



# 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  
spinach and spring greens, Northwest Opal apples, toasted hazelnuts, blue cheese crumbles, local rhubarb-strawberry relish, fresh rhubarb-ginger-poppysseed dressing

**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  
Wild salmon, Manila clams, Kamilche Sea Farms mussels, Alaska cod, seasoned tomato-basil sauce, grilled sourdough and a small Caesar.

**GRILLED STEAK SALAD\*** | 23  
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** | 18  
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 | 28  
Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens, fresh basil vinaigrette

**FISH + CHIPS**  
three pieces served with Simplot French fries + ginger slaw

**WILD ALASKAN LINGCOD+ CHIPS** | 27  
dipped in tempura batter, homemade tartar sauce

**WILD ALASKAN HALIBUT + CHIPS** | 32  
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 //