



# *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.**

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SERVING HOT, FRESH  
CHINOOK'S CANNARY BREAD

DINNER MENU | SERVED DAILY

*To Start & Share*

- 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.*

◆ 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.*

◆ 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
- Crispy 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.*

*\*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 fall!

### ◆ 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.*

### ◆ NORTHWEST FAVORITES ◆

- Today's Wild Northwest Salmon ..... MP  
*Today's selection is listed on our Galley Sheet.*
- Garlic Baked Prawns Scampi **GFA**..... 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 **GFA** ..... 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.*

*Please join us for* \_\_\_\_\_

ALL YOU CAN EAT FISH & CHIPS

**Monday Nights starting at 3 P.M.**

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

## ORDER TODAY'S BLUE PLATE SPECIAL

See today's Galley Sheet for the current selection!

## 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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