



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

New England style chowder with potatoes and bacon | 9

A bowl of Anthony's Clam Chowder | 14

Classic Caesar Salad | 10

Blue Cheese Salad with Shrimp | 11

Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 12

ENTREE SALADS

Anthony's Cobb Salad **GF**

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 22

Classic Chicken Caesar

Our classic Caesar with homemade dressing, fresh romaine, croutons, Parmesan and topped with chargilled chicken | 18

Wild Alaska Silver Salmon Salad **GF**

Chargilled with citrus butter, romaine, field greens, avocado and toasted hazelnuts. Finished with citrus shallot dressing and cranberry-lime relish | 26

BURGERS & TACOS

Chargilled Cheeseburger **GF**

Chargilled to and finished with lettuce, tomato and relish. Served with French fries | 19

Impossible Veggie Burger **GF**

Finished with lettuce, tomato and relish. Served with French fries | 21

Buttermilk Fried Chicken Burger

Your choice of traditional style with crispy bacon and slaw - *OR* - spicy buffalo with lettuce and tomato | 18

Chargilled Mahi Mahi Tacos

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa | 21

Northwest Rockfish Tacos

Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple-mango salsa. Served with chips and salsa | 18

TODAY'S SEAFOOD

We own and operate our own seafood company! By inspecting each fish individually, we can guarantee that you are getting the very best!

Fresh Oysters on the Half Shell* **GF**

Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

Wild Alaska Silver Salmon

Chargilled with citrus butter and finished with cranberry lime relish. Served with almond basmati rice pilaf and seasonal vegetables | 28

Blackened Northwest Rockfish **GF**

Blackened and topped with pineapple-mango salsa. Served with almond basmati rice pilaf and seasonal vegetables | 21

Wild Alaska Black Cod

Longline-caught wild black cod ginger-miso glazed and cashew crusted over crispy slaw | 32

Fresh Idaho Rainbow Trout

Panko crusted and pan seared until golden brown. Topped with Marcona almonds | 21

Pan Fried Oysters* **GF**

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with almond basmati rice pilaf | 24

CAP SANTE FAVORITES

Wild Alaska True Cod & Chips

Two or three pieces lightly panko crusted. Served with ginger slaw and French fries | 20 | 24

Kalbi Chicken Bowl **GF**

Chargilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad | 20

Oregon Shrimp Fettuccine

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 21

Wild Alaska Salmon Bowl **GF**

Chargilled and glazed with ponzu sauce. Served over Jasmine rice and market greens | 24

*May be cooked to order. Consuming raw or undercooked meats or 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.