



**YOUR HOME FOR NORTHWEST SEAFOOD**  
 SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

**TO START** *and share*

**ANTHONY'S CLAM CHOWDER** 10 | 15  
 Creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** <sup>GFA</sup> 12  
**ADD CHOWDER BOWL** | ADD \$9

**SHRIMP & BLUE CHEESE SALAD** 13  
 Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**N.W. SEASONAL SALAD** 14  
 Your server will describe today's selection.

**CRISPY CALAMARI** 22  
 With lemon aioli.

**CRAB, SHRIMP & ARTICHOKE DIP** 26  
 A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

**LUNCH FAVORITES**

**ANTHONY'S COBB SALAD** <sup>GFA</sup> 22  
 Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**TERIYAKI CHICKEN BURGER** 20  
 Chargrilled with tamari glaze and finished with pineapple, jack cheese, lettuce and grilled onion mayo. Served with french fries.

**CHARGRILLED BURGER & FRIES\*** <sup>GFA</sup> 19  
 Chargrilled to your liking and finished with lettuce, tomato, onion mayo and relish. Served with french fries.  
**ADD CHEESE** | ADD \$2

**KALBI CHICKEN BOWL** <sup>GFA</sup> 24  
 Chargrilled chicken in a sweet tamari glaze. Served over Jasmine rice, field greens and sesame dressing.

**WILD SALMON PONZU BOWL** <sup>GFA</sup> 25  
 Chargrilled and glazed with ponzu sauce. Served over Jasmine rice, field greens and sesame dressing.

**DUNGENESS CRAB & SHRIMP TOAST** 26  
 Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

**ANTHONY'S SEAFOOD**

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily specials sheet alongside our lunch menus; all sourced exclusively from our very own Anthony's Seafood Company.

**PAN FRIED OYSTERS\*** <sup>GFA</sup> 29  
 Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.

**OREGON SHRIMP FETTUCCINE** <sup>GFA</sup> 24  
 Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

**PRAWN TEMPURA** 26  
 Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.

**FISH & CHIPS**  
 Served with ginger slaw and french fries.

**TRUE COD & CHIPS** | 25 | 28  
 Two or three pieces panko crusted.

**SALMON & CHIPS** | 25  
 Two pieces dipped in our award-winning tempura batter.

**ROCKFISH & CHIPS** | 20 | 24  
 Two or three pieces panko crusted.

**HALIBUT & CHIPS** | 32  
 Two pieces dipped in our award-winning tempura batter.

**FISH TACOS** *and combos*

**CRISPY TRUE COD TACOS** 21  
 With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

**SINGLE TACO & CHOWDER** | \$21

**ROCKFISH TACOS** 19  
 Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

**SINGLE TACO & CHOWDER** | \$19

**BLACKENED SALMON TACOS** 22  
 Wild salmon seared with Cajun spices, wrapped in a warm flour tortilla with cabbage, tomato, cilantro and salsa mayo. Served with chips and salsa.

**SINGLE TACO & CHOWDER** | \$22

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

**GLUTEN FREE AVAILABLE - GFA**

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.