



## STARTERS

- Fresh Steamed Mussels** GF - 14
- Seared Wild Salmon**  
Tender pieces flash seared in sweet sesame soy sauce - 15
- Crisp Calamari with Lemon-Garlic Aioli** - 16
- Fresh Pacific Halibut Cakes**  
Our golden cakes with crab veloute and sweet red peppers - 16
- Manila Clams from Discovery Bay** GF - 18
- Dungeness Crab, Shrimp & Artichoke Dip** - 18
- Dungeness Crab Cakes**  
All Dungeness crab with ginger-plum sauce and beurre blanc - 25

## CHOWDER, SOUP & SALADS

- Award-Winning Clam Chowder** - 8/10
- Cup of Clam Chowder with an Entree** - 5
- House Salads** GF  
Anthony's blue cheese, wasabi vinaigrette or Caesar salad - 8
- Ocean Prawn & Heirloom Tomato Gazpacho**  
Cilantro poached ocean prawns top a chilled, spicy tomato broth with avocado and sour cream - 16
- Thai Noodle Salad** GF  
Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews - 16
- With Chargrilled Prawns** - 20
- Hawaiian Cobb** GF  
Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles - 19
-  **Fresh Wild Silver Salmon Salad** GF  
Chargrilled with citrus butter and finished with fresh Northwest peach-nectarine salsa. Served over romaine and field greens with hazelnuts and citrus shallot dressing - 21
- Dungeness Crab Salad & Chowder**  
Dungeness crab, avocado, grapefruit, romaine and market greens. Served with a cup of our clam chowder - 19

## FISH TACOS

- 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
- Pacific Halibut 'n Chips Tempura** - 32

\* 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.

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

## TODAY'S FEATURES

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.

- 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
- Shrimp Gumbo**  
Oregon Coast shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice - 18
- Dungeness Crab & Patagonia Shrimp Roll**  
Wild shrimp and Dungeness crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing - 19
- Fresh Wild Salmon Cakes**  
Panko crusted and pan seared golden brown - 19
- Blackened Rockfish** GF  
Rubbed with Cajun spices and finished with pineapple-mango salsa - 19
- Wild Salmon Bowl**  
Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing - 20
- Fresh Wild Pacific Silver Salmon** GF  
Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc - 20
- Pan Fried Oysters\*** GF  
Fresh yearling oysters from Willapa Bay - 21
- Barbecued Garlic Prawns**  
New Orleans style with caramelized garlic, potatoes, Cajun spices and basil. Served with seasonal vegetable - 23
- Seared Pacific Lingcod**  
Flash seared with garlic butter - 26

## 10 FOR \$15

Enjoy your choice of one of the following entrees for only \$15.

- Kalbi Chicken Bowl**  
Chargrilled chicken breast glazed with sweet soy marinade. With jasmine rice, seasonal greens and sesame dressing.
- Baker's Bowl & Caesar Salad**  
Our toasted sourdough loaf filled with clam chowder.
- Blackened Rockfish Taco & Chowder**
- Maple Chipotle Barbecue Meatloaf**  
American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and vegetable.
- Oregon Shrimp Macaroni 'n Cheese** GF  
Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon shrimp. Topped with golden panko crumbs.
- 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.
- Alaska True Cod 'n Chips**  
Panko crusted wild Alaska true cod.
- Dungeness Crab Toast**  
Open-faced toasted sourdough finished with Dungeness crab, Oregon shrimp and artichoke mix. Served with slaw.
- Blackened Rockfish Tacos**  
With kiwi mango salsa. Served with chips and salsa.
- American Kobe Beef Burger\*** GF  
One-third pound burger chargrilled and served open-faced.

