



# YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

## SMALL PLATES

**Crispy Calamari with Lemon Aioli** | 18

**Coconut Prawns** | 16

**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 / 13

**Classic Caesar Salad** | 9

**Blue Cheese Salad with Shrimp** | 10

**Classic Caesar Salad with Crispy Calamari** | 16

**Grilled Almond Chicken Salad**

With crispy noodles, 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 mussels simmered in a savory tomato-herb broth paired with a Caesar salad | 21

**Seafood Chop Chop** GF

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens with fresh basil vinaigrette | 28

## 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**

Chargrilled with citrus butter and topped with fresh, local peach-nectarine salsa | 26

**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 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.