



ANTHONY'S

BOISE

small PLATES

JUMBO PRAWN COCKTAIL GF | 17

STEAMED MANILA CLAMS GF | 18
fresh tomato, red pepper, local Gem Pack chorizo, yellow onion, steamed in lobster broth, topped with gremolata

VEGETABLE TEMPURA | 14

HAWAIIAN AHI NACHOS* | 18
homemade taro chips, ahi poke, pineapple chutney, wasabi aioli

DUNGENESS CRAB, SHRIMP + ARTICHOKE DIP | 19
toasted sourdough bread

CRISPY CALAMARI | 18

BUDD'S AHI STACK* | 24
ahi poke with sushi rice, guacamole, tobiko and taro chips

HALF SHELL OYSTERS* GF | MP
ask your server for today's selection

chowder + SALADS

ANTHONY'S CLAM CHOWDER | 9 / 14
creamy New England style, potatoes, bacon

CLASSIC CAESAR GF | 10
homemade dressing, croutons, romaine, lemon
+ WILD NORTHWEST SALMON | ADD \$12
+ CRISPY CHICKEN | ADD \$8

NORTHWEST SEASONAL SALAD | 12
tender spinach, alder smoked bacon, sliced mushrooms, dill vinaigrette, Parmesan

BLUE CHEESE SALAD WITH SHRIMP | 11
romaine, blue cheese dressing, tomatoes, blue cheese crumbles, Oregon Coast bay shrimp

PETITE DUNGENESS CRAB SALAD | 16
avocado, grapefruit, romaine, field greens, citrus vinaigrette

CIOPPINO + CAESAR | 23
Dungeness crab legs, wild salmon, Manila clams, Kamilche Sea Farms mussels, Alaskan cod, seasoned tomato-basil sauce, grilled sourdough and a small Caesar

GRILLED STEAK SALAD* | 24
Snake River Farms Wagyu top sirloin, fresh greens, creamy blue cheese, cherry tomatoes, cucumbers, fresh basil vinaigrette, a balsamic glaze, grilled Zeppole Bakery sourdough

GENERAL MANAGER // JONATHAN KLITGAARD

CHEF // RENO RODRIGUEZ

chef Reno's LUNCH FARE

GRILLED MAHI MAHI SANDWICH | 19
blackfish seasoning, Yuzu Kosho remoulade, Bibb lettuce, tomato, onions, Simplot French fries

MAHI MAHI TACOS | 19
chargrilled with lime + cilantro, warm flour tortilla, cabbage, tomatoes, salsa mayo, chips + salsa

BUTTERMILK FRIED CHICKEN SANDWICH | 17
with chili garlic, homemade apple cider slaw, Namasu pickles, Simplot French fries

AMERICAN KOBE CHEESEBURGER* GF | 19
chargrilled, lettuce, tomato, relish, Simplot French fries
+ ALDER SMOKED BACON | ADD \$2.5
+ AVOCADO | ADD \$2

today's SEAFOOD

WILD SALMON PONZU BOWL | 24
chargrilled, ponzu sauce, Jasmine rice, ginger slaw

PAN FRIED OYSTERS* GF | 26
pan fried fresh yearling oysters, craisin pistachio rice pilaf, seasonal vegetables

FRESH IDAHO RAINBOW TROUT | 21
spice rubbed & seared, Cajun aioli, craisin pistachio rice pilaf, seasonal vegetables

WILD NORTHWEST SALMON | 28
chargrilled with sundried tomato basil butter, craisin pistachio rice pilaf, seasonal vegetables

SEAFOOD CHOP CHOP GF | 26
Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens, fresh basil vinaigrette

FISH + CHIPS
served with Simplot French fries + ginger slaw

WILD ALASKAN LINGCOD+ CHIPS | 26
dipped in tempura batter, homemade tartar sauce

WILD ALASKAN HALIBUT + CHIPS | 36
dipped in tempura batter, homemade tartar sauce

**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.

YOUR HOME FOR NORTHWEST SEAFOOD //