



## YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

### CHOWDER & SALADS

#### Anthony's Award-Winning Clam Chowder

A cup of our creamy chowder with potatoes and bacon | 8.5

A bowl of Anthony's Clam Chowder | 13

Classic Caesar | 9

+ Crispy Calamari | 17

+ Oregon Coast Bay Shrimp | 17

Blue Cheese Salad with Shrimp | 10

### LUNCH FAVORITES

#### Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces of panko crusted wild Alaska true cod.

Served with ginger slaw and French fries | 21

#### Smoked Salmon Fettuccine

Wild salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce finished with Parmesan | 22

#### Northwest Wild Salmon Tacos

Spicy seared wild salmon in a warm flour tortilla topped with salsa mayo. Served with chips and salsa | 21

#### London Broil\*

Chiptole spice rubbed Double R Ranch flank steak, grilled to your liking and topped with cranberry lime jalapeno relish. Served with almond basmati rice and seasonal vegetables | 23

#### Northwest Wild Salmon Taco & Chowder

Spicy seared wild salmon in a warm flour tortilla topped with salsa mayo. Served with a cup of chowder | 19

### BURGERS & SANDWICHES

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

Finished with lettuce, tomato, relish and onion mayo | 17

Sub Impossible Veggie Patty | 19

#### Oregon Coast Shrimp Toast

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

#### Bering Sea Cod Burger

Lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with French fries | 18

### 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 Half Shell Oysters\* **GF**

Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

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

Willapa Bay oysters pan fried until golden brown.

Served with almond basmati rice pilaf and seasonal vegetables | 24

#### Fresh Wild Alaska Halibut 'n Chips

Two pieces dipped in our tempura batter.

Served with ginger slaw and French fries | 26

#### Fresh Idaho Rainbow Trout

Panko crusted and pan seared until golden brown topped with Marcona almonds. Served with almond basmati rice pilaf and seasonal vegetables | 21

#### Northwest Wild Salmon Duet

Alder planked with citrus butter and Oregon Coast bay shrimp. Served with almond basmati rice pilaf and seasonal vegetables | 29

#### Mussels & Fries **GF**

Steamed with shallots, herbs and white wine.

Served with gremolata seasoned French fries | 18

#### Roasted Scampi Prawns **GF**

Butterflied, roasted with garlic butter and topped with fresh lemon and gremolata | 24

#### Vine-Ripened Shrimp Stuffed Tomato **GF**

Stuffed with our homemade shrimp salad, garnished with tomatoes, egg, and fresh basil vinaigrette.

Finished with Louie dressing | 19

### SWEET TREATS

#### Anthony's Burnt Cream

Our signature dessert with a rich creamy custard under a caramelized sugar top | 9

#### Bailey's Irish Cream Chocolate Mousse

Topped with whipped cream | 11

\*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.