Sample Menu

Fresh Northwest seafood is Anthony’s priority; it’s who we are!
All of our menus vary based on our Chef’s daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus.

Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony’s Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony’s restaurant.

Please call for today’s selections.
BBQ Garlic Prawns GFA 16
New Orleans style with caramelized garlic, red potatoes and fresh basil.

Crispy Calamari 18
Fried until golden brown and served with lemon aioli.

Seared Wild Salmon GFA 18
In sweet sesame tamari sauce over slaw and crispy wontons.

Clam Strips 14
Served with homemade cocktail and tartar sauce.

Manila Clams GFA 20
Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.

Shrimp Cocktail GFA 12
With bay shrimp and our delicious homemade cocktail sauce.

Dungeness Crab Cakes 37
All Dungeness crab! Served with ginger plum sauce and beurre blanc.

To Start & Share

♦ FRESH SALADS ♦

Small Garden Salad GFA ......................... 9
With house croutons, cherry tomatoes, blue cheese dressing or fresh basil vinaigrette.

Small Caesar Salad GFA ......................... 9
Hearts of Romaine ................................. 12
With roasted hazelnuts, blue cheese crumbles and blue cheese dressing.

Classic Caesar GFA ............................... 15
Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.

Enhance your Caesar!

Oregon Coast Bay Shrimp ...................... 21
Blackened or Grilled Wild Salmon .......... 26
Crissy Calamari .................................... 22
Cajun Chicken ...................................... 21

Chinook’s Chicken Cobb ....................... 24
Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with basil vinaigrette.

Almond Chicken Salad GFA .................... 22
Chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.

♦ BURGERS & TACOS ♦

Chinook’s Burger* ................................. 20
Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce. Served with french fries.

Cheeseburger* .................................... 22

Impossible Veggie Burger ..................... 21

Wild Salmon Burger ......................... 24
Chargrilled with sundried tomato basil mayo. Served with french fries.

Northwest Wild Salmon Tacos ............. 24
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.

Blackened Rockfish Tacos ..................... 20
Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa.

♦ SOUPS & STEWS ♦

Served in a cup or a bowl with oyster crackers!

Boston Clam Chowder (White) .......... 9 | 14
Anthony’s award-winning creamy New England style clam chowder with bacon and red potatoes.

Manhattan Clam Chowder (Red) GFA .. 9 | 14
A tomato based clam chowder.

New Jersey Clam Chowder ................. 9 | 14
A perfect mix of Manhattan and Boston!

Classic Oyster Stew GFA .................... 10 | 15
Made in the classic style with cream, butter, thyme and celery salt.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

GFA We can create this item using “gluten free” ingredients. Please notify your server of any dietary concerns.
**Eat Oysters!**

Half shell oysters are unavailable during the warm weather months. Coming back in the full!

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**FISH & CHIPS**

Wild Alaska Salmon & Chips (3) ....................... 24
Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.

Wild Lingcod & Chips (3) ............................ 29
Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.

Tempura Prawns .......................................... 28
Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.

Wild Alaska Halibut & Chips (3) .................... 36
Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.

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**NORTHWEST FAVORITES**

Today’s Wild Northwest Salmon ............... MP
Today’s selection is listed on our Galley Sheet.

Garlic Baked Prawns Scampi GPA .............. 26
Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata. Served with Fishermen’s potatoes and seasonal vegetables.

Shrimp Fettuccine ...................................... 23
Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.

Pan Fried Oysters GPA ............................... 28
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen’s potatoes and seasonal vegetables.

Chicken Fettuccine .................................... 24
Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce.

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**ORDER TODAY’S BLUE PLATE SPECIAL**

See today’s Galley Sheet for the current selection!

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**DUNGENESS CRAB**

*a Northwest tradition!*

Dungeness Crab Cakes 43
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*

Roasted Garlic Dungeness Crab 42
*Oven roasted with garlic and served in the shell! Served with red potatoes, green beans and butter.*

Crab & Shrimp Fettuccine 36
*Dungeness crab, Oregon Coast bay shrimp, mushrooms, zucchini and tossed in our garlic herb cream sauce.*

Northwest Duet 44
*Northeast wild salmon alder planked with red pepper beurre blanc and paired with a Dungeness crab cake.*

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**HOUSE DESSERTS**

Homemade Key Lime Pie 11
*Topped with chantilly cream and fresh mint.*

Hot Fudge Sundae 8 | 10
*With velvety, dark chocolate ganache.*

Bailey’s Irish Cream Chocolate Mousse 12

"Best of Season" Desserts
*Featuring local "Best of Season" fruit. See today’s selections!*

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