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

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 almonds basmati rice pilaf and seasonal vegetables | 21

Pan Fried Oysters* GF
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with almond basmati rice pilaf | 26

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 tamarind 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

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

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

*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.