



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

SMALL PLATES

Oregon Coast Shrimp Cocktail | 13

Crispy Calamari with Lemon Aioli | 19

Northwest Manila Clams **GF**
Steamed in clam nectar with olive oil, garlic and lemon | 19

Dungeness Crab, Shrimp & Artichoke Dip
Served with sourdough bread | 20

Fresh Northwest Oysters on the Half Shell* **GF**
Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder
New England style chowder with potatoes and bacon | 9

A bowl of Anthony's Clam Chowder | 14

Classic Caesar Salad **GF** | 10

Blue Cheese Salad with Shrimp | 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 | 21

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

Chargrilled Cheeseburger **GF**
Chargrilled to and finished with lettuce, tomato and relish. Served with French fries | 19

Oregon Shrimp Fettuccine
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 21

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

Wild Alaska Silver Salmon
Chargrilled with citrus butter and topped with cranberry-lime relish. Served with almond basmati rice pilaf and seasonal vegetables | 28

Blackened Northwest Rockfish
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. Served with almond basmati rice pilaf and seasonal vegetables | 24

Fresh Idaho Rainbow Trout
Panko crusted and pan seared until golden brown. Topped with Marcona almonds | 21

Northwest Clam Linguine
Steamed clams tossed with sauteed garlic, butter, tomatoes and parsely | 21

FISH TACOS

Northwest Wild Salmon Tacos
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas | 23

One Taco & Cup of Chowder | 20

Northwest Rockfish Tacos **GF**
Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple mango salsa. Served with chips and salsa | 18

One Taco & Cup of Chowder | 17

FISH 'N CHIPS

Crispy Panko Wild Alaska True Cod 'n Chips
Two or three pieces lightly panko crusted. Served with ginger slaw and French fries | 20 | 24

Wild Alaska Halibut 'n Chips
Two or three pieces dipped in our award-winning tempura batter. Served with French fries and ginger slaw | 28 | 34

Prawn Tempura
Dipped in our tempura batter and served with ginger slaw | 24