

# ANTHONY'S Blend

## small bites

Boise's Zeppole Bakery Sourdough | 4.5

Shrimp Stuffed Avocado **GF** | 9

Baja Shrimp Cocktail **GF** | 11

Hawaiian Ahi Nachos\*

Served on homemade taro chips with wasabi aioli | 14

Cowboy Caviar

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon shrimp and avocado. Served with chips | 12

Steamed Manila Clams **GF**

Manila clams, fresh tomato, red pepper, local Gem Pack chorizo and yellow onion steamed in lobster broth with gremolata | 12

Crispy Calamari with Lemon Aioli | 14

Cilantro Poached Ocean Prawns **GF**

With homemade cocktail sauce | 14

## salad & chowder

Anthony's Clam Chowder | 7/11

Hearts of Romaine

With blue cheese and hazelnuts | 9 Add Shrimp | 13

Classic Caesar Salad

With homemade Caesar dressing, Parmesan and croutons | 7

Wild Silver Salmon Citrus Salad **GF**

Chargrilled with citrus butter and finished with wild mountain huckleberry and sweet onion sauce on field greens with toasted hazelnuts and citrus shallot dressing | 23

Anthony's Cobb Salad

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 15

## blend favorites

The Blend Burger

Grilled to your liking with lettuce, tomato, and onion mayo.

Served with Simplot French fries | 15

Crispy Cod Taco

One crispy panko cod taco topped with cabbage, diced tomatoes and salsa mayo. Served with chips and salsa | 8

Mahi Mahi Taco

One mahi mahi taco chargrilled with lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo.

Served with chips and salsa | 9

Crispy True Cod & Chips

Two piece true cod panko crusted with Simplot French fries | 12

## oysters & shellfish

Today's Shellfish Sampler\* **GF**

An assortment of shellfish that includes, roasted North Atlantic lobster, cilantro poached ocean prawns, chilled Northwest mussels tossed in a fresh ginger sauce and Pacific oysters. Served with fresh ginger sauce, cucumber mignonette and cocktail sauce | 56

Half Shell Oysters\* **GF**

Served with homemade cocktail sauce and our huckleberry mignonette. Please ask your server for today's selection.

**GF** We can create this item using "gluten free" ingredients. Notify your server of any dietary concerns.

\*May be cooked to your liking. Consuming raw and undercooked meats or seafood may increase your risk of foodborne illness.

## patio drinks

### \$6 glass wines

*Riesling* – Chateau Ste. Michelle, Columbia Valley 2019

*Chardonnay* – Gordon Estate, Columbia Valley 2018

*Pinot Gris* – Nine Hats, Columbia Valley 2018

*White Blend* – Thurston Wolfe “PGV”, Columbia Valley 2020

*Merlot* – Red Diamond, Washington NV

*Rose* – Sparkman Cellars “This Old Porch”, Columbia Valley 2020

*Sparkling* – Domaine Ste. Michelle Brut, Columbia Valley, NV

### \$5 beers

*Lager* – Woodland Empire Brewery

*Blonde Ale* – Boise Brewing

*IPA* – White Dog Brewing Co.

*Pilsner* – Bear Island Brewing Co.

## libations

### Well Drinks

Water, sodas, tonics or Collins | 5.5

### Wild Mountain Huckleberry Hard Seltzer

Our in house recipe with huckleberries & vodka | 8.5

### Wild Mountain Huckleberry Hard Lemonade

Homemade lemonade with huckleberries & vodka | 8.5

### Patio Cape Cod

Idaho's Koenig Potato Vodka, cranberry juice & lime | 7

### Moscow Mule

Vodka, ginger beer & lime. Over ice in a copper mug | 8

### Transfusion

Vodka, ginger beer & splash of cranberry | 9

### French 75

Our spin on the classic sparkling cocktail | 8.5

### Prickly Pear

Pear puree, tequila, soda, lemon & lime over ice | 8.5

### Cuba Libre

Made with Bacardi rum, coke & lime | 7

### Dark & Stormy

Dark rum & ginger beer over ice | 9.5

## non-alcoholic

*Anthony's Homemade Lemonade* | 5

### Anthony's Huckleberry Lemonade

Homemade lemonade with wild mountain huckleberries | 6

*Ginger Beer* | 5

*San Pellegrino* | 4.5

### NOjito

Refreshing mix of lime, lemon mint & ginger | 5.5