

SERVING HOT,  
FRESH CHINOOK'S  
CANNERY BREAD

LUNCH MENU | SERVED DAILY

*To Start & Share*

BBQ Garlic Prawns **GFA** 18.5  
*New Orleans style with caramelized garlic, red potatoes and fresh basil.*

Crispy Calamari 20  
*Fried until golden brown and served with lemon aioli.*

Seared Wild Salmon **GFA** 18.5  
*In sweet sesame tamari sauce over slaw and crispy wontons.*

Manila Clams **GFA** 24  
*Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.*

Shrimp Cocktail **GFA** 14.5

Dungeness Crab Cakes 39  
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*

Northwest Mussels 19  
*With shallots, herbs and white wine.*

◆ 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**.....12 | 17  
*Made in the classic style with cream, butter, thyme and celery salt.*

Northwest Cioppino & Caesar..... 26  
*Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel. Paired with a classic Caesar salad.*

◆ FRESH SALADS ◆

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

Small Caesar Salad **GFA**..... 10

Hearts of Romaine ..... 13.5  
*With roasted hazelnuts, blue cheese crumbles and blue cheese dressing.*

Oregon Coast Bay Shrimp..... 18.5

Classic Caesar **GFA**..... 16.5  
*Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.*

*Enhance your Caesar!*

Oregon Coast Bay Shrimp ..... 21.5

Blackened or Grilled Wild Salmon..... 28.5

Crispy Calamari ..... 24.5

Cajun Chicken ..... 21.5

Chinook's Chicken Cobb..... 28  
*Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with basil vinaigrette.*

Almond Chicken Salad **GFA**..... 25  
*Chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.*

Oregon Coast Bay Shrimp Louie **GFA** ..... 27  
*Bay shrimp Louie made in the traditional style. Served with our Louie dressing.*

Dungeness Crab & Shrimp Louie **GFA** ... 41

◆ NORTHWEST FAVORITES ◆

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

Garlic Baked Prawns Scampi **GFA**..... 27  
*Ocean prawns baked with garlic butter, fresh lemon and gremolata. Served with Fishermen's potatoes and seasonal vegetables.*

Shrimp Fettuccine ..... 25  
*Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.*

Pan Fried Oysters\* ..... 30  
*Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen's potatoes and seasonal vegetables.*

Chicken Fettuccine ..... 25  
*Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce.*

\* May be cooked to order. 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!

We offer a selection of fresh Northwest oysters on the half shell! Please see galley sheet for today's oysters.

CHINOOK'S AT SALMON BAY, SEATTLE WA | SINCE 1988

## ◆ FISH & CHIPS ◆

- Wild Alaska Salmon & Chips (3) ..... 27  
*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 ..... 29  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*
- Wild Alaska Halibut & Chips (2) ..... 34  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

## ◆ BURGERS & TACOS ◆

- Chinook's Burger\* ..... 22  
*Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce. Served with seasoned french fries.*
- Cheeseburger\* ..... 24
- Impossible Veggie Burger ..... 26
- Northwest Wild Salmon Tacos ..... 27  
*Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.*
- Ballard Burger ..... 22  
*Bering Sea true cod panko crusted, fried and served open-faced with tartar sauce, lettuce, tomato and onion. Served with seasoned french fries.*
- Wild Salmon Taco & Chowder ..... 25  
*Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas. Served with a cup of our award-winning clam chowder.*
- Blackened Rockfish Tacos ..... 22  
*Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa.*
- Wild Salmon Burger ..... 26  
*Chargrilled with sundried tomato basil mayo. Served with seasoned french fries.*
- Blackened Rockfish Taco & Chowder ..... 21  
*Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa. Served with a cup of our award-winning clam chowder.*

## DUNGENESS CRAB

*..a Northwest tradition!*

- Dungeness Crab Cakes ..... 46.5  
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*
- Roasted Garlic Dungeness Crab ..... 46.5  
*Oven roasted with garlic and served in the shell! Served with red potatoes, green beans and butter.*
- Crab & Shrimp Fettuccine ..... 41  
*Dungeness crab, Oregon Coast bay shrimp, mushrooms, zucchini 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. for \$28**

## HOUSE DESSERTS

- Homemade Key Lime Pie ..... 11.5  
*Topped with chantilly cream and fresh mint.*
- Hot Fudge Sundae ..... 8.5 | 10.5  
*With velvety, dark chocolate ganache.*
- Bailey's Irish Cream Chocolate Mousse ..... 13
- Classic Burnt Cream ..... 9.5  
*Creamy, rich custard dessert with a caramelized sugar crust.*

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

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