



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Crispy Calamari with Lemon Aioli | 18

Hawaiian Ahi Nachos* | 17

Served on homemade taro chips with wasabi aioli.

Northwest Manila Clams GF | 18

Steamed in clam nectar with olive oil, garlic and lemon

Wild Seared Salmon Poke GF | 15

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

Fresh Puget Sound Mussels | 16

With shallots, herbs and white wine.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5

A bowl of Anthony's Clam Chowder | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad GF | 11

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 | 22

Wild Alaska Salmon Salad GF

Chargrilled citrus glazed salmon, romaine, field greens and hazelnuts. Finished with citrus shallot dressing, cranberry-lime jalapeno & strawberry salsa | 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 | 17

One Taco & Cup of Chowder | 16

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

We own and operate our own seafood company!

By inspecting each fish individually, we can guarantee that you are getting the very best!

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

Fresh Wild Alaska Halibut 'n Chips

Two pieces dipped in our tempura batter.

Served with ginger slaw and French fries | 26

Alaska Lingcod Caddy Ganty

Marinated in white wine and baked with bread crumbs, sour cream, red onion and fresh dill | 26

Wild Alaska Salmon

Alder planked with red pepper beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables | 29

Wild Alaska 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 | 18

Cioppino & Caesar

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad | 21

Kalbi Chicken Bowl GF

Chargrilled chicken breast glazed with sweet tamari marinade.

Served over Jasmine rice with a market green salad | 19

*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.