



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

LUNCH 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.

◆ NORTHWEST FAVORITES ◆

- Today's Wild Northwest Salmon** MP
Today's selection is listed on our Galley Sheet.
- Garlic Baked Prawns Scampi **GFA**** 25
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** 27
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen's potatoes and seasonal vegetables.
- Chicken Fettuccine** 23
Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce.

**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!

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

◆ 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) 28
*Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.*
- Tempura Prawns 25
*Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.*
- Wild Alaska Halibut & Chips (3) 35
*Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.*

◆ BURGERS & TACOS ◆

- Chinook's Burger* 20
*Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce.
Served with seasoned french fries.*
- Cheeseburger* 22
- Impossible Veggie Burger 21
- Northwest Wild Salmon Tacos 25
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.
- Ballard Burger 20
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 22
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 20
Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa.
- Wild Salmon Burger 24
Chargrilled with sundried tomato basil mayo. Served with seasoned french fries.
- Blackened Rockfish Taco & Chowder 19
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 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.

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
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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