



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Oregon Coast Shrimp Cocktail | 12

Crispy Calamari with Lemon Aioli | 18

Northwest Manila Clams **GF** | 18

Steamed in clam nectar with olive oil, garlic and lemon.

Oregon Coast Shrimp & Artichoke Dip | 16

Oregon Coast shrimp, diced onions, artichoke hearts, Parmesan with our crab veloute. Served with sourdough bread

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

New England style chowder with potatoes and bacon | 8.5

A bowl of Anthony's Clam Chowder | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

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 | 22

Wild Alaska Salmon Salad **GF**

Chargrilled with citrus butter and finished with fresh local peach-nectarine salsa. Served over field greens with toasted hazelnuts and citrus shallot dressing | 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

Northwest Clam Linguine

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

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 Salmon

Chargrilled with citrus butter and topped with peach-nectarine salsa. Served with almond basmati rice pilaf and seasonal vegetables | 26

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

FISH TACOS

Northwest Wild Salmon Tacos

Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas | 22

One Taco & Cup of Chowder | 19

Northwest Rockfish Tacos **GF**

Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple mango salsa. Served with chips and salsa | 17

One Taco & Cup of Chowder | 16

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 | 19 | 24

Fresh Wild Alaska Halibut 'n Chips

Two or three pieces dipped in our award-winning tempura batter. Served with French fries and ginger slaw | 26 | 34

Prawn Tempura

Dipped in our tempura batter and served with ginger slaw | 21

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.