



 CHEF GAVIN'S FAVORITES!

SOUP & SALAD

Dungeness Crab & Corn Chowder - 8/10

Anthony's Clam Chowder - 6/9

Anthony's Seasonal Salad  - 7

Hearts of Romaine Blue Cheese Salad

With hazelnuts - 8

Add Oregon Bay Shrimp - 11

Classic Caesar Salad - 7

Small Dungeness Crab Salad 

Oregon Coast Dungeness crab, avocado, grapefruit and romaine with fresh basil vinaigrette - 9

ENTREE SALADS

 **Old Mill Farro Salad**

Kale, farro and Napa cabbage tossed with citrus-shallot dressing and finished with diced apples, raisins and toasted hazelnuts - 12

With Grilled Chicken - 15

Anthony's Cobb 

Oregon bay shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 15

Chop Chop Seafood Salad 

Oregon bay shrimp, fresh Dungeness crab, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette. Finished with Parmesan - 19

Anthony's Bakers Bowl & Caesar

Our toasted sourdough loaf filled with our award-winning clam chowder - 14

FISH TACOS

Mahi Mahi Tacos

Wrapped in warm flour tortillas with tomato and salsa mayo - 16

One Mahi Mahi Taco & Chowder - 14

Blackened Rockfish Tacos

In warm flour tortillas with shredded cabbage and salsa mayo - 14

One Rockfish Taco & Chowder - 12

 **Wild Alaska Salmon Taco & Chowder** 

Blackened and wrapped in a warm flour tortilla with salsa mayo - 14

OLD MILL BREAKFAST

 **Deschutes River Scramble**

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon - 15

Breakfast Taco

A warm flour tortilla filled with scrambled eggs, Jack and cheddar cheeses, alder smoked bacon and salsa - 12

Two Breakfast Tacos - 14



Strawberry Crepes

Fresh strawberries with lightly sweetened cream cheese filling inside delicate, golden crepes dusted with powdered sugar. Served with alder smoked bacon - 15

Kurobuta Ham & Cheese Scramble


Eggs scrambled with garlic-herb cheese, cheddar cheese and Kurobuta ham. Served with alder smoked bacon - 15

Traditional Eggs Benedict*

A toasted English muffin topped with Kurobuta ham, poached eggs and hollandaise - 16

Bread is available upon request.

*May be cooked to order. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.

 When unavailable due to weather or season, we substitute the finest frozen seafood available.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

TODAY'S FISH

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest premium seafood available, as a result, our fresh selections are subject to seasonal availability.

 **Island Poke Bowl***

Raw South Pacific Yellowfin ahi poke marinated in chili, ginger, sesame and soy. Served over jasmine rice finished with edamame, pineapple chutney, seaweed salad and sesame red cabbage - 16

Wild Alaska Silver Salmon 

Finished with smoked sweet red pepper beurre blanc. Served with almond basmati rice pilaf and seasonal vegetable - 19

Blackened Fresh Rockfish 


Blackened with Cajun spices and finished with pineapple-mango salsa - 16

 **Tempura Seared Ahi Roll***

Flash seared ahi with fresh ginger sauce - 18

Wild Bering Sea True Cod 

Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill - 15

Pan Fried Oysters* 

Fresh yearling oysters from Willapa Bay - 17

OLD MILL FAVORITES

 **Dungeness Crab Toast**

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle - 13

 **Avocado Toast**

Open-faced on grilled sourdough and finished with cherry tomatoes. Served with slaw and a pickle - 12

Chargrilled Cheeseburger*  - 13

Alaska True Cod 'n Chips

Three pieces of crispy panko crusted true cod - 15

Black Bean Veggie Burger 

With mayo, lettuce, tomato, caramelized onion, balsamic reduction and Swiss cheese - 14

Bering Sea Cod Burger 

True cod lightly panko crusted and served open-faced with lettuce, tomato and homemade tartar sauce - 12

Wild Alaska Salmon 'n Chips 

Three pieces dipped in our award-winning light tempura batter - 16

BOWLS

Kalbi Chicken Bowl

Chargrilled chicken breast glazed with sweet soy marinade. Served over jasmine rice with a market green salad - 13

 **Ponzu Salmon Bowl** 

Wild silver salmon chargrilled and glazed with ponzu sauce. Served over jasmine rice with a market green salad - 15

Coconut Prawn Bowl

Ocean prawns lightly covered with coconut served over jasmine rice with a market green salad - 16

Grilled Portobello Mushroom Bowl

Glazed with sweet soy marinade and served over jasmine rice with a market green salad - 12

