

 **HEY
ORDER THIS!**

CHINOOK'S

A T • S A L M O N • B A Y

◆ WINE SELECTIONS ◆

Sauvignon Blanc

Hedges Family Estate "CMS" - 32
Chateau Ste. Michelle - 38

Chardonnay

Anthony's by Buried Cane - 28
Latah Creek - 32
Anthony's by Gordon Brothers - 32
Barnard Griffin - 38
Chateau Ste. Michelle
Canoe Ridge Estate Vineyard - 49.5

More Whites

Chateau Ste. Michelle Riesling - 26
Latah Creek Pinot Gris - 32
Idilico Albarino - 36
King Estate Pinot Gris - 39.5

Red & Blush Wines

Barnard Griffin Rob's Red Blend - 34
Barnard Griffin Rose of Sangiovese - 32
Robert Karl Cellars Claret Red Blend - 49.5
Big Fire Pinot Noir - 44
Erath Vineyards Pinot Noir - 44

Anthony's by Buried Cane

Cabernet Sauvignon - 28
Chateau Ste. Michelle
Cabernet Sauvignon - 39.5
Nelms Road Cabernet Sauvignon - 49.5
Boomtown by Dusted Valley Syrah - 40

Sparkling Wines

Domaine Ste. Michelle Brut - 38

HOUSE WINES

Glass - 6.75
Half Pitcher - 14 Full Pitcher - 25

◆ BEER SELECTIONS ◆

Draft Pint

Farmstrong Cold Beer Pilsner - 6
Scuttlebutt Anthony's Pale Ale - 6
Boundary Bay Brewery Inside Passage Ale - 6.75
Hale's Ales El Jefe Weizen Ale - 6.75
Maritime Pacific Old Seattle Lager - 6.75
Diamond Knot Storm Surge Winter Ale - 6.75
Pike Brewing Naughty Nellie Golden Ale - 6.75
Port Townsend Brewing Co. Reel Amber - 6.75
Seapine Brewing Co. IPA - 6.75
Wingman P-51 Porter - 6.75

Bottled Beer

Budweiser - 5.5
Amstel Light - 6.5
Corona - 6.5
Heineken - 6.5
O'Doul's Amber (non-alcoholic) - 5.5
Beck's (non-alcoholic) - 6.5
Ghostfish Brewing Grapefruit IPA (GF) - 6.5

Cider

Flatbed Pear Cider 12 oz. - 5.75
Washington Gold Golden Delicious 12 oz. - 5.75



◆ BEVERAGES ◆

Coffee, Tea - 4
Milk (whole or skim) - 4
Diet Coke (bottomless glass) - 4.5
Soft Drinks (bottomless glass) - 4.75
Arnold Palmer - 4.75
Root Beer or Orange Cream Soda - 5.5
Homemade Fresh Lemonade - 5.5
Hand Dipped Milk Shakes & Malts - 7

◆ SEAFOOD STARTERS ◆

Crispy Clam Strips - 11
Oregon Shrimp Cocktail  - 12
Fresh Northwest Mussels  - 13.5
Cajun Popcorn Shrimp - 14
Barbecued Garlic Prawns  - 15
 Crispy Fried Calamari - 15
Seared Wild Salmon
In sweet sesame-soy sauce - 15.5
 Dabob Bay Manila Clams  - 17

◆ SALADS ◆

Small:
Tossed Greens  - 7
Spinach - 8
Caesar - 8
Hearts of Romaine with Hazelnuts - 10
Classic Caesar - 14
Chargrilled Chicken Caesar - 16.5
Oregon Shrimp Caesar - 16.5
Almond Chicken Salad
Julienne breast of chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing - 18
Chinook's Chicken Cobb
Chicken, avocado, bacon, tomatoes, Stiebrs Family Farms cage-free egg and crumbled blue cheese - 18.5
Oyster Caesar*
Pan fried yearling oysters from Willapa Bay top our classic Caesar - 19
Oregon Shrimp Louie  - 21
Dungeness Crab & Shrimp Caesar
Dungeness crab and shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing - 25
Crab Only - 30
Dungeness Crab & Shrimp Louie
Made in the traditional style and served with our homemade Louie dressing - 29
Crab Only - 39

◆ SOUPS AND STEWS ◆

Clam Chowder
Manhattan (Red)  - 7 / 10
Boston (White) - 7 / 10
New Jersey (Red & White) - 7 / 10
Oyster Stew - 8 / 11
 Fishermen's Cioppino
Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel - 26

FISHERMEN'S BREAKFAST

◆ Served Saturdays & Sundays ◆
Starting at 8:00 a.m.

No checks please

◆ N.W. WILD SALMON ◆

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.

Wild Salmon Burger

Open-faced with sundried tomato and fresh basil mayo - 18

Wild Northwest Salmon Taco & Chowder

A spicy seared salmon taco with salsa mayo. Served with a cup of clam chowder - 19

Smoked Wild Salmon Fettuccine - 20

👉 Wild Northwest Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 20

Wild Salmon Pot Pie

Our homemade specialty combining salmon with fresh vegetables and herbs under a tender crust - 22

◆ PRAWNS ◆

Barbecued Garlic Prawns ^{GF}

New Orleans style prawns with garlic butter, spices and red potatoes - 18.5

Garlic Baked Prawns Scampi ^{GF}

Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata - 21

Tempura Prawns

Ocean prawns tempura served with onion rings and zucchini tempura - 24

◆ NORTHWEST CRAB ◆

Dungeness Crab & Shrimp Fettuccine - 28

Roasted Garlic Crab ^{GF}

Three-quarters of a pound of Alaska Dungeness crab oven roasted with garlic - 29

Dungeness Crab Cakes

We're all Dungeness crab! Served with ginger-plum sauce and beurre blanc - 36

Dungeness Crab Louie ^{GF} - 39

👉 Live Whole Dungeness Crab (When Available)

Cooked fresh daily - Market Price

◆ NOODLES ◆

Vegetable Marinara

Fresh vegetables tossed with angel hair pasta in homemade fresh basil marinara sauce - 17

Oregon Shrimp Fettuccine - 18.5

Chicken Fettuccine - 18.5

Smoked Wild Salmon Fettuccine - 20

Oregon Shrimp Mac & Cheese

Oregon shrimp, our creamy Beecher's cheese sauce and golden panko crumbs - 19

👉 Seafood Marinara

Fresh local mussels, Manila clams and sweet ocean prawns tossed with caramelized garlic in fresh basil marinara. Served on angel hair pasta - 20

Dungeness Crab & Shrimp Fettuccine

Dungeness crab, Oregon shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 28

◆ FISH 'N CHIPS ◆

Wild Salmon 'n Chips

Dipped in our light tempura batter - 22

Alaska Lingcod 'n Chips

Dipped in our light tempura batter - 22

Tempura Prawns

Ocean prawns tempura. Served with onion rings and zucchini tempura - 24

Seafood Platter

Alaska lingcod, calamari, salmon and prawns with onion rings and zucchini slices - 25

Alaska Halibut 'n Chips

Dipped in our light tempura batter - 27

◆ FISH TACOS ◆

Blackened Rockfish Tacos

Blackened rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa - 16

Mahi Mahi Tacos

Grilled and served with shredded cabbage, tomatoes and salsa mayo - 19

Wild Northwest Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 20

◆ NORTHWEST OYSTERS ◆

Fresh Half Shell Oysters* ^{GF}

Your server will describe today's selection of fresh oysters.

Oyster Stew - 8 / 11

Oyster Burger*

With crispy seared oysters, lettuce, bacon and tomato - 15

Oysters 'n Chips - 17

Oyster Caesar*

Pan fried yearling oysters from Willapa Bay top our classic Caesar - 19

Pan Fried Willapa Bay Oysters* ^{GF} - 22

◆ BURGERS & SANDWICHES ◆

Served with French fries.

Black Bean Veggie Burger ^{GF}

With mayo, lettuce, tomato, caramelized onion, balsamic reduction and Swiss cheese - 15

Ballard Burger

Bering Sea true cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce - 16

Chargrilled Hamburger ^{GF}

With lettuce, tomato, pickle and grilled onion mayo - 15

Cheeseburger - 16

Buttermilk Fried Chicken Burger

Buttermilk fried chicken with crispy bacon, creamy slaw and sliced tomato. Served with fries - 15

Wild Salmon Burger

Open-faced with sundried tomato-basil mayo - 18

◆ CHICKEN AND BEEF ◆

Chargrilled Teriyaki Chicken

Topped with pineapple-mango salsa - 17

Chicken Fettuccine

Chargrilled chicken breast with mushrooms, tomatoes and garlic in our herbed cream sauce - 18.5

Ginger Flank Steak*

Thinly sliced chargrilled flank steak marinated and glazed with sesame-ginger sauce - 24

**ALL YOU CAN EAT
Fish 'n Chips. . . 19.95**

(Alaska True Cod)

◆ Monday Nights starting at 4 p.m. ◆

**ORDER TODAY'S
BLUE PLATE SPECIAL**

◆ See our Galley Sheet for
today's selection. ◆

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

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