



# 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**  
Steamed in clam nectar with olive oil, garlic and lemon | 18

**Dungeness Crab, Shrimp & Artichoke Dip**  
Served with sourdough bread | 19

**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 | 8.5

**A bowl of Anthony's Clam Chowder** | 13

**Classic Caesar Salad** **GF** | 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 finished with wild mountain huckleberry and sweet onion sauce on field greens with toasted hazelnuts, avocado, grapefruit 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!

**Vine-Ripened Shrimp Stuffed Tomato** **GF**  
Stuffed with our homemade shrimp salad, garnished with tomatoes, egg and basil vinaigrette. Finished with Louie dressing | 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

**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