

TO SHARE

GARLIC BREAD

6

BANG BANG CHICKEN

*crispy chicken, spicy Korean sauce,
toasted sesame seeds, slaw*

14

BBQ GARLIC PRAWNS

caramelized garlic, red potatoes, fresh basil

13

HAWAIIAN AHI NACHOS*

*homemade taro chips, pineapple chutney,
Hawaiian ahi poke, wasabi aioli*

16

CRISPY OYSTERS*

*fresh yearling Willapa Bay oysters,
homemade roasted corn relish*

16

CRISPY CALAMARI

lemon aioli

18

STEAMED MANILA CLAMS **GFA**

clam nectar, olive oil, garlic, lemon

21

JOIN US FOR HAPPY HOUR

daily from 3 p.m. to 6 p.m.

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ENJOY ALL YOU CAN EAT PRAWNS

every Monday for just \$29!

SALADS + CHOWDER

ANTHONY'S CLAM CHOWDER..... 8 | 12

New England style, clams, red potatoes, bacon

HOUSE SALAD..... 9

*cherry tomatoes, cucumber, red onion, croutons,
with your choice of dressing*

CAESAR SALAD **GFA** 9

crisp romaine, homemade dressing, croutons, Parmesan

ALMOND CHICKEN SALAD **GFA** 19

*thinly sliced chicken breast, almonds, crispy noodles,
romaine, sesame tamari dressing*

HAWAIIAN COBB SALAD **GFA** 19

*fresh mango, bacon, avocado, tomato, wontons,
cilantro poached shrimp, market greens, fresh basil
vinaigrette, crumbled blue cheese*

CRISPY OYSTER ASIAN SALAD **GFA** 22

*cabbage, carrots, bean sprouts, lettuce, pickled cucumber,
crispy rice, cashews, tonkatsu sauce, panko crusted oysters*

TACOS for \$19

*Two tacos served with chips and salsa OR
pair one taco with a cup of chowder.*

MAHI MAHI TACOS **GFA**

*chargrilled, garlic citrus marinade, warm flour tortilla,
cabbage, tomatoes, salsa mayo*

WILD SALMON TACOS **GFA**

*spicy, seared wild salmon, warm flour tortilla,
cabbage, tomatoes, salsa mayo*

CAJUN CHICKEN TACOS **GFA**

*spicy, seared chicken, warm flour tortilla,
cabbage, mango pineapple salsa, salsa mayo*

GFA May be made with gluten free ingredients. Please notify your server of any dietary restrictions.

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

DECK FAVORITES

KALBI CHICKEN BOWL ^{GFA}18

chargrilled, ginger-tamari glaze, seasonal greens, Jasmine rice, creamy sesame dressing

BBQ GARLIC PRAWNS ^{GFA}21

New Orleans style, caramelized garlic, red potatoes, basil

WILD SALMON BOWL25

chargrilled Northwest wild salmon, ponzu sauce, seasonal greens, Jasmine rice

GRILLED PORTOBELLO MUSHROOM19

Rosemary olive oil, tamari glazed portobello mushroom, zucchini, tomato, roasted corn, Jasmine rice

CIOPPINO & CAESAR ^{GFA}25

Northwest mussels, Manila clams, lingcod, salmon, garlic, fennel, tomato-basil stew, paired with a Caesar salad

STEAK & FRIES*25

Northwest top sirloin grilled to your liking, Anthony's steak seasoning, french fries

AHI POKE BOWL* ^{GFA}21

traditional ahi poke, tamari sesame ginger marinade, sweet onions, Jasmine rice, slaw

FISH PLATES *for \$25*

Served with Jasmine rice and seasonal vegetables.

WILD ALASKA SILVER SALMON ^{GFA}

alder planked, sundried tomato basil butter

SEARED WILD LINGCOD ^{GFA}

garlic butter

PAN SEARED PETRALE SOLE

sourdough crusted, homemade tartar

FISH + CHIPS

Served with homemade tartar sauce, french fries and slaw.

ALASKA TRUE COD & CHIPS

two or three pieces, panko crusted

19 | 21

NORTHWEST WILD SALMON

three pieces, tempura batter

21

PRAWNS & CHIPS

ocean prawns, tempura batter

22

SANDWICH + BURGERS

NORTHWEST SALMON BURGER ^{GFA}19

sundried tomato basil mayo, lettuce, tomato, french fries

BEACH BURGER* ^{GFA}19

grilled to your liking, lettuce, tomato, onion, pickles, grilled onion mayo, french fries

Impossible Veggie Patty21

PRIME RIB DIP25

roasted prime rib, horseradish cream cheese, crispy onion strings, grilled garlic baguette, rosemary au jus

CRISPY OYSTER & BACON BURGER19

panko crusted, bacon, lettuce, tomato, mayo, french fries

PASTA

SHRIMP BUCATINI24

bucatini pasta, shrimp, mushrooms, zucchini, tomatoes, fresh herbs, lobster cream sauce, parmesan cheese

GRILLED CHICKEN BUCATINI23

bucatini pasta, chicken, mushrooms, zucchini, tomatoes, fresh herbs, lobster cream sauce, parmesan cheese