

SERVING HOT,
FRESH CHINOOK'S
CANNERY BREAD

To Start & Share

BBQ Garlic Prawns **GFA** 20
New Orleans style with caramelized garlic, red potatoes and fresh basil.

Crispy Calamari 23
Fried until golden brown and served with lemon aioli.

Seared Wild Salmon **GFA** 22
In sweet sesame tamari sauce over slaw and crispy wontons.

Manila Clams **GFA** 25
Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsey. Served with dipping butter.

Shrimp Cocktail **GFA** 18

Dungeness Crab Cake 33
All Dungeness crab! Served with ginger plum sauce and beurre blanc.

Northwest Mussels 20
With shallots, herbs and white wine.

◆ SOUPS & STEWS ◆

Served in a cup or a bowl with oyster crackers!

Boston Clam Chowder (White) 9 | 15
Anthony's award-winning creamy New England style clam chowder with bacon and red potatoes.

Manhattan Clam Chowder (Red) **GFA** .. 9 | 15
A tomato based clam chowder.

New Jersey Clam Chowder 9 | 15
A perfect mix of Manhattan and Boston!

Classic Oyster Stew **GFA** 14 | 20
Made in the classic style with cream, butter, thyme and celery salt.

Northwest Cioppino & Caesar 27
Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel. Paired with a classic Caesar slad.

LUNCH MENU | SERVED DAILY

◆ FRESH SALADS ◆

Small Garden Salad **GFA** 10
With house croutons, cherry tomatoes, blue cheese dressing or fresh basil vinaigrette.

Small Caesar Salad **GFA** 11

Hearts of Romaine 14
With roasted hazelnuts, blue cheese crumbles and blue cheese dressing.

Oregon Coast Bay Shrimp 19

Classic Caesar **GFA** 18
Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.

Enhance your Caesar!

Oregon Coast Bay Shrimp 23

Blackened or Grilled Wild Salmon 29

Crispy Calamari 26

Cajun Chicken 23

Chinook's Chicken Cobb 29
Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with basil vinaigrette.

Almond Chicken Salad **GFA** 26
Chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.

Oregon Coast Bay Shrimp Louie **GFA** 28
Bay shrimp Louie made in the traditional style. Served with our Louie dressing.

◆ NORTHWEST FAVORITES ◆

Today's Wild Northwest Salmon MP
Today's selection is listed on our Galley Sheet.

Garlic Baked Prawns Scampi **GFA** 28
Ocean prawns baked with garlic butter, fresh lemon and gremolata. Served with Fishermen's potatoes and seasonal vegetables.

Shrimp Fettuccine 26
Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.

Pan Fried Oysters* 33
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen's potatoes and seasonal vegetables.

Chicken Fettuccine 26
Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream 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 item using "gluten free" ingredients. Please notify your server of any dietary concerns.

Eat Oysters!

We offer a selection of fresh Northwest oysters on the half shell! Please see galley sheet for today's oysters.

CHINOOK'S AT SALMON BAY, SEATTLE WA | SINCE 1988

◆ FISH & CHIPS ◆

Wild Alaska Salmon & Chips (3) 28
Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.

Wild Lingcod & Chips (3) 31
Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.

Tempura Prawns 29
Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.

Wild Alaska Halibut & Chips (2) 38
Dipped in our award-winning light tempura batter.
Served with seasoned french fries and slaw.

◆ BURGERS & TACOS ◆

Chinook's Burger* 23
Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce.
Served with seasoned french fries.

Cheeseburger* 24
Impossible Veggie Burger 26

Northwest Wild Salmon Tacos 28
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.

Ballard Burger 24
Bering Sea true cod panko crusted, fried and served open-faced with tartar sauce, lettuce, tomato and onion. Served with seasoned french fries.

Wild Salmon Taco & Chowder 26
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas. Served with a cup of our award-winning clam chowder.

Blackened Rockfish Tacos 23
Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa.

Blackened Rockfish Taco & Chowder 23
Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa. Served with a cup of our award-winning clam chowder.

WILD SALMON

...a Northwest tradition!

Today's Wild Northwest Salmon MP
Today's selection is listed on our Galley Sheet.

Wild Salmon Burger 28
Chargrilled with sundried tomato basil mayo. Served with seasoned french fries.

Smoked Salmon Fettuccine 29
Wild Alaska salmon, mushrooms, zucchini and tossed in our garlic herb cream sauce.

Wild Salmon Caesar 29
Blackened or grilled wild salmon, crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.

Please join us for

ALL YOU CAN EAT FISH & CHIPS

Monday Nights starting at 3 P.M. for \$28

HOUSE DESSERTS

Homemade Key Lime Pie 13
Topped with chantilly cream and fresh mint.

Hot Fudge Sundae 10 | 12
With velvety, dark chocolate ganache.

Bailey's Irish Cream Chocolate Mousse 14

Classic Burnt Cream 11
Creamy, rich custard dessert with a caramelized sugar crust.

"Best of Season" Desserts
Featuring local "Best of Season" fruit.
See today's selections!

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