

SMALL PLATES

Crispy Calamari 19
With lemon aioli.

Northwest Mussels ^{GFA} 16
With shallots, herbs and white wine.

Pan Fried Oysters* ^{GFA} 18
Fresh yearling oysters from Willapa Bay pan fried until golden brown.

Crab & Shrimp Dip 20
Dungeness Crab, Oregon Coast bay shrimp, diced onions, artichoke hearts, and Parmesan with our crab velouté. Served with sourdough bread.

Roasted Brussels Sprouts 14
Roasted with orange tarragon butter and topped with crispy bacon and hazelnuts.

Steamed Manila Clams ^{GFA} 21
Steamed in clam nectar with olive oil, garlic and lemon.

CHOWDER & COMBOS

Anthony's Clam Chowder 8 | 12
New England style with bacon and potatoes.

Anthony's Baker Bowl 24
Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.

Grilled Cheese & Clam Chowder 18
Classic grilled cheese with tomatoes on sourdough paired with a cup of our clam chowder.

Cioppino & Caesar 24
Wild salmon, Manila clams, Alaska cod and mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad.

FRESH SALADS

Classic Caesar Salad 9 | 16

With Oregon Coast Shrimp + 9

With Grilled Chicken + 9

With Wild Salmon + 18

With Crispy Calamari + 9

Hearts of Romaine 14
Oregon Coast shrimp, blue cheese dressing and hazelnuts.

Hawaiian Cobb Salad 21
Fresh mango, bacon, avocado, tomato, wontons and Oregon Coast shrimp on market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

Almond Chicken Salad ^{GFA} 19
Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.

CAFE FAVORITES

Shrimp Fettuccine ^{GFA} 21
Fresh pasta, bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.

London Broil* ^{GFA} 28
Kalbi marinated, grilled to your liking and finished with our pineapple-mango salsa. Served with rice and seasonal vegetables.

Portobello Mushrooms 21
Rosemary olive oil and tamari glazed portobello mushrooms, zucchini, blistered tomatoes, rice and roasted corn.

Lobster Roll 28
North Atlantic lobster, Louie dressing, celery, tarragon, sliced fennel and Anthony's seafood seasoning on a toasted roll. Served with beach slaw.

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

^{GFA} We can create this recipe using gluten free items. Please notify your server of any dietary restrictions.

Monday - Thursday nights enjoy "All You Can Eat Prawns" for \$32!

BURGERS & TACOS

Beach Burger* GFA 19

Grilled and topped with lettuce, tomato, onion, pickles and grilled onion mayo. Served with french fries.

With Cheese + 2

With Impossible Burger + 4

Wild Alaska Cod Burger 24

True cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with french fries.

Mahi Mahi Tacos 21

Chargrilled with lime and cilantro and wrapped in warm flour tortillas with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

One Taco & Cup of Chowder 19

Blackened Rockfish Tacos 19

Wrapped in warm flour tortillas with salsa mayo, cabbage and pineapple-mango salsa. Served with chips and salsa.

One Taco & Cup of Chowder 18

Blackened Halibut Taco 26

One taco with blackened fresh wild Alaska halibut wrapped in a warm flour tortilla filled with cabbage, tomatoes and salsa mayo. Served with a cup of chowder.

BEACH BOWLS

Wild Salmon Ponzu Bowl GFA 25

Chargrilled with ponzu sauce served over Jasmine rice with seasonal greens and sesame dressing.

Kalbi Chicken Bowl GFA 21

With sesame and tamari glaze, served over Jasmine rice with seasonal greens and sesame dressing.

Crispy Coconut Prawn Bowl 26

Ocean prawns lightly covered in coconut with ginger plum sauce. Served over Jasmine rice with seasonal greens and sesame dressing.

SEAFOOD PLATES

Served with fishermen's potatoes and seasonal vegetables.

Fresh Blackened Rockfish 24

Blackened and finished with fresh pineapple-mango salsa.

Roasted Scampi Prawns GFA 24

Butterflied, roasted with garlic butter and sprinkled with gremolata.

Wild Alaska Salmon GFA 29

Alder planked and finished with sundried tomato basil butter.

Fresh Idaho Rainbow Trout 26

Pan fried until golden brown.

Pan Fried Oysters* GFA 28

Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce.

Wild Alaska Halibut 39

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

FISH & CHIPS

Wild Alaska True Cod 'n Chips 24 | 28

Two or three pieces panko crusted and served with french fries and beach slaw.

Wild Alaska Lingcod 'n Chips 28

Two pieces dipped in tempura batter served with french fries and beach slaw.

Prawns 'n Chips 26

Ocean prawns dipped in tempura batter served with french fries and beach slaw.

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