



THE (CABANA

ANACORTES, WA // CAP SANTE MARINA



SMALL PLATES & CHOWDER

ANTHONY'S CLAM CHOWDER // 9 | 14

A creamy chowder with bacon and potatoes.

CHIPS & SALSA // 8

CRISPY CALAMARI // 19

BASKET OF FRIES // 8

CRISPY CLAM STRIPS // 14

Served with homemade cocktail sauce.

GINGER SLAW // 5

FISH TACOS

SERVED WITH CHIPS & SALSA

NORTHWEST WILD SALMON TACOS // 22

Spicy seared and wrapped in a warm flour tortillas with shredded cabbage, salsa mayo, cilantro and diced tomatoes.

BLACKENED ROCKFISH TACOS // 19

Blackened and wrapped in warm flour tortillas with salsa mayo and pineapple-mango salsa.

MAHI MAHI TACOS // 21

Chargrilled and wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro.

CRISPY TRUE COD TACOS // 20

Panko crusted true cod in a warm flour tortillas with shredded cabbage, salsa mayo, cilantro and diced tomatoes.

FRESH SALADS

CLASSIC CAESAR // 11 WITH CHICKEN // 16

BLUE CHEESE SALAD WITH SHRIMP // 16

ANTHONY'S COBB SALAD // 20

Oregon Coast shrimp, avocado, mango, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

WILD NORTHWEST SALMON CAESAR // 21

Our classic Caesar topped with blackened wild Northwest salmon.

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

CABANA BURGERS

SERVED WITH FRENCH FRIES

OYSTER PO' BOY // 21

Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade.

CAP SANTE COD BURGER // 18

True cod panko crusted with lettuce, tomato and tartar sauce.

WILD SALMON BURGER // 24

Chargrilled with tomato basil butter and topped with lettuce tomato, onion and mayo.

CHARGRILLED CHEESEBURGER* // 21

Chargrilled seasoned ground chuck with cheese served with lettuce, tomato, pickle and grilled onion mayo.

VEGETARIAN OPTION AVAILABLE // 24

SEAFOOD FAVORITES

Anthony's Seafood, led by Tim Ferleman, opened in 1984 with the sole purpose of ensuring our guests that we serve only the highest quality seafood in our restaurants. Our experienced team of seafood buyers knows what is fresh and selects the best for the restaurants. Their relationships with our seafood sources ensure that the seafood we offer comes from fishermen who practice the finest methods of handling fresh fish.

CRISPY OYSTERS // 26

Panko crusted and served with French fries.

N.W. SALMON BOWL // 22

Chargrilled salmon with sundried tomatoes, fresh basil butter, Jasmine rice and slaw.

ISLAND POKE BOWL* // 23

Raw Pacific ahi poke in chili, ginger, sesame and tamari over rice, edamame, pineapple chutney and seaweed salad.

FISH & CHIPS // 20 | 24

Two or three pieces of wild Alaska true cod panko crusted and served with French fries.

SALMON & CHIPS // 21

Two pieces of wild Northwest salmon in our tempura batter and served with French fries.

TEMPURA PRAWNS & CHIPS // 21

Served with French fries.

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GLASS WINES

RIESLING | CHATEAU STE. MICHELLE // 9
PINOT GRIS | LATAH CREEK // 11
ALBARINO | IDILICO // 12
WHITE BLEND | THURSTON WOLFE "PGV" // 12
SAUVIGNON BLANC | SPARKMAN "PEARL" // 13
CHARDONNAY | BURIED CANE // 9
CHARDONNAY | GORDON ESTATE // 10
MERLOT | RED DIAMOND // 10
CABERNET SAUVIGNON | BURIED CANE // 10
CABERNET SAUVIGNON | SAVIAH "THE JACK" // 13
SYRAH | BOOMTOWN BY DUSTED VALLEY // 12
PINOT NOIR | BIG FIRE BY R STUART // 13
ROSE | SPARKMAN "THIS OLD PORCH" // 13
RED BLEND | DUNHAM "THREE LEGGED RED" // 14

DRAFT BEER

SCUTTLEBUTT BREWING ANTHONY'S PALE ALE // 7.5
TACOMA NARROWS BREWING ANTHONY'S IPA // 8
FARMSTRONG BREWING COLD BEER PILSNER // 8
LAZY BOY BREWING AMBER ALE // 8.5
BOUNDARY BAY BREWING IPA // 8.5
ANACORTES BREWING OATMEAL STOUT // 9
BOUNDARY BAY BREWING SCOTCH ALE // 9
DIAMOND KNOT HEFEWEIZEN // 9
BUD LIGHT & BUDWEISER (BOTTLED) // 6.5
HEINEKEN ZERO - NON-ALCOHOLIC (BOTTLED) // 6.5

CABANA LIBATIONS

CABANA BLOODY MARY // 11

Anthony's homemade bloody Mary mix with tomato juice, Tabasco, Worcestershire, lemon juice, horseradish and black pepper with vodka and garnished with the traditional celery stick.

MOJITO // 12

A refreshing cooler made with rum, soda, mint and ice.

MOSCOW MULE // 11

Ginger beer, vodka and fresh lime over ice.

MAI TAI // 13

With rum, orgeat, orange juice and pineapple juice.

APEROL SPRITZ // 13

St-Germain liqueur, gin, fresh mint, lime, fresh cucumber and soda.

CAP SANTE REFRESHER // 13

Cucumber, lime and ice muddled then shaken with tequila, honey syrup and a splash of soda. Strained and served martini style.

CRAB CRACKER // 11

Your choice of tequila or rum mixed with lime juice, fresh orange juice, orange liqueur and a splash of soda water.