



## 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 | 8.5

A bowl of Anthony's Clam Chowder | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

#### Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 11

### 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 Salmon Salad **GF**

Chargilled citrus glazed salmon, romaine, field greens and hazelnuts. Finished with citrus shallot dressing, cranberry-lime jalapeno & strawberry salsa | 24

### LUNCH BOWLS

#### Kalbi Chicken Bowl **GF**

Chargilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad | 19

#### Wild Alaska Salmon Bowl **GF**

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

### HOMEPORT BURGERS

#### 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

### TODAY'S FISH

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

#### Wild Alaska Salmon

Alder planked with sweet, smoked red pepper beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables | 29

#### 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

### CAP SANTE FAVORITES

#### 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

#### Wild Alaska Lingcod Tempura

Two pieces dipped in our award-winning tempura batter. Served with ginger slaw and French fries | 23

#### Oregon Shrimp Fettuccine

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 19

#### Pan Fried Oysters\* **GF**

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