

 **SMALL PLATES** 

<b>Crispy Calamari</b>	22
With lemon aioli.	
<b>Northwest Mussels</b> 	19
With shallots, herbs and white wine.	
<b>Pan Fried Oysters*</b> 	19
Fresh yearling oysters from Willapa Bay pan fried until golden brown.	
<b>Steamed Manila Clams</b> 	24
Steamed in clam nectar with olive oil, garlic and lemon.	
<b>Dungeness Crab &amp; Shrimp Dip</b>	28
A warm mix of Dungeness crab, Oregon Coast bay shrimp, and artichoke served with toasted sourdough bread.	
<b>Beach Tower</b>	38
A selection of our favorite small plates! Coconut prawns and crispy calamari.	

 **SOUP & COMBOS** 

<b>Anthony's Clam Chowder</b>	10   15
New England style with bacon and potatoes.	
<b>Tomato Basil Soup</b>	7   12
Topped with creme fraiche.	
<b>Anthony's Baker Bowl</b>	26
Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.	
<b>Grilled Cheese &amp; Tomato Basil Soup</b>	19
Classic grilled cheese with tomatoes on sourdough paired with a cup of our tomato soup.	
<b>Cioppino &amp; Caesar</b>	27
Wild salmon, Manila clams, Alaska cod and mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad.	

 **FRESH SALADS** 

<b>Classic Caesar Salad</b> 	11   16
<b>Anthony's House Salad</b> 	13
Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.	
<b>Hearts of Romaine</b>	13
With blue cheese dressing and hazelnuts.	
<b>With Oregon Coast Bay Shrimp</b>	+5
<b>Hawaiian Cobb Salad</b>	24
Fresh mango, bacon, avocado, tomato, wontons and Oregon Coast shrimp on market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
<b>Almond Chicken Salad</b> 	21
Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.	

 **CAFE FAVORITES** 

<b>Shrimp Fettuccine</b> 	24
Fresh pasta, bay shrimp, mushrooms, zucchini and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.	
<b>London Broil*</b> 	29
Kalbi marinated, grilled to your liking and finished with our pineapple-mango salsa. Served with rice and seasonal vegetables.	
<b>Portobello Mushroom</b>	21
Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomatoes, rice and roasted corn.	
<b>Pan Fried Oysters*</b> 	34
Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce. Served with fishermen potatoes and seasonal vegetables.	
<b>Prosciutto Mac N' Cheese</b>	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.

 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 fisherman'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.

\*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.