

Visit
 ◆ "Little" CHINOOK'S ◆
 For Fish 'n Chips to go



HEY!
 ORDER THIS ◆

CHINOOK'S

A T • S A L M O N • B A Y

◆ WINE SELECTIONS ◆

Sauvignon Blanc

Hedges Family Estate "CMS" - 36
 Chateau Ste. Michelle - 36

Chardonnay

Anthony's by Buried Cane - 29
 Latah Creek - 34
 Barnard Griffin - 34
 Anthony's by Gordon Brothers - 36
 Chateau Ste. Michelle
 Canoe Ridge Estate Vineyard - 47

More Whites

Chateau Ste. Michelle Riesling - 29
 Latah Creek Pinot Gris - 34
 Idilico Albarino - 39.5
 King Estate Pinot Gris - 39.5

Red & Blush Wines

Barnard Griffin Rob's Red Blend - 32
 Barnard Griffin Rose of Sangiovese - 36
 Robert Karl Cellars Claret Red Blend - 49.5
 Big Fire Pinot Noir - 42
 Erath Vineyards Pinot Noir - 42
 Anthony's by Buried Cane
 Cabernet Sauvignon - 29
 Chateau Ste. Michelle
 Cabernet Sauvignon - 39.5
 Nelms Road Cabernet Sauvignon - 49.5
 Boomtown by Dusted Valley Syrah - 42

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
 Diamond Knot Slane's Irish Style Red - 6.75
 Hale's Ales El Jefe Weizen Ale - 6.75
 Maritime Old Seattle Lager - 6.75
 Pike Brewing Kilt Lifter - 6.75
 Port Townsend Reel Amber - 6.75
 Seapine IPA - 6.75
 Sumerian Narcissism 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, 1% 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 Bay Shrimp Cocktail **GF** - 12
 Fresh Northwest Mussels **GF** - 13.5
 Cajun Popcorn Shrimp - 14
 🍷 Crispy Fried Calamari - 15
 Barbecued Garlic Prawns **GF** - 15
 Seared Wild Alaska Salmon
Seared in sweet sesame-soy sauce - 15.5
 🍷 Dabob Bay Manila Clams **GF** - 17

◆ SALADS ◆

Small: Tossed Greens **GF** - 7
 Spinach - 8
 Caesar - 8
 Hearts of Romaine with Hazelnuts - 10
 Caesar - 14
 Chargrilled Chicken Caesar - 16.5
 Shrimp Caesar - 16.5
 Almond Chicken
Julienne breast of chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing - 18
 Chinook's Chicken Cobb
Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese - 18.5
 Oyster Caesar*
Pan fried yearling oysters from Willapa Bay top our classic Caesar - 19
 Shrimp Louie **GF** - 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) **GF** - 7 / 10
 Boston (White) - 7 / 10
 New Jersey (Red & White) - 7 / 10
 🍷 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 - 18

Wild 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 Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 20


Wild Salmon Shortcake

Our homemade specialty with a shortcake biscuit and creamy bechamel - 20

◆ PRAWNS ◆

Barbecued Garlic Prawns 

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

Garlic Baked Prawns Scampi 

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

Tempura Prawns

Large gulf prawns tempura. Served with onion rings and zucchini tempura - 24

◆ DUNGENESS CRAB ◆

Dungeness Crab & Shrimp Fettuccine - 28

Roasted Garlic Crab 

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  - 39

 Live Whole Dungeness Crab (When Available)

Cooked fresh daily - Market Price

◆ NOODLES ◆

Vegetable Marinara 17

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

Shrimp Fettuccine - 18.5

Chicken Fettuccine - 18.5

Smoked Wild Salmon Fettuccine - 20

Bay Shrimp Mac & Cheese

Oregon bay shrimp tossed with our creamy Beecher's cheese sauce. Topped with 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

Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 28

◆ FISH 'N CHIPS ◆

Wild Alaska Salmon 'n Chips

Dipped in our light tempura batter - 19

Alaska Lingcod 'n Chips

Dipped in our light tempura batter - 22

Tempura Prawns

Large 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 Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 20

◆ NORTHWEST OYSTERS ◆

Fresh Half Shell Oysters* 

Today's selections are listed on our Galley Sheet.

Oyster Stew - 8 / 11

Oyster Burger*

Finished with crispy seared oysters, lettuce, crisp bacon and tomato - 15

Oysters 'n Chips - 17

Oyster Caesar* - 19

Pan Fried Willapa Bay Oysters* - 22

◆ BURGERS ◆

Served with French fries.

Black Bean Veggie Burger 

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

Ballard Burger

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

Chargrilled Hamburger 

Served with lettuce, tomato, pickle and grilled onion mayo - 15

Cheeseburger - 16

Teriyaki Chicken Burger - 16

Wild Salmon Burger

Open-faced with sundried tomato-basil mayo - 18

◆ CHICKEN AND BEEF ◆

Chargrilled Teriyaki Chicken

Topped with chargrilled pineapple - 17

Chicken Shortcake

Buttermilk fried chicken with a shortcake biscuit and vegetables in creamy bechamel - 18

London Broil*

Thinly sliced chargrilled flank steak marinated and glazed with our homemade Kalbi sauce - 22

**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.

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