



# YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

## SMALL PLATES

### Crispy Calamari | 19

Served with lemon aioli.

### Prawn Tempura | 15

In our award winning tempura batter.

### Smoked Salmon Dip | 12

Capers, red onion, and dill served with croccantini.

### Dungeness Crab, Shrimp & Artichoke Dip | 19

Served warm with sourdough bread.

## CHOWDER & SALADS

### Anthony's Clam Chowder | 9

New England style chowder with potatoes and bacon.

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

### Blue Cheese Salad with Shrimp | 11

### Classic Caesar Salad | 10

### Wild Alaska Silver Salmon Salad GF | 24

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

### Cioppino & Caesar | 24

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

### Seafood Chop Chop Salad GF | 28

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens with fresh basil vinaigrette.

### Shrimp Stuffed Avocado & Chowder | 15

Half of an avocado stuffed with Oregon bay shrimp and served with our award-winning clam chowder.

## FISH TACOS

### Northwest Rockfish Tacos | 19

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

### One Taco & Cup of Chowder | 17

### Chargrilled Mahi Mahi Tacos | 21

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

### One Taco & Cup of Anthony's Chowder | 19

## 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!

### Wild Alaska Silver Salmon | 28

Chargrilled with sundried tomato basil butter. Served with almond basmati rice pilaf and seasonal vegetables.

### Wild Alaska Halibut 'n Chips | 28

Two pieces dipped in our tempura batter served with ginger slaw and French fries.

### Dungeness Crab & Shrimp Toast | 19

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

### Wild Walleye 'n Chips\* | 26

Two pieces of wild walleye panko crusted. Served with French fries and ginger slaw.

### Wild Salmon Ponzu Bowl | 28

Wild Alaska salmon glazed with ponzu sauce over Jasmine rice and market greens with a creamy sesame dressing.

### Pan Fried Oysters\* GF | 26

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with almond basmati rice pilaf.

## FROM THE LAND

### Chargrilled Cheeseburger GF | 19

Chargrilled to your liking and finished with lettuce, tomato and relish. Served with French fries.

### London Broil\* GF | 24

Chipotle spice rubbed Double R Ranch flank steak, grilled to your liking and topped with cranberry lime jalapeno relish. Served with almond basmati rice and seasonal vegetables.

### Maple Chipotle Glazed Meatloaf | 24

Ground beef, diced onions, celery, fennel seed and breadcrumbs with our maple chipotle barbecue sauce. Topped with frizzled onions and served with French fries.

### Crispy Fried Chicken Burger GF | 18

Buttermilk fried chicken with crispy bacon, creamy slaw and tomato. Served with French fries.

### Kalbi Chicken Bowl GF | 20

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

\*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.