



## STARTERS

### Seared Wild Salmon

Tender pieces flash seared in sweet sesame soy sauce - 13

### Fresh Steamed Mussels - 14

### Crisp Calamari with Lemon-Garlic Aioli - 16

### Dungeness Crab, Shrimp & Artichoke Dip - 18

### Manila Clams from Discovery Bay - 18

### Dungeness Crab Cakes

All Dungeness crab with ginger-plum sauce and beurre blanc - 25

### Raw Fresh Half Shell Oysters\*

Your server will describe today's selection of oysters.

## CHOWDER & SALADS

### Award-Winning Clam Chowder - 8/10

### House Salads

Anthony's blue cheese, wasabi vinaigrette or Caesar salad - 8

### Thai Noodle Salad

Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews - 16

### With Chargrilled Prawns - 20

### Hawaiian Cobb

Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles - 19

### Blackened Salmon Caesar

Wild Northwest silver salmon rubbed with Cajun spices and blackened tops our classic Caesar salad - 22

## WINTER FAVORITES

### Kalbi Chicken Bowl

Chargrilled chicken breast glazed with sweet soy marinade. With jasmine rice, seasonal greens and sesame dressing - 17

### Baker's Bowl & Caesar Salad

Our toasted sourdough loaf filled with clam chowder - 16

### Barbecued Garlic Prawns

New Orleans style with caramelized garlic, potatoes, Cajun spices and basil. Served with seasonal vegetable - 23

### Maple Chipotle Barbecue Meatloaf

American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and vegetable - 17

### Bay Shrimp Macaroni 'n Cheese

Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs - 17

### Butternut Squash Risotto

Our creamy butternut squash risotto finished with chanterelle mushrooms and cherry tomatoes as well as our Brussels sprouts, cauliflower and red pepper oven roasted with za'atar - 17

### Diner Cioppino & Caesar Salad

Fresh mussels, Manila clams, lingcod and wild salmon in tomato-basil sauce with garlic and fennel - 19

### Dungeness Crab Salad & Chowder

Dungeness crab, avocado, grapefruit, romaine and market greens. Served with a cup of our clam chowder - 19

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

A 2.5% surcharge will be added to each guest check. 100% of this charge goes directly to our hourly kitchen team members. 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 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

Open-faced toasted sourdough finished with Dungeness crab, bay shrimp and artichoke mix. Served with slaw - 16

### 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 cabbage - 18

### Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa - 19

### Shrimp Gumbo

Oregon bay shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice - 18

### Pan Fried Oysters\*

Fresh yearling oysters from Willapa Bay - 21

### Wild Northwest Silver Salmon Bowl

Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing - 24

### Pan Seared Idaho Rainbow Trout

With Cajun seasoning and served with homemade tartar sauce - 25

### Wild Northwest Silver Salmon

Chargrilled and finished with sundried tomato and fresh basil butter - 27

### Seared Pacific Lingcod

Flash seared with garlic butter - 26

## BURGERS & TACOS

### Blackened Rockfish Tacos

With kiwi mango salsa - 17  
One Rockfish Taco & Chowder - 15

### American Kobe Beef Burger\*

One-third pound burger chargrilled and served open-faced - 17

### Wild Salmon Tacos

Blackened with roasted corn salsa and sundried tomato-basil butter on a soft corn tortilla. Served with chips and salsa - 18

### One Wild Salmon Taco & Chowder - 17

### Chargrilled Mahi Mahi Tacos

With tomatoes and cilantro - 19  
One Mahi Mahi Taco & Chowder - 17

## FISH 'N CHIPS

Served with ginger slaw and French fries.

### Alaska Lingcod 'n Chips Tempura - 22

### Wild Salmon 'n Chips Tempura - 22

### Fishermen's Catch

Ocean prawns, wild salmon, calamari and Alaska cod - 23



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