

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 parsley. Served with dipping butter.*

Shrimp Cocktail **GFA** 18

*With bay shrimp and our delicious homemade cocktail sauce.*

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.*

DINNER 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.*

♦ BURGERS & TACOS ♦

Chinook's Burger\* ..... 24

*Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce. Served with french fries.*

Cheeseburger\* ..... 25

Impossible Veggie Burger ..... 26

Wild Salmon Burger ..... 28

*Chargrilled with sundried tomato basil mayo. Served with french fries.*

Northwest Wild Salmon Tacos ..... 28

*Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.*

Blackened Rockfish Tacos ..... 23

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

*\*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.

## ♦ FISH & CHIPS ♦

Wild Lingcod & Chips (3) ..... 34  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

Tempura Prawns ..... 31  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

Wild Alaska Halibut & Chips (3) ..... 45  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

## ♦ NORTHWEST FAVORITES ♦

Garlic Baked Prawns Scampi **GFA** ..... 30  
*Ocean prawns baked with garlic butter, fresh lemon and gremolata. Served with Fishermen's potatoes and seasonal vegetables.*

Northwest Cioppino ..... 35  
*Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel.*

Roasted Garlic Dungeness Crab ..... 39 | 69  
*Oven roasted with garlic and served in the shell! Served with red potatoes, green beans and butter.*

Shrimp Fettuccine ..... 28  
*Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.*

Pan Fried Oysters\* **GFA** ..... 36  
*Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with Fishermen's potatoes and seasonal vegetables.*

Chicken Fettuccine ..... 28  
*Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce.*

Alaska Weathervane Scallops ..... 44  
*Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata.*

*Please join us for*

**ALL YOU CAN EAT FISH & CHIPS**

**Monday Nights starting at 3 P.M.**

## WILD SALMON

*...a Northwest tradition!*

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

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

Wild Alaska Salmon & Chips (3) ..... 29  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

Northwest Duet ..... 56  
*Northwest wild salmon alder planked with red pepper beurre blanc and paired with a Dungeness crab cake.*

## ORDER TODAY'S BLUE PLATE SPECIAL

See today's Galley Sheet  
for the current selection!

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!*

\*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.