedback from various destination marketing and agriculture organizations. We apologize if there are any minor inaccuracies. Dates and hours may vary, so we suggest you confirm dates and hours in advance of traveling. Wishing you happy and safe travels.*

## FESTIVALS & EVENTS:

### Summerfest (May)

[www.funbeach.com/events](http://www.funbeach.com/events)

### NW Garlic Festival (June)

[www.opwa.com](http://www.opwa.com)

### Washington State Intl. Kite Festival (August)

[www.kitefestival.com](http://www.kitefestival.com)

### Blues & Seafood (August)

[www.bluesandseafood.com](http://www.bluesandseafood.com)

### Jazz and Oysters (August)

[www.watermusicfestival.com/jazz-and-oysters](http://www.watermusicfestival.com/jazz-and-oysters)

### The Cranberrian Fair (Oct.)

[www.columbiapacificheritagemuseum.org](http://www.columbiapacificheritagemuseum.org)

### Wild Mushroom Celebration (Oct./Nov.)

[www.funbeach.com/mushroom](http://www.funbeach.com/mushroom)

### MORE INFORMATION:

**Washington State Tourism**  
www.experiencewa.com

**Long Beach Peninsula Visitors Bureau**  
3914 Pacific Way, Seaview  
(360) 642-3900  
www.funbeach.com

**The Shelburne Country Inn**  
4415 Pacific Way, Seaview  
Phone: 800-466-1896  
www.theshelburneinns.com

**42nd Street Café**  
4201 Pacific Way, Seaview  
(360) 642-2323  
www.42ndstreetcafe.com  
Mon.– Sun., 8am-2pm/4:30pm-9pm

**Green Angel Garden**  
6807 Sandridge Road, Long Beach  
(360) 244-0064  
www.greenangelgardening.com

**Cranberry Museum**  
2907 Pioneer Rd., Long Beach  
(360) 642-5553  
www.cranberrymuseum.com  
Open daily & by appointment  
April 1 – Dec. 15, 10am-5pm

**Oysterville SeaFarms**  
34300 1st Street, Oysterville  
(360) 665-6585  
www.willabay.com

**Willapa Bay National Wildlife Refuge**  
3888 U.S. 101, Ilwaco  
(360) 484-3482  
www.fws.gov/willapa

**Bailey's Bakery and Café**  
26910 Sandridge Road, Nahcotta  
(360) 665-4449  
www.baileysbakerycafe.com  
Open: Thurs. – Mon. 8am - 3pm  
Sundays 9am – 3pm

**Jack's Country Store**  
26006 Hwy 103, Ocean Park  
(360) 665-4989  
www.jackscountrystore.com  
Open daily  
Memorial Day - Labor Day 7am-9pm  
Labor Day - Memorial Day 7am-8pm

**Jimella & Nanci's Klipsan Market Café**  
21712 Pacific Way, Klipsan Beach  
(360) 665-4847  
www.klipsanmarketcafe.com  
Open seasonally  
Wed. – Sun., 11am-3pm / 5pm-close

**Raven & Finch**  
215 Howerton Avenue, Ilwaco  
(360) 642-7009  
www.ravenandfinchwine.com  
Hours: Tues. – Fri. 4pm-1am  
Saturday 1pm-1am,  
Sunday 3pm-8pm

**China Beach Retreat**  
222 Robert Gray Drive, Ilwaco  
(360) 642-5660  
www.chinabeachretreat.com

**Boreas Bed & Breakfast**  
607 Ocean Beach Blvd N, Long Beach  
(360) 642-8069  
www.boreasinn.com

**Skookum Surf**  
1220 48th Place, Seaview  
(360) 301-2233  
www.skookumsurf.com  
Open daily 11am-5pm

**Cape Disappointment State Park**  
244 Robert Gray Drive, Ilwaco  
(360) 642-3078  
www.access.wa.gov

**Jessie's Ilwaco Fish Co.**  
117 Howerton Avenue, Ilwaco  
(360) 642-3773  
Open May - December

**Ole Bob's**  
151 Howerton Ave SE, Ilwaco  
(360) 642-4332  
www.olebobs.com  
Open Fri. – Tues. 10am – 5:30pm

**Pelicano Restaurant**  
177 Howerton Ave SE, Ilwaco  
(360) 642-4034  
www.pelicanorestaurant.com  
Open Wed. - Sun. 5pm to Close

**The Depot**  
1208 38th Place & L, Seaview  
(360) 642-7880  
www.depotrestaurantdining.com  
Open daily 5pm to Close

**Inn at Discovery Coast**  
421 11th Street SW, Long Beach  
(360) 642-5265  
www.innatdiscoverycoast.com