

# DINING MENU

## SMALL PLATES ||

### SEARED WILD POKE\* GF | 18

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

### CRISPY CALAMARI | 18

Served with lemon garlic aioli.

### DUNGENESS CRAB & SHRIMP DIP | 20

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

### MANILA CLAMS | 21

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

### CRISPY OYSTERS | 14

### NORTHWEST HALF SHELL OYSTERS\*

Ask your server for today's selection.  
Served with cucumber mignonette and  
homemade cocktail sauce.

## CHOWDER + SALADS ||

### CREAMY CLAM CHOWDER | 8 | 12

Creamy New England style clam chowder with  
red potatoes, bacon and clams.

### HOUSE SALAD | 9

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

### CLASSIC CAESAR GF | 12

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

### BLACKENED SALMON CAESAR | 24

### GRILLED CHICKEN CAESAR | 18

## BURGERS + TACOS ||

### DINER BURGER\* | 21

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

### MAHI MAHI TACOS | 21

With lime and cilantro in a warm flour tortilla with  
cabbage, tomatoes and salsa mayo. Served with  
chips and salsa.

### WILD SALMON TACOS\* | 24

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



## FISH + CHIPS ||

SERVED WITH FRENCH FRIES AND SLAW.

### TRUE COD + CHIPS | 21 | 24

Two or three pieces of wild Alaska true cod panko crusted.

### WILD HALIBUT TEMPURA | 30 | 34

Two or three pieces of wild Alaska halibut dipped in  
our award-winning tempura batter.

### LINGCOD TEMPURA | 26 | 29

Two or three pieces of wild Alaska lingcod dipped in our  
award-winning tempura batter.

## TODAY'S FISH PLATES

Anthony's owns and operates our own seafood company to ensure our  
guests enjoy the freshest seasonal premium fish and shellfish available,  
as a result, our fresh fish selections are subject to seasonal availability.

### WILD NORTHWEST SALMON\* | 34

Chargrilled with sundried tomato basil butter.  
Served with rice and seasonal vegetables.

### WILD ALASKA HALIBUT | 39

Marinated in white wine and oven baked with bread  
crumbs, sour cream, red onion and fresh dill.  
Served with rice and seasonal vegetables.

### WILD ALASKA LINGCOD | 28

Seared with garlic butter and served  
with rice and seasonal vegetables.

## DINER FAVORITES ||

### KALBI CHICKEN BOWL | 19

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

### WILD SALMON BOWL\* | 26

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

### CRISPY OYSTERS | 26

Fresh yearling oysters panko crusted and served  
with a roasted corn salsa.

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.

\* Can be cooked to order. Consuming raw or undercooked meats and 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.