YOUR HOME FOR NORTHWEST SEAFOOD
SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Crispy Calamari with Lemon Aioli | 15

Hawaiian Ahi Nachos* | 16
Served on homemade taro chips with wasabi aioli.

Northwest Manila Clams GF | 18
Steamed in clam nectar with olive oil, garlic and lemon

Wild Seared Salmon Poke GF | 12
Flash seared in sweet, sesame-tamari sauce with crispy wontons.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder
New England style clam chowder with potatoes and bacon | 7

A bowl of Anthony's Clam Chowder | 11

Classic Caesar Salad | 7

Blue Cheese Salad with Shrimp | 8

Northwest Seasonal Salad GF
Rhubarb-ginger-poppyseed dressing, hazelnuts and crumbled
blue cheese with local rhubarb relish | 10

Almond Chicken Salad
Grilled chicken, crispy noodles and sesame tamari dressing | 14

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 | 16

Wild Silver Salmon Citrus Salad GF
Chargrilled citrus glazed wild salmon, romaine, field greens,
grapefruit sections, avocado and hazelnuts. Finished with
citrus shallot dressing and fresh rhubarb relish | 21

Chop Chop Seafood Salad
Fresh Dungeness crab, Oregon Coast shrimp, avocado, chopped
egg, tomatoes and chopped greens tossed with fresh basil
vinaigrette. Finished with Parmesan | 22

FISH TACOS & BURGERS

Northwest Rockfish Tacos
Wrapped in a warm flour tortilla with tomatoes, salsa mayo and
pineapple-mango salsa. Served with chips and salsa | 16
One Taco & Cup of Chowder | 15

Mahi Mahi Tacos
Chargrilled with lime and cilantro in a warm flour tortilla with
cabbage, tomatoes and salsa mayo. Served with chips
and salsa | 18 **One Taco & Cup of Chowder** | 17

Chargrilled Cheeseburger GF
Chargrilled to and finished with lettuce, tomato and relish | 16

Wild Salmon Burger
Chargrilled and finished with sundried tomato basil butter | 19

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 Wild Alaska Halibut 'n Chips
Two pieces dipped in our tempura batter and served
with ginger slaw and French fries | 21

Wild Alaska Silver Salmon
Alder planked with sweet, smoked red pepper beurre blanc.
With almond basmati rice pilaf and seasonal vegetables | 26

Blackened Northwest Rockfish GF
Blackened and topped with pineapple-mango salsa. Served
with almond basmati rice pilaf and seasonal vegetables | 18

Wild Alaska Black Cod
Ginger-miso glazed and cashew crusted over crispy slaw,
almond basmati rice pilaf and seasonal vegetables | 25

Pan Fried Oysters* GF
Fresh yearling oysters from Willapa Bay pan fried until
golden brown | 21

Northwest Cioppino GF
Wild salmon, manila clams, mussels and Alaska cod in
our tomato-basil broth | 28

Wild Alaska Silver Salmon Bowl GF
Wild silver salmon chargrilled and glazed with ponzu sauce.
Served over Jasmine rice and market greens | 20

LUNCH FAVORITES

Crispy Panko Wild Alaska True Cod 'n Chips
Three pieces panko crusted and served with ginger slaw and
French fries | 18

Dungeness Crab Toast
Open-faced toasted sourdough finished with Dungeness crab,
Oregon Coast shrimp and artichoke mix | 15

Oregon Shrimp Fettuccine
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and
fresh herbs in garlic cream sauce with Parmesan cheese | 18

Mussels & Fries GF
Fresh Northwest mussels skillet roasted with shallots, herbs and
white wine. Served with gremolata seasoned French fries | 17

Cioppino & Caesar
Wild salmon, Manila clams, Alaska cod and Northwest mussels
simmered in a savory tomato-herb broth. Served with our
classic Caesar salad | 18

Kalbi Chicken Bowl GF
Chargrilled chicken breast glazed with sweet tamari marinade.
Served over Jasmine rice with a market green salad | 15