



## YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

### CHOWDER & SALADS

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

New England style chowder with potatoes and bacon | 9

**Bowl of Anthony's Clam Chowder** | 14

**Blue Cheese Salad with Shrimp** | 11

#### Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 12

**Classic Caesar Salad** | 10

**With Crispy Calamari** | 18

**With Oregon Coast Shrimp** | 18

#### 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 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

### LUNCH FAVORITES

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

Two or three pieces of panko crusted wild Alaska true cod.

Served with ginger slaw and French fries | 20 | 24

#### Kalbi Chicken Bowl **GF**

Chargrilled chicken breast glazed with sweet tamari marinade.

Served over Jasmine rice with a market green salad | 19

#### Wild Alaska Salmon Bowl **GF**

Chargrilled and glazed with ponzu sauce.

Served over Jasmine rice and market greens | 24

### FISH TACOS

#### 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 Anthony's Chowder** | 17

#### Wild Salmon Tacos

Spicy seared wild Northwest salmon wrapped in a warm flour tortilla with shredded cabbage and salsa mayo | 24

**One Taco & Cup of Anthony's Chowder** | 20

### 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 Oysters on the Half Shell\* **GF**

Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

#### Blackened Northwest Rockfish **GF**

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

#### Wild Alaska Silver Salmon

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

#### Pan Fried Oysters\* **GF**

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with almond basmati rice pilaf | 24

### BURGERS & SANDWICHES

#### Dungeness Crab & Shrimp Toast

Open-faced toasted sourdough finished with Dungeness crab, Oregon Coast shrimp and artichoke dip mix.

Served with ginger slaw | 19

#### Chargrilled Cheeseburger **GF**

Chargrilled to and finished with lettuce, tomato and relish.

Served with French fries | 19

**Sub Impossible Veggie Patty** | 21

#### Buttermilk Fried Chicken Burger

With crispy bacon, lettuce and tomato | 18

#### Sinclair Inlet BLT

With bacon, tomato and Dijon mayo.

Served with slaw and French fries | 16

**Half Sandwich & Cup of Chowder** | 15

#### Oregon Coast Shrimp BLT

Oregon Coast shrimp BLT with bacon, lettuce and basil pesto mayo | 18

**Half Sandwich & Cup of Chowder** | 17

\*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.