



# 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

**TEMPURA GREEN BEANS** | 12

**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

**ANTHONY'S CRAB STACK** | 24

Dungeness crab, mango, huckleberries, avocado, mango-chive oil

**HALF SHELL OYSTERS\*** GF | MP

ask your server for today's selection



## chowder + SALADS

**ANTHONY'S CLAM CHOWDER** | 8.5 / 13

creamy New England style, potatoes, bacon

**CLASSIC CAESAR** GF | 9

homemade dressing, croutons, romaine, lemon

+ WILD NORTHWEST SALMON | 24

+ CRISPY CHICKEN | 16

**NORTHWEST SEASONAL SALAD** | 11

field greens and spinach, hazelnuts, crumbled blue cheese, fresh raspberries, fresh peach dressing, sugared peach slices

**BLUE CHEESE SALAD WITH SHRIMP** | 10

romaine, blue cheese dressing, tomatoes, blue cheese crumbles, Oregon Coast bay shrimp

**PETITE DUNGENESS CRAB SALAD** | 18

avocado, grapefruit, romaine, field greens, citrus vinaigrette

**GRILLED STEAK SALAD\*** | 19

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

**SESAME SEARED AHI SALAD\*** | 29

flash seared medium-rare ahi, wontons, mango, avocado, tomato, seasonal greens, creamy mango dressing

GENERAL MANAGER // STEVEN SCHWOB

CHEF // RENO RODRIGUEZ

## chef Reno's LUNCH FARE

**GRILLED MAHI MAHI SANDWICH** | 18

blackfish seasoning, Yuzu Kosho remoulade, Bibb lettuce, tomato, onions, Simplot French fries

**MAHI MAHI TACOS** | 17

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 | 17

chargrilled, lettuce, tomato, relish, Simplot French fries

+ ALDER SMOKED BACON | 19.5

+ AVOCADO | 19

## today's SEAFOOD

**WILD SALMON PONZU BOWL** | 22

chargrilled, ponzu sauce, Jasmine rice, ginger slaw

**PAN FRIED OYSTERS\*** GF | 21

pan fried fresh yearling oysters, craisin pistachio rice pilaf, seasonal vegetables

**FRESH IDAHO RAINBOW TROUT** | 19

spice rubbed & seared, Cajun aioli, craisin pistachio rice pilaf, seasonal vegetables

**FRESH ALASKAN SOCKEYE SALMON** | 26

chargrilled with citrus butter, peach-nectarine salsa, craisin pistachio rice pilaf, seasonal vegetables

**FISH + CHIPS**

served with Simplot French fries + ginger slaw

**WILD ALASKAN LINGCOD+ CHIPS** | 24

dipped in tempura batter, homemade tartar sauce

**WILD ALASKAN HALIBUT + CHIPS** | 36

dipped in tempura batter, homemade tartar sauce

**SEAFOOD CHOP CHOP** GF | 28

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens, fresh basil vinaigrette

*\*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 //



@anthony'sboise

ANTHONY'S.COM // 959 W. Front Street Boise, ID 83702 // (208) 202-2468