

**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 **GF** - 12

Fresh Northwest Mussels **GF** - 13.5

Cajun Popcorn Shrimp - 14

Barbecued Garlic Prawns **GF** - 15

👉 Crispy Fried Calamari - 15

Seared Wild Salmon

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

Almond Chicken Salad

Julienne breast of chicken, almonds and crispy noodles tossed with romaine and our sesame-tamari dressing - 12.5 / 16

Chinook's Chicken Cobb

Chicken, avocado, bacon, tomatoes, Stiebrs Family Farms cage-free egg and crumbled blue cheese - 13 / 17.5

Oregon Shrimp Louie **GF** - 14 / 20

Dungeness Crab & Shrimp Caesar

Dungeness crab and shrimp tossed with crisp romaine, Parmesan, homemade croutons and our homemade Caesar dressing - 15 / 25
Crab Only - 17.5 / 27

Dungeness Crab & Shrimp Louie **GF**

Made in the traditional style and served with our homemade Louie dressing - 18 / 29

Crab Only - 25 / 36

Classic Caesar Salad - 13

Oregon Shrimp Caesar - 15.5

Chargrilled Chicken Caesar - 15.5

Oyster Caesar*

Pan fried yearling oysters from Willapa Bay top our classic Caesar - 16

◆ SOUPS AND STEWS ◆

Clam Chowder

Manhattan (Red) **GF** - 7 / 10

Boston (White) - 7 / 10

New Jersey (Red & White) - 7 / 10

Oyster Stew - 8 / 11

👉 Cioppino & Caesar Salad

Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel. Served with a caesar salad - 18

FISHERMAN'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 Northwest Salmon Taco & Chowder
A spicy seared salmon taco with salsa mayo. Served with a cup of clam chowder - 18

Wild Salmon Burger
Served open-faced with sundried tomato and fresh basil mayo - 18

Wild Northwest Salmon Tacos
Spicy seared salmon tacos with salsa mayo - 19

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

◆ FISH TACOS ◆

Fish Taco & Clam Chowder
One rockfish taco, served with a cup of our award-winning homemade clam chowder - 14.5
With a Salmon Taco - 18

Rockfish Tacos
Blackened and served in warm flour tortillas. Served with shredded cabbage, salsa mayo and pineapple-mango salsa - 16

Mahi Mahi Tacos
Grilled and served with shredded cabbage, tomatoes and salsa mayo - 18.5

Wild Northwest Salmon Tacos
Spicy seared salmon tacos with salsa mayo - 19

◆ NORTHWEST CRAB ◆

Dungeness Crab & Patagonia Shrimp Roll
Wild shrimp and crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing - 17

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 - 34

Dungeness Crab Louie  - 36

◆ NOODLES ◆

Vegetable Marinara
Fresh vegetables tossed with angel hair pasta in homemade fresh basil marinara sauce - 16

Oregon Shrimp Fettuccine - 17

Chicken Fettuccine - 17

Oregon Shrimp Mac & Cheese
Oregon shrimp tossed with our creamy Beecher's cheese sauce. Topped with golden panko crumbs - 18

Smoked Wild Salmon Fettuccine - 19

Seafood Marinara
Fresh mussels, Manila clams and ocean prawns tossed with caramelized garlic and fresh basil marinara. Served on angel hair pasta - 19

Dungeness Crab & Shrimp Fettuccine
Fresh pasta, Dungeness crab, Oregon shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 27

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

(Alaska True Cod)

◆ Monday Nights starting at 4 p.m. ◆

◆ FISH 'N CHIPS ◆

Tempura Prawns
Ocean prawns tempura. Served with onion rings and zucchini tempura - 19


Alaska Lingcod 'n Chips
Dipped in our light tempura batter - 20


Wild Salmon 'n Chips
Dipped in our light tempura batter - 21

Seafood Platter
Alaska lingcod, calamari, salmon and prawns with onion rings and zucchini slices - 22

Alaska Halibut 'n Chips
Dipped in our light tempura batter - 27

◆ PRAWNS ◆

Barbecued Garlic Prawns 
New Orleans style prawns with garlic butter, spices and red potatoes - 17

Garlic Baked Prawns Scampi 
Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata - 18

Tempura Prawns
Ocean prawns tempura. Served with onion rings and zucchini tempura - 19

◆ NORTHWEST OYSTERS ◆

Fresh Half Shell Oysters* 
Your server will describe today's selection of fresh oysters.

Oyster Stew - 8 / 11


Oyster Burger
Finished with crispy seared oysters, lettuce, crisp bacon and tomato - 14


Oyster Caesar* - 16


Oysters 'n Chips - 16

Pan Fried Willapa Bay Oysters*  - 19

◆ BURGERS & SANDWICHES ◆

Chargrilled Hamburger* 
With lettuce, tomato, pickle and grilled onion mayo - 14
Cheeseburger - 15

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 with lettuce, tomato and homemade tartar sauce - 15

Dungeness Crab & Patagonia Shrimp Roll
Wild shrimp and crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing - 17

Wild Salmon Burger
Open-faced with sundried tomato and fresh basil mayo - 18

◆ CHICKEN AND BEEF ◆

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


Chicken Fettuccine
Chargrilled chicken breast with mushrooms, tomatoes and garlic in our herbed cream sauce - 17

Ginger Flank Steak*
Thinly sliced chargrilled flank steak marinated and glazed with sesame-ginger sauce - 22

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.