### 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.
**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 Salmon ............................................................... MP
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.

*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.