

SMALL PLATES

CRISPY CALAMARI 23

Served with lemon garlic aioli.

TODAY'S POKE* 21

Flash seared in sweet sesame tamari sauce. Ask for today's selection.

MANILA CLAMS

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

26

NORTHWEST MUSSELS GFA 20

With shallots, herbs and white wine.

BANG BANG CHICKEN 18

Crispy chicken with a spicy Korean sauce and toasted sesame seeds.

CRAB & SHRIMP DIP 28

Our creamy artichoke mix with Dungeness crab, Oregon Coast bay shrimp served with sourdough.

FISH & CHIPS

WILD ALASKA TRUE COD 29 | 32

2 or 3 pieces of lightly panko crusted wild Alaska true cod. Served with homemade tartar sauce & ginger slaw.

NORTHWEST WILD SALMON 28 | 32

2 or 3 pieces dipped in our award-winning tempura batter. Served with homemade tartar sauce & ginger slaw.

2-PIECE WILD ALASKA HALIBUT 39

Dipped in our award-winning tempura batter, served with homemade tartar sauce & ginger slaw.

TEMPURA PRAWNS AND CHIPS 26

Dipped in our award-winning tempura batter & served with homemade tartar sauce & ginger slaw.

FISH TACOS

MAHI MAHI TACOS 26

In a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

SINGLE TACO & CHOWDER | 26

WILD NORTHWEST SALMON TACOS 29

Spicy seared and blackened salmon with salsa mayo and cabbage. Served on warm flour tortillas with chips and salsa.

SINGLE TACO & CHOWDER | 28

SOUPS & SALADS

ANTHONY'S CLAM CHOWDER 10 | 15

With red potatoes and bacon.

HOUSE SALAD GFA 13

Your choice of Louie dressing, blue cheese dressing or basil vinaigrette.

CAESAR SALAD GFA 14

Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

GRILLED CHICKEN CAESAR | 28

BLACKENED SALMON CAESAR | 31

BOWLS & BURGERS

DINER BURGER* 24

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

IMPOSSIBLE BURGER | 24

NORTHWEST WILD SALMON BOWL GFA 30

Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over pineapple-Jasmine rice and market greens.

KALBI CHICKEN BOWL GFA 26

Chargrilled chicken breast glazed with sweet tamari marinade. Served over pineapple-Jasmine rice with a market green salad.

SALMON BURGER GFA 29

Wild Northwest salmon chargrilled and served with lettuce, tomato, homemade tartar sauce and French fries.

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! Our Head Seafood Buyer Tim Ferleman inspects each fish carefully and if it meets his standards, the fish is delivered to our restaurants within hours. By inspecting each fish individually, we can guarantee that you are getting the very best.

DINER FAVORITES

PRIME TOP SIRLOIN* GFA

38

Grilled to your liking and served with champ potatoes and seasonal vegetables.

WILD ALASKA HALIBUT CADDY GANTY

44

Marinated in white wine and oven roasted with sour cream, red onion and fresh dill. Served with champ potatoes and seasonal vegetables.

HALF DUNGENESS CRAB GFA

39

Served with dipping butter.

SHRIMP MAC N' CHEESE

26

Creamy mac n' cheese with Oregon Coast bay shrimp and toasted breadcrumbs.

WILD ALASKA SILVER SALMON

39

Chargrilled with sundried tomato basil butter and served with champ potatoes and seasonal vegetables.

CAULIFLOWER STEAK GFA

24

Chargrilled cauliflower with portobello mushrooms, fresh asparagus, house made hummus and tomato vinaigrette.

\$39 THREE-COURSE

Please select your choice of starter, entree and dessert.

STARTERS:

ANTHONY'S CLAM CHOWDER | CLASSIC CAESAR SALAD GFA

ENTREES:

GARLIC SCAMPI PRAWNS GFA | PRIME TOP SIRLOIN GFA |
WILD NORTHWEST SALMON & SHRIMP DUET GFA

DESSERTS:

ANTHONY'S BURNT CREAM GFA | MINI CHOCOLATE MOUSSE

*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.

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.