



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 | 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 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

Vine-Ripened Shrimp Stuffed Tomato **GF**

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

Dungeness Crab & Shrimp Toast

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw | 18

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

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!

Fresh Northwest Oysters on the Half Shell* **GF**

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 | 21

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

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.