



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.

Fresh Northwest Oysters on the Half Shell* GF

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

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

Seafood Chop Chop GF

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

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

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 finished with sweet onion and wild mountain huckleberry sauce | 26

Wild Alaska Lingcod

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

LUNCH FAVORITES

Vine-Ripened Shrimp Stuffed Tomato GF

Stuffed with our homemade shrimp salad, garnished with tomatoes, egg, basil vinaigrette and Louie dressing | 19

American Kobe Beef Burger & Fries* GF

Chargrilled to and finished with lettuce, tomato and relish | 18

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

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

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

*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.