

SMALL PLATES

CRISPY CALAMARI

21

Served with lemon garlic aioli.

TODAY'S POKE*

19

Flash seared in sweet sesame tamari sauce. Ask for today's selection.

MANILA CLAMS

24

Steamed in clam nectar with olive oil, lemon and garlic.

BANG BANG CHICKEN

16

Crispy chicken with a spicy Korean sauce and toasted sesame seeds.

NORTHWEST MUSSELS **GFA**

18

With shallots, herbs and white wine.

CRAB & SHRIMP DIP

26

Our creamy artichoke mix with Dungeness crab, Oregon Coast bay shrimp served with sourdough.

FISH & CHIPS

2-PIECE WILD ALASKA TRUE COD 27

Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.

3-PIECE WILD ALASKA TRUE COD 29

Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.

2-PIECE NORTHWEST WILD SALMON 26

Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

3-PIECE NORTHWEST WILD SALMON 29

Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

2-PIECE WILD ALASKA HALIBUT 38

Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

SOUPS & SALADS

ANTHONY'S CLAM CHOWDER

10 | 12

With red potatoes and bacon.

HOUSE SALAD **GFA**

12

Your choice of Louie dressing, blue cheese dressing or basil vinaigrette.

CAESAR SALAD **GFA**

14

Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

GRILLED CHICKEN CAESAR SALAD **GFA**

26

Grilled chicken, crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

BLACKENED SALMON CAESAR SALAD **GFA**

28

Blackened Northwest salmon, crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

BEST OF SEASON SALMON SALAD **GFA**

32

Chargrilled and citrus glazed salmon, romaine, field greens, avocado, farro and hazelnuts with citrus shallot dressing and best of season flavors.

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

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

BOWLS & BURGERS

DINER BURGER* 24

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

NORTHWEST WILD SALMON BOWL GFA 29

Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over pineapple-Jasmine rice and market greens.

KALBI CHICKEN BOWL GFA 24

Chargrilled chicken breast glazed with sweet tamari marinade. Served over pineapple-Jasmine rice with a market green salad.

SALMON BURGER GFA 28

Wild Northwest salmon chargrilled and served with lettuce, tomato, homemade tartar sauce and French fries.

FISH TACOS

MAHI MAHI TACOS 24

In a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

MAHI MAHI TACO & CHOWDER 24

One mahi mahi taco paired with a cup of Anthony's clam chowder.

WILD NORTHWEST SALMON TACOS 28

Spicy seared and blackened salmon with salsa mayo and cabbage. Served on warm flour tortillas with chips and salsa.

SALMON TACO & CHOWDER 26

One wild Northwest salmon taco paired with a cup of Anthony's clam chowder.

FAVORITES

We are committed to providing guests with the best quality seafood and Northwest beef; all sourced exclusively from our very own Anthony's Seafood Company!

TEMPURA PRAWNS AND CHIPS 24

Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

MIDWEST PRIME TOP SIRLOIN* GFA 36

Grilled to your liking and served with champ potatoes and seasonal vegetables.

CAULIFLOWER STEAK GFA 21

Chargrilled cauliflower with portobello mushrooms, fresh asparagus, house made hummus and tomato vinaigrette.

HALF DUNGENESS CRAB GFA 39

Served with dipping butter.

SHRIMP MAC N' CHEESE 24

Creamy mac n' cheese with Oregon Coast bay shrimp and toasted breadcrumbs.

WILD ALASKA SILVER SALMON 36

Chargrilled with sundried tomato basil butter and served with champ potatoes and seasonal vegetables

WILD ALASKA HALIBUT CADDY GANTY 39

Marinated in white wine and oven roasted with sour cream, red onion and fresh dill. Served with champ potatoes and seasonal vegetables

An automatic gratuity of 20% is added for parties of 8 or more guests.
100% of this gratuity will be paid to the team members who served you including our kitchen team.