

## SMALL PLATES

**Crispy Calamari** ..... 22  
With lemon aioli.

**Northwest Mussels** <sup>GFA</sup> ..... 19  
With shallots, herbs and white wine.

**Pan Fried Oysters\*** <sup>GFA</sup> ..... 19  
Fresh yearling oysters from Willapa Bay pan fried until golden brown.

**Steamed Manila Clams** <sup>GFA</sup> ..... 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** ..... 38  
A selection of our favorite small plates! Coconut prawns and crispy calamari.

## SOUP & COMBOS

**Anthony's Clam Chowder** ..... 10 | 15  
New England style with bacon and potatoes.

**Tomato Basil Soup** ..... 7 | 12  
Topped with creme fraiche.

**Anthony's Baker Bowl** ..... 26  
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** ..... 27  
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** <sup>GFA</sup> ..... 11 | 16

**Anthony's House Salad** <sup>GFA</sup> ..... 13  
Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**Hearts of Romaine** ..... 13  
With blue cheese dressing and hazelnuts.

**With Oregon Coast Bay Shrimp** ..... +5

**Hawaiian Cobb Salad** ..... 24  
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** <sup>GFA</sup> ..... 21  
Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.

## CAFE FAVORITES

**Shrimp Fettuccine** <sup>GFA</sup> ..... 24  
Fresh pasta, bay shrimp, mushrooms, zucchini and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.

**London Broil\*** <sup>GFA</sup> ..... 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\*** <sup>GFA</sup> ..... 34  
Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce. Served with fishermen potatoes and seasonal vegetables.

**Prosciutto Mac N' Cheese** ..... 18  
Corkscrew pasta, creamy cheese sauce, prosciutto, peas and crispy panko breadcrumbs.

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

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



## **BURGERS & TACOS**

**Beach Burger\*** GFA ..... 20

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

**With Cheese** ..... + 2

**With Impossible Burger** ..... + 5

**Wild Alaska Cod Burger** ..... 25

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

**Mahi Mahi Tacos** ..... 22

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 Chowder** ..... 22

**Blackened Rockfish Tacos** ..... 19

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

**One Taco & Cup of Chowder** ..... 19

**Blackened Halibut Taco** ..... 29

One taco with blackened 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** GFA ..... 27

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

**Kalbi Chicken Bowl** GFA ..... 25

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

**Crispy Coconut Prawn Bowl** ..... 28

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 Rockfish** ..... 27

Blackened and finished with fresh pineapple-mango salsa.

**Petrale Sole Almondine** ..... 25

Sourdough crusted & pan fried with amaretto almond butter.

**Roasted Scampi Prawns** GFA ..... 26

Butterflied, roasted with garlic butter and sprinkled with gremolata.

**Wild Alaska Salmon** GFA ..... 32

Alder planked and finished with sundried tomato basil butter.

**Wild Alaska Halibut** ..... 39

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

## **FISH & CHIPS**

**Wild Alaska True Cod 'n Chips** ..... 26 | 32

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

**Wild Alaska Lingcod 'n Chips** ..... 31

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

**Wild Northwest Salmon 'n Chips** ..... 27

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

**Prawns 'n Chips** ..... 28

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

**Captain's Platter** ..... 36

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

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