



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 | 8.5

Bowl of Anthony's Clam Chowder | 13

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 11

Classic Caesar Salad | 9

With Crispy Calamari | 16

With Oregon Coast Shrimp | 16

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 with citrus butter finished with wild mountain huckleberry and sweet onion sauce on field greens with toasted hazelnuts, avocado, grapefruit and citrus shallot dressing | 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 | 19 | 24

Pan Fried Oysters* **GF**

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

Kalbi Chicken Bowl **GF**

Chargrilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad | 18

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 | 17

One Taco & Cup of Anthony's Chowder | 16

Wild Salmon Tacos

Spicy seared wild Northwest salmon wrapped in a warm flour tortilla with shredded cabbage and salsa mayo | 22

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!

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 | 19

Wild Alaska Salmon

Chargrilled with citrus butter and finished with wild huckleberry and sweet onion sauce. Served with almond basmati rice pilaf and seasonal vegetables | 26

Vine-Ripened Shrimp Stuffed Tomato **GF**

Stuffed with our homemade shrimp salad, garnished with tomatoes, egg and basil vinaigrette. Finished with Louie dressing | 19

Fresh Idaho Rainbow Trout

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

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 | 18

Chargrilled Cheeseburger **GF**

Chargrilled to and finished with lettuce, tomato and relish. Served with French fries | 18

Sub Impossible Veggie Patty | 19

Buttermilk Fried Chicken Burger

With crispy bacon, lettuce and tomato | 17

Sinclair Inlet BLT

With bacon, tomato and Dijon mayo. Served with slaw and French fries | 15

Half Sandwich & Cup of Chowder | 14

Oregon Coast Shrimp BLT

Oregon Coast shrimp BLT with bacon, lettuce and basil pesto mayo | 17

Half Sandwich & Cup of Chowder | 16

*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.