

THE CABANA



• SMALL PLATES •

Award-Winning Clam Chowder	8/12
Ginger Slaw GF	4
Oregon Shrimp Cocktail GF	9
Crispy Calamari with Lemon Aioli.	17
Crispy Clam Strips	12

• CABANA SALADS •

Classic Caesar Salad	8
Blue Cheese Salad with Shrimp	9
Island Poke Bowl*	22
Raw Pacific ahi poke in chili, ginger, sesame and tamari over rice, edamame, pineapple chutney and seaweed salad.	
Northwest Salmon Salad	MP
Please ask your server about today's selection.	
Anthony's Cobb Salad	16
Oregon Coast shrimp, avocado, mango, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	

• FISH 'N CHIPS •

Wild Alaska True Cod 'n Chips	19
Three pieces of Alaska cod lightly panko coated.	
Crispy Scallops 'n Chips	15
Lightly panko crusted and served with French fries.	
Ocean Prawns 'n Chips	18
Ocean prawns dipped in our award-winning light tempura batter.	

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

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

FRESH NORTHWEST SEAFOOD IS ANTHONY'S PRIORITY; IT IS WHO WE ARE!

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.

• **SEAFOOD PLATES** •

Fresh Northwest Rockfish 19
Rubbed with Cajun spices, blackened and topped with pineapple-mango salsa.

Pan Fried Oysters* **GF** 24
Fresh yearling oysters from Willapa Bay pan fried golden brown.
Served with French fries and ginger slaw.

Alaska Lingcod Caddy Ganty 23
Marinated in white wine and oven roasted with a topping of bread crumbs,
sour cream, red onion and dill.

Northwest SalmonMP
Please ask your server about today's selection.

• **BURGERS & SANDWICHES** •

Chargrilled Hamburger* **GF** 18
Chargrilled seasoned ground chuck served with lettuce, tomato, pickle and grilled onion mayo.

Cheeseburger* | 19 With the Impossible Burger Veggie Patty | 21

Buttermilk Fried Chicken Burger 16
With crispy bacon, creamy slaw and sliced tomato.

Patagonia Shrimp Roll 20
Wild shrimp with celery, fennel, chives and tarragon mixed with aioli and Louie dressing.

• **FISH TACOS** •

Blackened Rockfish Tacos 16
Wrapped in warm flour tortillas with salsa mayo and pineapple-mango salsa.

Chargrilled Mahi Mahi Tacos 18
Wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro.

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