

Sample Menu

*Items and prices may vary based on seasonal availability.
A daily galley sheet is also included in our menus,
showcasing the fresh seasonal seafood selections.*

Visit
◆ "Little" CHINOOK'S ◆
For Fish 'n Chips to go



CHINOOK'S
A T • S A L M O N • B A Y

HEY!
ORDER THIS ◆

◆ WINE SELECTIONS ◆

- HOUSE WINES**
Glass 5.00
Half Pitcher 10.00 Full Pitcher 19.50
- NORTHWEST BOTTLE WINE**
Sauvignon/Fume Blanc
Hogue Cellars 24.50
Chateau Ste. Michelle 34.50
- Chardonnay**
Latah Creek 24.00
Anthony's by Buried Cane 24.50
Barnard Griffin 27.50
Anthony's by Gordon Brothers 29.50
Chateau Ste. Michelle
Cold Creek Vineyard 36.50
- More Whites**
Chateau Ste. Michelle Riesling 22.50
Latah Creek Pinot Gris 28.50
King Estate Pinot Gris 29.50
Hedges Cellars CMS White 36.50
- Red & Blush Wines**
Barnard Griffin Merlot Cabernet 25.50
Big Fire Pinot Noir 29.50
Erath Vineyards Pinot Noir 32.50
Barnard Griffin Merlot 29.50
Anthony's by Buried Cane
Cabernet Sauvignon 24.50
Chateau Ste. Michelle
Cabernet Sauvignon 27.50
Nelms Road Cabernet Sauvignon 36.50
- Sparkling Wines**
Domaine Ste. Michelle Champagne Brut. 24.50


◆ BEER SELECTIONS ◆

- Draft Pint**
Alpine Brewing Oktoberfest 5.00
Hale's Ales Kolsch German Style Ale ... 5.00
Leavenworth Whistling Pig Hefeweizen ... 5.00
Maritime Pacific Imperial IPA 5.00
Maritime Pacific Old Seattle Lager 5.00
Pike Brewing Kilt Lifter Ruby Ale 5.00
Port Townsend Brewing Reel Amber 5.00
Roslyn Beer Dark Lager 5.00
Scuttlebutt Brewing Anthony's Pale Ale.. 5.00
Silver City Panther Lake Porter 5.00
- Bottled Beer**
Budweiser 4.00
Amstel Light 4.50
Corona 4.50
Guinness 4.50
Heineken 4.50
O'Doul's Amber (non-alcoholic beer) 4.00
Beck's (non-alcoholic beer) 4.00

◆ BEVERAGES ◆

- Coffee, Tea, Hot Chocolate 3.00
Milk (whole, 1% or skim) 3.00
Soft Drinks (bottomless glass) 3.00
Arnold Palmer 3.50
Henry Weinhard's Root Beer/
Orange Cream Soda 3.50
Old Fashioned Lemonade 4.00
Hand Dipped Milk Shakes & Malts 5.00

◆ SEAFOOD STARTERS ◆

- Half Shell Oysters* 
Today's selection of raw Northwest half shell oysters is listed on our Galley Sheet.
- Crispy Clam Strips 6.95
Oregon Bay Shrimp Cocktail 7.95
Cajun Popcorn Shrimp 7.95
Baja Shrimp Cocktail 8.95
Fresh Northwest Mussels 8.95
☞ Crispy Fried Calamari 9.95
Barbecued Garlic Prawns 10.95
Quick Fried Alaska Razor Clams 11.95
☞ Dabob Bay Manila Clams 12.95

◆ SALADS ◆

- Small: Tossed Greens 3.95
Spinach 4.45
Caesar 4.95
Hearts of Romaine with Blue Cheese 5.95
- Caesar 7.95
Shrimp Caesar 9.95
Chargrilled Chicken Caesar 10.95
Chop Chop Veggie 11.95
Chopped romaine, carrots, asparagus, black beans, avocado, mushrooms, cucumber, almonds, crispy noodles and oranges.
- Almond Chicken 11.95
Julienne breast of chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.
- Shrimp Louie 13.95
Cobb 14.95
Breast of chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese tossed with julienne romaine and our cobb dressing.
- Dungeness Crab & Shrimp Caesar 17.95
*Dungeness crab and shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.
Crab only - 19.95*
- Dungeness Crab & Shrimp Louie 18.95
*Dungeness crab and bay shrimp Louie made in the traditional style. Served with our Louie dressing.
Crab only - 26.95*

◆ SOUPS AND STEWS ◆

- Clam Chowder Cup / Bowl
Manhattan 4.50 / 6.95
Boston 4.50 / 6.95
New Jersey-Manhattan & Boston .. 4.50 / 6.95
Oyster Stew 4.95 / 7.95
Dungeness Crab Gumbo 5.95 / 9.95
☞ Fishermen's Cioppino 19.95
Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel.

**FISHERMEN'S
BREAKFAST**
◆ Served Saturdays & Sundays ◆
Starting at 7:30 a.m.

No checks please


◆ N.W. WILD SALMON ◆

- Wild Salmon Taco & Chowder 13.95
A spicy seared salmon taco with salsa mayo. Served with a cup of clam chowder.
- Salmon Burger (served with fries) 14.95
- Wild Salmon Tacos..... 15.95
Spicy seared salmon tacos with salsa mayo.
- Salmon Pot Pie 16.95
Our homemade specialty combining salmon with fresh vegetables and herbs under a tender crust.
- Wild Salmon Cakes..... 17.95
Panko crusted and pan seared golden brown. Finished with Cajun aioli and served over slaw.
-  Alder Planked Salmon 
Roasted on an alder plank in the traditional Northwest style. Finished with our smoked sweet pepper beurre blanc.
- Oven Broiled Salmon 
- Chargrilled Salmon..... 
- Teriyaki Salmon..... 
- Chinook's Baked Salmon..... 
Baked with sundried tomato-basil butter.
-  See our Galley Sheet for current salmon prices.


◆ DUNGENESS CRAB ◆

- Dungeness Crab & Shrimp Omelette .. 14.95
- Dungeness Crab & Shrimp Fettuccine 18.95
- Dungeness Crab Cakes..... 26.95
We're all Dungeness crab! Served with ginger-plum sauce and beurre blanc.
- Live Dungeness Crab..... Market Price
Cooked fresh daily.

◆ PRAWNS ◆

- Garlic Baked Prawns Scampi..... 14.95
Large ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata.
- Barbecued Garlic Prawns..... 15.95
New Orleans style prawns with garlic butter, spices and red potatoes.
-  Tempura Prawns..... 15.95
Large gulf prawns tempura. Served with onion rings and zucchini tempura.
- Stir-Fry Sesame Prawns..... 16.95
Sesame grilled prawns, bay shrimp, crispy vegetables and soba noodles stir-fried in garlic, sherry and ginger sauce.

◆ NOODLES ◆

- Stir-Fry Vegetables with Soba Noodles . 9.95
- Vegetable Marinara 9.95
Fresh vegetables tossed with angel hair pasta in homemade fresh basil marinara sauce.
- Shrimp Fettuccine..... 11.95
- Chicken Fettuccine 12.95
- Smoked Salmon Fettuccine 13.95
- Dungeness Crab & Shrimp Fettuccine 18.95
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.
-  Seafood Marinara..... 19.95
Fresh local mussels, Manila clams and sweet ocean prawns tossed with caramelized garlic in fresh basil marinara. Served on angel hair pasta.

ALL YOU CAN EAT
Fish 'n Chips. . . 15.95
(Alaska True Cod)
◆ Monday Nights starting at 4 p.m. ◆


◆ SEAFOOD TEMPURA ◆

- Served with coleslaw**
Our award-winning tempura batter with Anthony's own seafood seasoning.
- Oysters 'n Chips 12.95
- Fish 'n Chips
- True Cod.... 3 Pieces 12.95 / 4 Pieces 14.95
- Salmon 13.95
- Lingcod 16.95
- Tempura Prawns..... 15.95
Large ocean prawns tempura. Served with onion rings and zucchini tempura.
- Seafood Platter..... 18.95
Alaska true cod, calamari, salmon and prawns with onion rings and zucchini slices.

◆ FISH TACOS ◆

- Blackened Rockfish Tacos..... 11.95
Blackened rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and pineapple-mango salsa.
- Mahi Mahi Taco & Clam Chowder..... 12.95
Chargrilled mahi mahi taco served with a cup of clam chowder.
- Mahi Mahi Tacos..... 14.95
Grilled and served with shredded cabbage, tomatoes and salsa mayo.
- Wild Salmon Tacos..... 15.95
Spicy seared salmon tacos with salsa mayo.

◆ NORTHWEST OYSTERS ◆

- Oyster Stew 7.95
- Oysters 'n Chips 12.95
- Hangtown Fry (served with fries) 13.95
Fresh yearling oysters golden pan fried with bacon, fresh spinach, cheddar cheese, chives and eggs.
-  Pan Fried Oysters* 15.95

◆ BURGERS ◆

- Served with French fries**
- Chargrilled Hamburger 10.95
*Chargrilled seasoned ground chuck. Served with lettuce, tomato, pickle and grilled onion mayo. **Cheeseburger 11.95***
- Teriyaki Chicken Burger 10.95
- Hawaiian Tuna Burger..... 13.95
Fresh tombo ahi chargrilled medium-rare and served with pineapple chutney, lettuce, tomato and wasabi mayo.
- Salmon Burger 14.95
Open-faced with sundried tomato and fresh basil mayo.

◆ CHICKEN AND BEEF ◆

- Joe's Beef Special (served with fries) 9.95
Premium ground beef specially seasoned and sauteed with onion, mushrooms, fresh spinach, eggs and Parmesan cheese.
- Chicken Yaki Soba 10.95
Chicken breast stir-fried with crispy vegetables and soba noodles in garlic, sherry and ginger sauce.
- Chargrilled Teriyaki Chicken..... 12.95
Washington grown chicken breast topped with chargrilled pineapple.
- London Broil* 15.95
Thinly sliced chargrilled flank steak marinated and glazed with our homemade Kalbi sauce.
- Double R Ranch Top Sirloin* 18.95
A signature 7 ounce hand-cut top sirloin.

ORDER TODAY'S
BLUE PLATE SPECIAL
◆ See our Galley Sheet for today's selection. ◆

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.