

SERVING HOT,  
FRESH CHINOOK'S  
CANNERY BREAD

## To Start & Share

BBQ Garlic Prawns <b>GFA</b>	18
<i>New Orleans style with caramelized garlic, red potatoes and fresh basil.</i>	
Crispy Calamari	19
<i>Served with lemon aioli.</i>	
Seared Wild Salmon <b>GFA</b>	18
<i>In sweet sesame tamari sauce over slaw and crispy wontons.</i>	
Manila Clams <b>GFA</b>	21
<i>Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.</i>	
Shrimp Cocktail <b>GFA</b>	14
Dungeness Crab Cakes	37
<i>All Dungeness crab! Served with ginger plum sauce and beurre blanc.</i>	
Northwest Mussels	18
<i>With shallots, herbs and white wine.</i>	

## ◆ SOUPS & STEWS ◆

*Served in a cup or a bowl with oyster crackers!*

Boston Clam Chowder (White) .....	9		14
<i>Anthony's award-winning creamy New England style clam chowder with bacon and red potatoes.</i>			
Manhattan Clam Chowder (Red) <b>GFA</b> ..	9		14
<i>A tomato based clam chowder.</i>			
New Jersey Clam Chowder .....	9		14
<i>A perfect mix of Manhattan and Boston!</i>			
Classic Oyster Stew <b>GFA</b> .....	11		16
<i>Made in the classic style with cream, butter, thyme and celery salt.</i>			
Northwest Cioppino & Caesar .....	25		
<i>Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel. Paired with a classic Caesar salad.</i>			

## ◆ FRESH SALADS ◆

Small Garden Salad <b>GFA</b> .....	9
<i>With house croutons, cherry tomatoes, blue cheese dressing or fresh basil vinaigrette.</i>	
Small Caesar Salad <b>GFA</b> .....	10
Hearts of Romaine .....	13
<i>With roasted hazelnuts, blue cheese crumbles and blue cheese dressing.</i>	
Oregon Coast Bay Shrimp .....	18
Classic Caesar <b>GFA</b> .....	16
<i>Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.</i>	
<b>Enhance your Caesar!</b>	
Oregon Coast Bay Shrimp .....	21
Blackened or Grilled Wild Salmon .....	28
Crispy Calamari .....	24
Cajun Chicken .....	21
Chinook's Chicken Cobb .....	26
<i>Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with basil vinaigrette.</i>	
Almond Chicken Salad <b>GFA</b> .....	24
<i>Chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.</i>	
Oregon Coast Bay Shrimp Louie <b>GFA</b> .....	26
<i>Bay shrimp Louie made in the traditional style. Served with our Louie dressing.</i>	
Dungeness Crab & Shrimp Louie <b>GFA</b> .....	39

## ◆ NORTHWEST FAVORITES ◆

Today's Wild Northwest Salmon .....	MP
<i>Today's selection is listed on our Galley Sheet.</i>	
Garlic Baked Prawns Scampi <b>GFA</b> .....	26
<i>Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata. Served with Fishermen's potatoes and seasonal vegetables.</i>	
Shrimp Fettuccine .....	24
<i>Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.</i>	
Pan Fried Oysters* .....	29
<i>Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen's potatoes and seasonal vegetables.</i>	
Chicken Fettuccine .....	24
<i>Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce.</i>	

\* 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.

### ◆ FISH & CHIPS ◆

- Wild Alaska Salmon & Chips (3) ..... 26  
*Dipped in our award-winning light tempura batter.  
Served with seasoned french fries and slaw.*
- Wild Lingcod & Chips (3) ..... 28  
*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 (2) ..... 31  
*Dipped in our award-winning light tempura batter.  
Served with seasoned french fries and slaw.*

### ◆ BURGERS & TACOS ◆

- Chinook's Burger\* ..... 21  
*Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce.  
Served with seasoned french fries.*
- Cheeseburger\* ..... 23
- Impossible Veggie Burger ..... 23
- Northwest Wild Salmon Tacos ..... 26  
*Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.*
- Ballard Burger ..... 21  
*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 ..... 24  
*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 ..... 21  
*Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa.*
- Wild Salmon Burger ..... 25  
*Chargrilled with sundried tomato basil mayo.  
Served with seasoned french fries.*
- Blackened Rockfish Taco & Chowder ..... 20  
*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 ..... 45  
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*
- Roasted Garlic Dungeness Crab ..... 45  
*Oven roasted with garlic and served in the shell! Served with red potatoes, green beans and butter.*
- Crab & Shrimp Fettuccine ..... 38  
*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 ..... 12  
*Topped with chantilly cream and fresh mint.*
- Hot Fudge Sundae ..... 9 | 12  
*With velvety, dark chocolate ganache.*
- Bailey's Irish Cream Chocolate Mousse ..... 12
- Homemade Bread Pudding ..... 14  
*With vanilla bean sauce.*
- "Best of Season" Desserts  
*Featuring local "Best of Season" fruit.  
See today's selections!*

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