

SMALL PLATES

Crispy Calamari 19
With lemon aioli.

Northwest Mussels ^{GFA} 16
With shallots, herbs and white wine.

Pan Fried Oysters* ^{GFA} 18
Fresh yearling oysters from Willapa Bay pan fried until golden brown.

Crab & Shrimp Dip 20
Dungeness Crab, Oregon Coast bay shrimp, diced onions, artichoke hearts, and Parmesan with our crab velouté. Served with sourdough bread.

Crispy Oysters with Roasted Corn Relish 16
Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with Cajun aioli.

Steamed Manila Clams ^{GFA} 21
Steamed in clam nectar with olive oil, garlic and lemon.

CHOWDER & COMBOS

Anthony's Clam Chowder 8 | 12
New England style with bacon and potatoes.

Anthony's Baker Bowl 24
Our award-winning clam chowder in a warm sourdough bread bowl paired with a Caesar salad.

Grilled Cheese & Clam Chowder 18
Classic grilled cheese with tomatoes on sourdough paired with a cup of our clam chowder.

Cioppino & Caesar 24
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 9 | 14

With Oregon Coast Shrimp +4 | +8

With Grilled Chicken +4 | +8

With Wild Salmon +18

With Crispy Calamari +9

Hearts of Romaine 14
Oregon Coast shrimp, blue cheese dressing and hazelnuts.

Hawaiian Cobb Salad 21
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 ^{GFA} 19
Thinly sliced chicken breast, almonds and crispy noodles tossed with romaine and sesame tamari dressing.

CAFE FAVORITES

Shrimp Fettuccine ^{GFA} 21
Fresh pasta, bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in a garlic cream sauce. Finished with Parmesan cheese.

London Broil* ^{GFA} 28
Kalbi marinated, grilled to your liking and finished with our pineapple-mango salsa. Served with rice and seasonal vegetables.

Portobello Mushrooms 21
Rosemary olive oil and tamari glazed portobello mushrooms, zucchini, blistered tomatoes, rice and roasted corn.

Oyster Po'Boy 24
Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade. Served with slaw.

*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.

BURGERS & TACOS

Beach Burger* <small>GFA</small>	19
Grilled and topped with lettuce, tomato, onion, pickles and grilled onion mayo. Served with french fries.	
With Cheese	+ 2
With Impossible Burger	+ 4
Wild Alaska Cod Burger	24
True cod lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with french fries.	
Mahi Mahi Tacos	21
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	19
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	18
Blackened Halibut Taco	26
One taco with blackened fresh 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 <small>GFA</small>	25
Chargrilled with ponzu sauce served over Jasmine rice with seasonal greens and sesame dressing.	
Kalbi Chicken Bowl <small>GFA</small>	21
With sesame and tamari glaze, served over Jasmine rice with seasonal greens and sesame dressing.	
Crispy Coconut Prawn Bowl	26
Ocean prawns lightly covered in coconut with ginger plum sauce. Served over Jasmine rice with seasonal greens and sesame dressing.	

SEAFOOD PLATES

Served with fishermen's potatoes and seasonal vegetables.

Fresh Blackened Rockfish	24
Blackened and finished with fresh pineapple-mango salsa.	
Roasted Scampi Prawns <small>GFA</small>	24
Butterflied, roasted with garlic butter and sprinkled with gremolata.	
Wild Alaska Salmon <small>GFA</small>	29
Alder planked and finished with sundried tomato basil butter.	
Fresh Idaho Rainbow Trout	26
Pan fried until golden brown.	
Pan Fried Oysters* <small>GFA</small>	28
Pan fried yearling oysters from Willapa Bay served with tartar and cocktail sauce.	
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	24 28
Two or three pieces panko crusted and served with french fries and beach slaw.	
Wild Alaska Lingcod 'n Chips	28
Two pieces dipped in tempura batter served with french fries and beach slaw.	
Prawns 'n Chips	26
Ocean prawns dipped in tempura batter served with french fries and beach slaw.	

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