**Fresh Salads**

- **Classic Caesar Salad** | $9 / $14
  - Oregon Coast Shrimp | Add $8
  - N.W. Wild Salmon | Add $16
  - Grilled Chicken Breast | Add $9
  - Crispy Calamari | Add $9

- **Blue Cheese Salad** | $10
  - With Oregon Coast shrimp.

- **Almond Chicken Salad** | $18
  - Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.

- **Hawaiian Cobb** | $19
  - Fresh mango, bacon, avocado, tomato, wontons and Oregon Coast shrimp on market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**Beach Bowls**

- **Wild Alaska Salmon Bowl** | $24
  - Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and seasonal greens with sesame dressing.

- **Kalbi Chicken Bowl** | $19
  - With sesame and tamari glaze, served over Jasmine rice with seasonal greens and sesame dressing.

- **Coconut Prawn Bowl** | $24
  - Ocean prawns lightly covered in coconut with ginger plum sauce. Served over Jasmine rice with seasonal greens and sesame dressing.

**Fish & Chips**

- **True Cod ‘n Chips** | $20 / $25
  - Two or three pieces of Alaska true cod.

- **Alaska Lingcod ‘n Chips** | $26
  - Two pieces of Alaska lingcod.

- **Prawns ‘n Chips** | $24

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**Small Plates**

- **Super Shrimp Cocktail GF** | $12
  - Tossed with celery and cafe cocktail sauce.

- **Crispy Calamari** | $17
  - With lemon aioli.

- **Northwest Mussels GF** | $15

- **PAN FRIED OYSTERS* GF** | $16
  - From Willapa Bay.

- **Steamed Manila Clams GF** | $19
  - Steamed in clam nectar with olive oil, garlic and lemon.

- **Shrimp & Artichoke Dip** | $16
  - Oregon Coast bay shrimp, diced onions, artichoke hearts, and Parmesan with our crab veloute. Served with sourdough bread.

- **Café Combos**
  - **Anthony’s Clam Chowder** | $8 / $12
    - New England style with bacon and potatoes.

  - **Anthony’s Baker’s Bowl** | $22
    - Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.

  - **Grilled Cheese & Chowder** | $16
    - Classic grilled cheese on sourdough paired with a cup of our clam chowder.

  - **Cioppino & Caesar** | $23
    - Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad.

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GF We can create this recipe using gluten free items. Please notify your server of any dietary restrictions.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
ROASTED PRAWN SCAMPI GF | 23
Butterflied, roasted with garlic butter and sprinkled with gremolata. Served with fisherman’s potatoes and seasonal vegetables.

PAN FRIED OYSTERS* GF | 25
Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauces. Served with fisherman’s potatoes and seasonal vegetables.

SHRIMP FETTUCCINE GF | 19
Fresh pasta, bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in garlic cream sauce. Finished with Parmesan cheese.

LONDON BROIL GF | 25
Chipotle spiced rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with fisherman’s potatoes and seasonal vegetables.

SEAFOOD CHOP CHOP GF | 26
Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.

FISH PLATES

TRUE COD CADDY GANTY | 23
Wild Alaska true cod marinated in white wine and baked with sour cream, bread crumbs, red onion and fresh dill. Served with fisherman’s potatoes & seasonal vegetables.

FRESH BLACKENED ROCKFISH | 22
Blackened and finished with pineapple-mango salsa. Served with fisherman’s potatoes & seasonal vegetables.

WILD ALASKA SALMON | 28
Alder planked and finished with sundried tomato basil butter. Served with fisherman’s potatoes & seasonal vegetables.

FRESH IDAHO RAINBOW TROUT | 24
Served with fisherman’s potatoes & seasonal vegetables.

WILD ALASKA HALIBUT | 39
Panko crusted and pan seared until golden brown. Served with French fries & slaw.

FISH TACOS

MAHI MAHI TACOS | 19
Chargrilled with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

ONE TACO & CUP OF CHOWDER | 18

BLACKENED ROCKFISH TACOS | 18
Wrapped in warm flour tortillas with salsa mayo, cabbage and pineapple-mango salsa. Served with chips and salsa.

ONE TACO & CUP OF CHOWDER | 17

HALIBUT TACO & CHOWDER | 25
Blackened fresh wild Alaska halibut in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with a cup of chowder.

CAFE BURGERS

BEACH BURGER* GF | 18
Grilled and topped with lettuce, tomato, onion, pickles and grilled onion mayo. Served with French fries.

WITH CHEESE | +1

IMPOSSIBLE BURGER | +2.5

WILD ALASKA COD BURGER | 21
True cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce.

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