

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" - 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 Kolsch German Style Ale - 6.75
 Maritime Pacific Nightwatch Dark Ale - 6.75
 NW Brewing Three Skulls Blood Orange Wit - 6.75
 Pike Brewing Naughty Nellie Golden Ale - 6.75
 Port Townsend Brewing Co. Reel Amber - 6.75
 Sumerian Brewing Holy Water Citra 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 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

Almond Chicken

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, egg and crumbled blue cheese - 13 / 17.5

Shrimp Louie GF - 14 / 20

Dungeness Crab & Shrimp Caesar

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

Dungeness Crab & Shrimp Louie GF

Made in the traditional style and served with Louie dressing - 18 / 29
 Crab Only - 25 / 36

Caesar - 13

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

☞ 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 Alaska Salmon Taco & Chowder

A spicy seared salmon taco with salsa mayo. Served with a cup of clam chowder - 17

Wild Salmon Burger (served with fries) - 18

👉 Wild Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 19

Wild Salmon Shortcake

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

◆ 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 - 17

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 Salmon Tacos

Spicy seared salmon tacos with salsa mayo - 19

◆ DUNGENESS CRAB ◆

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 - 34

Dungeness Crab Louie ^{GF} - 36

Patagonian Shrimp & Dungeness Crab Roll

Wild shrimp and crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing - 16.5

◆ NOODLES ◆

Vegetable Marinara

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

Shrimp Fettuccine - 17

Chicken Fettuccine - 17

Bay Shrimp Mac & Cheese

Oregon bay 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, bay 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

Large ocean prawns tempura. Served with onion rings and zucchini tempura - 19

Alaska Lingcod 'n Chips

Dipped in our light tempura batter - 20

Fresh Yukon River Keta Salmon 'n Chips

Dipped in our light tempura batter - 21

Seafood Platter

Alaska lingcod, calamari, salmon and prawns with onion rings and zucchini slices - 23

Alaska Halibut 'n Chips

Dipped in our light tempura batter - 27

◆ PRAWNS ◆

Barbecued Garlic Prawns ^{GF}

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

Garlic Baked Prawns Scampi ^{GF}

Large ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata - 18

👉 Tempura Prawns

Large gulf prawns tempura. Served with onion rings and zucchini tempura - 19

◆ NORTHWEST OYSTERS ◆

Fresh Half Shell Oysters* ^{GF}

Unavailable until mid-September.

Oyster Stew - 8 / 11

Oyster Tacos*

Crispy seared oysters finished with salsa mayo, cabbage and roasted corn salsa. Wrapped in warm flour tortillas - 14

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 ◆

Served with French fries.

Chargrilled Hamburger* ^{GF}

Served with lettuce, tomato, pickle and grilled onion mayo - 14

Cheeseburger - 15

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 open-faced with lettuce, tomato and homemade tartar sauce - 15

Teriyaki Chicken Burger - 16

Wild Salmon Burger

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

◆ CHICKEN AND BEEF ◆

Chargrilled Teriyaki Chicken

Washington grown chicken breast 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 - 20

**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.