



## 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

A 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 Chargrilled Chicken | 18

#### 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 Sockeye 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

#### 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

#### Oregon Coast Shrimp Toast

Open-faced toasted sourdough finished with shrimp and artichoke dip mix. Served with ginger slaw | 15

#### Chargrilled Cheeseburger & Fries **GF**

Chargrilled to and finished with lettuce, tomato and relish | 19

#### Chargrilled Mahi Mahi Tacos

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa | 21

#### One Taco & Cup of Anthony's Chowder | 19

#### 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

### 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!

#### Blackened Northwest Rockfish **GF**

Blackened, topped with pineapple-mango salsa and served with almond basmati rice pilaf and seasonal vegetables | 21

#### Wild Alaska Sockeye Salmon

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

#### Pan Fried Oysters\* **GF**

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

#### Oregon Shrimp Fettuccine

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 19

#### Alaska Lingcod Caddy Ganty

Marinated in white wine and baked with bread crumbs, sour cream, red onion and fresh dill. Served with almond basmati rice pilaf | 24

#### Fresh Idaho Rainbow Trout

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

### FISH & CHIPS

#### 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

#### Wild Alaska Lingcod Tempura

Two pieces dipped in our award-winning tempura batter. Served with ginger slaw and French fries | 23

### HOMEPORT LUNCH BOWLS

#### Kalbi Chicken Bowl **GF**

Chargrilled chicken breast glazed with sweet tamari 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

\*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.