



## STARTERS

- Edamame** ..... 8.00  
Sautéed in sweet sesame-soy sauce with crushed red chili peppers, ginger and garlic.
- Seared Fresh Yukon River Keta Salmon**..... 12.95  
Tender pieces flash seared in sweet sesame soy sauce.
- Crisp Calamari with Lemon-Garlic Aioli** ..... 15.50
- Fresh Pacific Halibut Cakes** ..... 16.00  
Our golden cakes with crab veloute and sweet red peppers.
- Dungeness Crab, Shrimp & Artichoke Dip** ..... 17.25
- Manila Clams from Discovery Bay** GF..... 17.25
- Dungeness Crab Cocktail** GF ..... 24.95
- Dungeness Crab Cakes** ..... 24.95  
All Dungeness crab with ginger-plum sauce and beurre blanc.
- Raw Fresh Half Shell Oysters\*** GF  
Unavailable until mid-September.

## CHOWDER & SALADS

- Award-Winning Clam Chowder** ..... 7.30/9.40
- Hawaiian Cobb** GF..... 12.95/17.95  
Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles.
- House Salads** GF ..... 7.30  
Anthony's blue cheese, wasabi vinaigrette or Caesar salad.
- Thai Noodle Salad** GF..... 14.95  
Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews.  
**With Chargilled Prawns ~ \$19.95**
- Farro Salad**..... 15.95  
Kale, farro and Napa cabbage tossed with citrus shallot dressing and finished with diced apples, craisins and toasted hazelnuts.  
**With Chargilled Chicken ~ \$19.25**
- Fresh Yukon River Keta Salmon Salad**..... 21.95  
Chargilled with our delicate barbecue sauce and finished with Northwest berry relish. Served over romaine and field greens with toasted hazelnuts and citrus shallot dressing. 

## SUMMER FAVORITES

- Kalbi Chicken Bowl** ..... 15.95  
Chargilled chicken breast glazed with sweet soy marinade. With jasmine rice, seasonal greens and sesame dressing.
- Baker's Bowl & Caesar Salad** ..... 15.95  
Our toasted sourdough loaf filled with clam chowder.
- Chicken Shortcake** ..... 16.75  
Buttermilk fried chicken with a shortcake biscuit and vegetables in creamy bechamel.
- Maple Chipotle Barbecue Meatloaf**..... 16.75  
American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and vegetable.
- Bay Shrimp Macaroni 'n Cheese** GF ..... 16.95  
Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs.
- Diner Cioppino & Caesar Salad** ..... 18.95  
Fresh mussels, Manila clams, lingcod and wild Alaska salmon in tomato-basil sauce with garlic and fennel.
- Dungeness Crab Salad & Chowder**..... 18.95  
Dungeness crab, avocado, grapefruit, romaine and market greens. Served with a cup of our clam chowder.

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

A 4% surcharge will be added to each guest check. This charge goes to our kitchen revenue sharing program and team member benefits. The surcharge is not a tax or gratuity.

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

## TODAY'S FRESH FISH

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

### TODAY'S FEATURES

- Dungeness Crab Toast**..... 14.95  
Open-faced toasted sourdough finished with Dungeness crab, bay shrimp and artichoke mix. Served with slaw.
- Island Poke Bowl\*** ..... 17.95  
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 cabbage.
- Blackened Rockfish** GF..... 17.95  
Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa.
- Shrimp Gumbo** ..... 17.95  
Oregon bay shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice.
- Fresh Yukon River Keta Salmon Bowl** ..... 18.95  
Chargilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing.
- Fresh Alaska Salmon Cakes**..... 19.95  
Panko crusted wild Alaska salmon pan seared golden brown.
- Pan Fried Oysters\*** ..... 20.50  
Fresh yearling oysters from Willapa Bay.
- Ocean Prawns & Grits** ..... 21.95  
Wild ocean prawns seared with Cajun spices served over Anson Mills grits with crispy prosciutto and peperonata.
- Pan Seared Idaho Rainbow Trout**..... 22.50  
With Cajun seasoning and served with homemade tartar sauce.
- Fresh Yukon River Keta Salmon**..... 24.95  
Chargilled and basted with Chef Pat's delicate salmon barbecue sauce finished with roasted corn salsa.
- Seared Pacific Lingcod** ..... 24.95  
Flash seared with garlic butter.
- Fresh Pacific Halibut** ..... 32.95  
**Chargilled** and finished with lemon-oregano butter.  
**Seared** and served over lemon risotto with fresh chive oil.

## BURGERS & TACOS

- Blackened Rockfish Tacos** ..... 16.50  
With kiwi mango salsa.  
**One Rockfish Taco & Chowder ~ 14.95**
- American Kobe Beef Burger\*** GF..... 16.95  
One-third pound burger chargilled and served open-faced.
- Fresh Yukon River Keta Salmon Tacos**..... 16.95  
Blackened with roasted corn salsa and sundried tomato-basil butter on a soft corn tortilla. Served with chips and salsa.  
**One Yukon River Keta Salmon Taco & Chowder ~ 15.95**
- Chargilled Mahi Mahi Tacos** ..... 18.95  
With tomatoes and cilantro.  
**One Mahi Mahi Taco & Chowder ~ 16.95**

## FISH 'N CHIPS

- Served with ginger slaw and French fries.
- Alaska Lingcod 'n Chips Tempura** ..... 19.95
- Yukon River Keta Salmon 'n Chips Tempura** ... 21.95
- Fishermen's Catch**..... 22.95  
Ocean prawns, wild Alaska salmon, calamari and Alaska cod.
- Halibut 'n Chips Tempura** ..... 29.95

