

## SMALL PLATES

<b>CRISPY CALAMARI</b> 18 Served with lemon garlic aioli.	<b>CRISPY OYSTERS</b> 16 With a roasted corn relish.	<b>TODAY'S POKE*</b> 18 Flash seared in sweet sesame tamari sauce. Ask for today's selection.
<b>CRAB &amp; SHRIMP DIP</b> 20 Our creamy artichoke mix with Dungeness crab, Oregon Coast bay shrimp served with sourdough.	<b>MANILA CLAMS</b> 21 Steamed in clam nectar with olive oil, lemon and garlic.	<b>GARLIC BREAD</b> 9 Essential Baking garlic bread served warm out of the oven.

### OYSTERS

**FRESH PUGET SOUND OYSTERS ON THE HALF SHELL\* GFA**  
Ask for today's selection of raw half shell oysters.  
Served with cucumber mignonette and homemade cocktail sauce.  
MP



## FISH & CHIPS

<b>2-PIECE WILD ALASKA TRUE COD</b> . . . . . 21 Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.
<b>3-PIECE WILD ALASKA TRUE COD</b> . . . . . 24 Lightly panko crusted wild Alaska true cod served with homemade tartar sauce and ginger slaw.
<b>2-PIECE NORTHWEST WILD SALMON</b> . . . . . 24 Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.
<b>3-PIECE NORTHWEST WILD SALMON</b> . . . . . 26 Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.
<b>2-PIECE WILD ALASKA HALIBUT</b> . . . . . 30 Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.
<b>3-PIECE WILD ALASKA HALIBUT</b> . . . . . 36 Dipped in our award-winning tempura batter and served with homemade tartar sauce and ginger slaw.

## SOUPS & SALADS

<b>ANTHONY'S CLAM CHOWDER</b> 9   12 With red potatoes and bacon.
<b>HOUSE SALAD GFA</b> 9 Your choice of Louie dressing, blue cheese dressing or basil vinaigrette.
<b>CAESAR SALAD</b> 10 Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.
<b>BLACKENED SALMON CAESAR</b>   24
<b>GRILLED CHICKEN CAESAR</b>   18
<b>HAWAIIAN COBB SALAD GFA</b> 24 Fresh mango, bay shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese.
<b>ALMOND CHICKEN SALAD GFA</b> 23 Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing.

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

**GFA** These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

## BURGERS & SANDWICHES

- WILD SALMON B.L.T.** 26  
Wild Northwest salmon, applewood smoked bacon, lemon aioli and finished with lettuce and tomato.
- DINER BURGER\*** 21  
Grilled to your liking. Served with lettuce, tomato and onion mayo and French fries.
- SMOKEHOUSE BURGER\*** 24  
Applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle bbq sauce, mayo and finished with lettuce and tomato.
- PRIME RIB DIP** 26  
Roasted prime rib topped with horseradish cream cheese and crispy onion strings. Served on a grilled rustic roll with rosemary au jus.

## FISH TACOS

- MAHI MAHI TACOS** . . . . . 21  
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.
- MAHI TACO & CHOWDER** . . . . . 20  
One mahi mahi taco paired with a cup of Anthony's clam chowder.
- WILD NORTHWEST SALMON TACOS** . . . . . 24  
Spicy seared and blackend salmon with salsa mayo and cabbage. Served on warm flour tortillas with chips and salsa.
- SALMON TACO & CHOWDER** . . . . . 23  
One wild Northwest salmon taco paired with a cup of Anthony's clam chowder.

## FAVORITES

In our commitment to providing guests with the best quality seafood, we are pleased to present a daily fresh sheet alongside our menus; all sourced exclusively from our very own Anthony's Seafood Company!

- BBQ GARLIC PRAWNS GFA** 28  
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.
- MAPLE CHIPOTLE MEATLOAF** 22  
Ground beef, diced onions, celery and breadcrumbs with our maple chipotle barbecue sauce. Topped with frizzled onions and served champ potatoes.
- DINER GUMBO** 24  
Oregon bay shrimp in a richly flavored stew made with tomatoes, file, green pepper and rice.
- SHRIMP MAC N' CHEESE** 21  
Creamy mac n' cheese with Oregon Coast bay shrimp and toasted breadcrumbs.

- KALBI CHICKEN BOWL GFA** 19  
Chargrilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad.
- NORTHWEST CIOPPINO GFA** 29  
Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel.
- NORTHWEST TOP SIRLOIN\* GFA** 36  
Grilled to your liking and served with champ potatoes and seasonal vegetables.
- NORTHWEST WILD SALMON BOWL GFA** 26  
Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over Jasmine rice and market greens.

An automatic gratuity of 20% is added for parties of 8 or more guests. 100% of this gratuity will be paid to the team members who served you including our kitchen team.

## DRAFT BEER & MORE

PIKE BREWING KILT LIFTER SCOTCH ALE	9.5
MARITIME BREWING OLD SEATTLE LAGER	9
SCUTTLEBUTT ANTHONY'S PALE ALE	8
ANTHONY'S IPA BY NARROWS BREWING	8.5
OLD STOVE BREWING AMBER WAVE	9.5
PIKE BREWING SPACE NEEDLE IPA	9.5
BUDWEISER OR BUDLIGHT	7
BLACK BUTTE PORTER	7.5
TIETON CIDER WORKS HARD APPLE CIDER	8
HEINEKEN	7.5
CORONA	7.5
HEINEKEN ZERO (NON-ALCOHOLIC)	7
ANTHONY'S HOMEMADE LEMONADE	6.5
BEST OF SEASON LEMONADE	7.5
SOFT DRINKS OR ICED TEA	4.5
BOYLAN BOTTLING CO. ROOTBEER	6
LEMON-LIME BITTERS	6.5

## NORTHWEST WINES

<b>RIESLING</b> CHATEAU STE. MICHELLE	10   40
<b>CHARDONNAY</b> ANTHONY'S BY BURIED CANE	9.5   38
ANTHONY'S BY GORDON ESTATE	11   44
<b>SAUVIGNON BLANC</b> SPARKMAN CELLARS "PEARL"	13.5   54
<b>WHITE BLEND</b> THURSTON WOLFE "PGV"	12.5   50
<b>ROSE</b> SPARKMAN CELLARS "THIS OLD PORCH"	13.5   54
<b>SPARKLING</b> DOMAINE STE MICHELLE BRUT	10   44
<b>MERLOT</b> RED DIAMOND	10   40
<b>PINOT NOIR</b> BIG FIRE BY R. STUART	13.5   54
<b>CABERNET SAUVIGNON</b> ANTHONY'S BY BURIED CANE	10.5   42

## COCKTAILS

**PALOMA** 10  
Tequila, grapefruit juice and lemon lime soda over ice.

**PRICKLY PEAR** 12  
Tequila, pear puree, soda, lemon and lime over ice.

**CRAB CRACKER** 12  
Your choice of tequila or rum, mixed with lime juice, fresh orange juice, orange liqueur, and a splash of soda water.

**ROASTED PEAR MARTINI** 15  
Pear vodka shaken with Washington Riesling and pure pear puree.

**APEROL SPRITZ** 13.5  
Sparkling wine, aperol, and orange.

**POMEGRANATE DROP** 14  
Citrus flavored vodka, pomegranate juice and Cointreau muddled with fresh lemons, limes and oranges.

**CLASSIC MOJITO** 12  
White rum, mint, lime, sugar and soda.

**UPTOWN MANHATTAN** 15  
A double pour of Dry Fly shaken with Noilly Prat sweet vermouth.

**BELLTOWN DAIQUIRI** 12  
White rum, Demerara and lime juice.

**MARGARITA** 12  
Tequila, lime and triple sec with a salted rim.

**N.W. BUCK** 11  
Your choice of vodka, tequila, whiskey or rum with ginger beer and lime over ice.

## MOCKTAILS

**CRAN-LIME SPRITZER** 7.5  
Muddled limes, cranberry juice topped with ginger beer.

**BASIL POM** 7.5  
Basil muddled with lime and orange, shaken with pomegranate juice and lemonade.

**MINTY PEAR** 7.5  
Fresh mint, pear puree, lime and ginger beer.