



# YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

## SMALL PLATES

**Crispy Calamari with Lemon Aioli** | 19

**Hawaiian Ahi Nachos\*** | 17

Served on homemade taro chips with wasabi aioli.

**Northwest Manila Clams** GF | 19

Steamed in clam nectar with olive oil, garlic and lemon

**Wild Seared Salmon Poke** GF | 16

Flash seared in sweet, sesame-tamari sauce with crispy wontons.

**Fresh Puget Sound Mussels** | 17

With shallots, herbs and white wine.

## CHOWDER & SALADS

**Anthony's Award-Winning Clam Chowder**

New England style clam chowder with potatoes and bacon | 9

**A bowl of Anthony's Clam Chowder** | 14

**Classic Caesar Salad** | 10

**Blue Cheese Salad with Shrimp** | 11

**Northwest Seasonal Salad** GF | 12

**Almond Chicken Salad**

Grilled chicken, crispy noodles, sweet red pepper and sesame tamari dressing | 17

**Anthony's Cobb Salad** GF

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 21

**Wild Alaska Silver Salmon Salad** GF

Chargrilled with citrus butter, romaine, field greens, avocado and toasted hazelnuts. Finished with citrus shallot dressing and cranberry-lime relish | 24

## FISH TACOS & BURGERS

**Northwest Rockfish Tacos**

Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple-mango salsa. Served with chips and salsa | 18

**One Taco & Cup of Chowder** | 17

**Mahi Mahi Tacos**

Chargrilled with lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa | 21 **One Taco & Cup of Chowder** | 19

**Chargrilled Cheeseburger** GF

Chargrilled to and finished with lettuce, tomato and relish | 19

**Wild Salmon Burger**

Chargrilled and finished with sundried tomato basil butter | 24

## TODAY'S SEAFOOD

**Fresh Northwest Oysters on the Half Shell\*** GF

Your server will describe today's selection.

**Fresh Blackened Northwest Rockfish** GF

Blackened and topped with pineapple-mango salsa. Served with almond basmati rice pilaf and seasonal vegetables | 21

**Pan Fried Oysters\*** GF

Fresh yearling oysters from Willapa Bay pan fried until golden brown | 24

**Wild Alaska Halibut 'n Chips**

Two pieces dipped in our award-winning tempura batter. Served with ginger slaw and French fries | 28

**Alaska Lingcod Caddy Ganty**

Marinated in white wine and baked with bread crumbs, sour cream, red onion and fresh dill | 24

**Wild Alaska Silver Salmon**

Chargrilled with citrus butter and topped with cranberry-lime relish. Served with almond basmati rice pilaf and seasonal vegetables | 28

**HomePort Salmon Bowl** GF

Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and market greens | 24

**Fresh Idaho Rainbow Trout**

Panko crusted and pan seared until golden brown. Topped with Marcona almonds | 21

## LUNCH FAVORITES

**Crispy Panko Wild Alaska True Cod 'n Chips**

Three pieces panko crusted and served with ginger slaw and French fries | 24

**Oregon Shrimp Fettuccine**

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 21

**Mussels & Fries** GF

Fresh Northwest mussels skillet roasted with shallots, herbs and white wine. Served with gremolata seasoned French fries | 19

**Cioppino & Caesar**

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad | 24

**Kalbi Chicken Bowl** GF

Chargrilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad | 20

\*May be cooked to order. 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.