

SMALL PLATES

Crispy Calamari 21
With lemon aioli.

Northwest Mussels **GFA** 18
With shallots, herbs and white wine.

Pan Fried Oysters* **GFA** 19
Fresh yearling oysters from Willapa Bay pan fried until golden brown.

Steamed Manila Clams **GFA** 24
Steamed in clam nectar with olive oil, garlic and lemon.

Dungeness Crab & Shrimp Dip 28
A warm mix of Dungeness crab, Oregon Coast bay shrimp, and artichoke served with toasted sourdough bread.

Beach Tower 36
A selection of our favorite small plates! Coconut prawns and crispy calamari.

SOUP & COMBOS

Anthony's Clam Chowder 9.5 | 14
New England style with bacon and potatoes.

Tomato Basil Soup 6.5 | 11
Topped with creme fraiche.

Anthony's Baker Bowl 25
Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.

Grilled Cheese & Tomato Basil Soup 19
Classic grilled cheese with tomatoes on sourdough paired with a cup of our tomato soup.

Cioppino & Caesar 26
Wild salmon, Manila clams, Alaska cod and mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad.

FRESH SALADS

Classic Caesar Salad **GFA** 10 | 15

Anthony's House Salad **GFA** 12
Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

Hearts of Romaine 12.5
With blue cheese dressing and hazelnuts.

With Oregon Coast Bay Shrimp +4.5

Hawaiian Cobb Salad 23
Fresh mango, bacon, avocado, tomato, wontons and Oregon Coast shrimp on market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

Almond Chicken Salad **GFA** 21
Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.

CAFE FAVORITES

Smoked Salmon Fettuccine **GFA** 26
Fresh pasta, wild salmon and smoked salmon, mushrooms, zucchini, tomatoes and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.

London Broil* **GFA** 29
Kalbi marinated, grilled to your liking and finished with our pineapple-mango salsa. Served with rice and seasonal vegetables.

Portobello Mushroom 21
Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomatoes, rice and roasted corn.

Pan Fried Oysters* **GFA** 32
Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce. Served with fishermen potatoes and seasonal vegetables.

Half Dungeness Crab **GFA** 39
Served with dipping butter.

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

GFA We can create this recipe using gluten free items. Please notify your server of any dietary restrictions.

BURGERS & TACOS

Beach Burger* GFA21

Grilled and topped with lettuce, tomato, onion, pickles and grilled onion mayo. Served with french fries.

With Cheese + 2

With Impossible Burger + 4.5

Wild Alaska Cod Burger24

True cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with french fries.

Mahi Mahi Tacos21

Chargrilled with lime and cilantro and wrapped in warm flour tortillas with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

One Taco & Cup of Chowder21

Blackened Rockfish Tacos19

Wrapped in warm flour tortillas with salsa mayo, cabbage and pineapple-mango salsa. Served with chips and salsa.

One Taco & Cup of Chowder19

Blackened Halibut Taco28

One taco with blackened fresh wild Alaska halibut wrapped in a warm flour tortilla filled with cabbage, tomatoes and salsa mayo. Served with a cup of chowder.

BEACH BOWLS

Wild Salmon Ponzu Bowl GFA26

Chargrilled with ponzu sauce served over Jasmine rice with seasonal greens and sesame dressing.

Kalbi Chicken Bowl GFA24

With sesame and tamari glaze, served over Jasmine rice with seasonal greens and sesame dressing.

Crispy Coconut Prawn Bowl27

Ocean prawns lightly covered in coconut with ginger plum sauce. Served over Jasmine rice with seasonal greens and sesame dressing.

SEAFOOD PLATES

All of our seafood plates are served with fishermen's potatoes and seasonal vegetables.

Fresh Blackened Rockfish26

Blackened and finished with fresh pineapple-mango salsa.

Petrale Sole Almondine24

Sourdough crusted & pan fried with amaretto almond butter.

Roasted Scampi Prawns GFA25

Butterflied, roasted with garlic butter and sprinkled with gremolata.

Wild Alaska Salmon GFA32

Alder planked and finished with sundried tomato basil butter.

Wild Alaska Halibut39

Marinated in white wine and baked with sour cream, bread crumbs, red onion and fresh dill.

FISH & CHIPS

Wild Alaska True Cod 'n Chips25 | 29

Two or three pieces panko crusted and served with french fries and beach slaw.

Wild Alaska Lingcod 'n Chips30

Three pieces dipped in tempura batter served with french fries and beach slaw.

Wild Northwest Salmon 'n Chips26

Three pieces dipped in tempura batter and served with French fries and beach slaw.

Prawns 'n Chips27

Ocean prawns dipped in tempura batter served with french fries and beach slaw.

Captain's Platter34

Golden fried Alaska salmon, true cod, calamari and ocean prawns. Served with French fries, slaw, cocktail sauce and tartar sauce.

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

GFA We can create this recipe using gluten free items. Please notify your server of any dietary restrictions.