



 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

 **Fresh Yukon River Keta 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

**Fresh Northwest Berry Crepes**

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with fresh local berries and raspberry puree. 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

**Fresh Yukon River Keta Salmon**

Chargrilled and basted with Chef Pat's delicate salmon barbecue sauce finished with roasted corn salsa. Served with almond basmati rice pilaf and seasonal vegetable - 21

**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

**Fresh Yukon River Keta Salmon 'n Chips**

Three pieces dipped in our award-winning light tempura batter - 19

## 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**

Fresh Yukon River keta salmon chargrilled and glazed with ponzu sauce. Served over jasmine rice with a market green salad - 16

**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

