

SMALL PLATES

CRISPY CALAMARI 21
Served with lemon garlic aioli.

CRISPY OYSTERS 20
With a roasted corn relish.

TODAY'S POKE* 19
Flash seared in sweet sesame tamari sauce. Ask for today's selection.

CRAB & SHRIMP DIP 26
Our creamy artichoke mix with Dungeness crab, Oregon Coast bay shrimp served with sourdough.

MANILA CLAMS 24
Steamed in clam nectar with olive oil, lemon and garlic.

GARLIC BREAD 10
Essential Baking garlic bread served warm out of the oven.

OYSTERS

FRESH PUGET SOUND OYSTERS ON THE HALF SHELL* GFA

Ask for today's selection of raw half shell oysters.
Served with cucumber mignonette and homemade cocktail sauce.

MP



FISH & CHIPS

2-PIECE WILD ALASKA TRUE COD 26
Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.

3-PIECE WILD ALASKA TRUE COD 28
Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.

2-PIECE NORTHWEST WILD SALMON 26
Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

3-PIECE NORTHWEST WILD SALMON 30
Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

2-PIECE WILD ALASKA HALIBUT 34
Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

3-PIECE WILD ALASKA HALIBUT 38
Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

SOUPS & SALADS

ANTHONY'S CLAM CHOWDER 10 | 12
With red potatoes and bacon.

HOUSE SALAD GFA 12
Your choice of Louie dressing, blue cheese dressing or basil vinaigrette.

CAESAR SALAD 14
Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

BLACKENED SALMON CAESAR | 28

GRILLED CHICKEN CAESAR | 26

HAWAIIAN COBB SALAD GFA 28
Fresh mango, bay shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese.

ALMOND CHICKEN SALAD GFA 24
Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing.

NORTHWEST SEASONAL SALAD GFA MP
Please ask your server for today's selection.

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

GFA These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

BOWLS & BURGERS

DINER BURGER*	24
Grilled to your liking. Served with lettuce, tomato and onion mayo and French fries.	
WILD SALMON B.L.T.	28
Wild Northwest salmon, applewood smoked bacon, lemon aioli and finished with lettuce and tomato.	
NORTHWEST WILD SALMON BOWL GFA	28
Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over pineapple-Jasmine rice and market greens.	
KALBI CHICKEN BOWL GFA	20
Chargrilled chicken breast glazed with sweet tamari marinade. Served over pineapple-Jasmine rice with a market green salad.	

FISH TACOS

MAHI MAHI TACOS	24
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.	
MAHI TACO & CHOWDER	22
One mahi mahi taco paired with a cup of Anthony's clam chowder.	
WILD NORTHWEST SALMON TACOS	26
Spicy seared and blackend salmon with salsa mayo and cabbage. Served on warm flour tortillas with chips and salsa.	
SALMON TACO & CHOWDER	26
One wild Northwest salmon taco paired with a cup of Anthony's clam chowder.	

FAVORITES

We are committed to providing guests with the best quality seafood and Northwest beef; all sourced exclusively from our very own Anthony's Seafood Company!

BBQ GARLIC PRAWNS GFA	30	SHRIMP MAC N' CHEESE	24
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.		Creamy mac n' cheese with Oregon Coast bay shrimp and toasted breadcrumbs.	
WILD ALASKA LINGCOD	34	WILD ALASKA SILVER SALMON	34
Seared with garlic butter and served with pineapple-Jasmine rice and ginger slaw.		Chargrilled with sundried tomato basil butter and served with champ potatoes and seasonal vegetables	
WILD ALASKA HALIBUT CADDY GANTY	38	MIDWEST PRIME TOP SIRLOIN* GFA	38
Marinated in white wine and oven roasted with sour cream, red onion and fresh dill. Served with champ potatoes and seasonal vegetables		Grilled to your liking and served with champ potatoes and seasonal vegetables.	

An automatic gratuity of 20% is added for parties of 8 or more guests.
100% of this gratuity will be paid to the team members who served you including our kitchen team.