



## 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 | 26

### 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.