



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Crispy Calamari with Lemon Aioli | 18

Coconut Prawns | 16
Served with ginger plum sauce.

Northwest Manila Clams **GF** | 18

Wild Seared Poke | 15
Flash seared in sweet sesame-tamari sauce with wontons.
Please ask your server for today's selections.

Fresh Puget Sound Mussels | 16
With shallots, herbs and white wine.

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

Classic Caesar Salad with Crispy Calamari | 16

Almond Chicken Salad
Grilled chicken, crispy noodles, sweet red pepper and sesame tamari dressing | 15

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 | 17

Anthony's Baker's Bowl
Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad | 20

Cioppino & Caesar
Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad | 21

LUNCH FAVORITES

American Kobe Beef Burger & Fries* **GF**
Chargrilled to and finished with lettuce, tomato and relish | 18

Oregon Shrimp Fettuccine
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 22

Kalbi Chicken Bowl **GF**
Chargrilled chicken breast glazed with sweet tamari marinade.
Served over Jasmine rice with a market green salad | 19

Northwest Chargrilled Salmon Bowl **GF**
Glazed with ponzu sauce over Jasmine rice and market greens | 24

TODAY'S SEAFOOD

Today's Seafood is served with almond basmati rice pilaf.

Blackened Northwest Rockfish
Blackened and topped with pineapple-mango salsa | 21

Pan Fried Oysters* **GF**
Fresh yearling oysters from Willapa Bay pan fried until golden brown | 24

Fresh Idaho Rainbow Trout
Dusted with Cajun spices and seared golden brown | 21

Wild Alaska Halibut Cakes
Golden fresh wild Alaska halibut cake with crab veloute and sweet red peppers | 28

Wild Alaska Salmon
Alder planked and topped with sweet, smoked red pepper beurre blanc | 28

Wild Alaska Lingcod
Marinated in white wine and oven baked with bread crumbs, sour cream, red onion and fresh dill | 26

FISH TACOS

Crispy True Cod Tacos
Wrapped in flour tortillas with salsa mayo, tomatoes & cilantro.
Served with chips and salsa | 18

One Taco & Cup of Chowder | 17

Northwest Rockfish Tacos **GF**
Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple mango salsa. Served with chips and salsa | 17

One Taco & Cup of Chowder | 16

Chargrilled Mahi Mahi Tacos
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa | 20

One Taco & Cup of Anthony's Chowder | 19

FISH 'N CHIPS

Wild Alaska Lingcod 'n Chips
Three pieces dipped in our award-winning tempura batter.
Served with French fries and ginger slaw | 26

Fresh Wild Alaska Halibut 'n Chips
Two pieces dipped in our award-winning tempura batter.
Served with French fries and ginger slaw | 26 / 34

Prawn Tempura
Dipped in our award-winning tempura batter.
Served with ginger slaw | 21

*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.