



YOUR HOME FOR NORTHWEST SEAFOOD
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

TO START *and share*

- ANTHONY'S CLAM CHOWDER** 9 | 14
Creamy New England style clam chowder with red potatoes and bacon.
- CLASSIC CAESAR** GFA 11
- SHRIMP & BLUE CHEESE SALAD** 12
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.
- N.W. SEASONAL SALAD** 14
Your server will describe today's selection.
- CRISPY CALAMARI** 19
With lemon aioli.
- CRAB, SHRIMP & ARTICHOKE DIP** 20
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

LUNCH FAVORITES

- ANTHONY'S COBB SALAD** GFA 20
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- KALBI CHICKEN BOWL** GFA 21
Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.
- ALMOND CHICKEN SALAD** GFA 19
Juliened chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.
- DUNGENESS CRAB & SHRIMP TOAST** 20
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.
- AVOCADO TOAST** 19
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

SHIPYARD BURGER* GFA

Grilled to your liking and topped with cheese, lettuce, tomato, relish and onion mayo. Served with French fries.

10

WITH BACON | ADD \$2 **DOUBLE PATTY** | ADD \$2

ANTHONY'S SEAFOOD

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily specials sheet alongside our lunch menus; all sourced exclusively from our very own Anthony's Seafood Company.

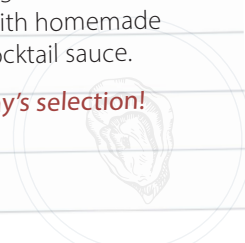
- PAN FRIED OYSTERS*** GFA 29
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.
- OREGON SHRIMP FETTUCCINE** GFA 24
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.
- PRAWN TEMPURA** 25
Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.
- FISH & CHIPS** 22 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

FRESH OYSTERS ON THE HALF SHELL* GFA

We're offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

Please ask your server for today's selection!

MP



FISH TACOS *and combos*

- MAHI MAHI TACOS** 23
With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa
- MAHI MAHI TACO & CHOWDER** 21
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.
- BLACKENED ROCKFISH TACOS** 19
Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.
- ROCKFISH TACO & CHOWDER** 18
One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

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

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.