

SERVING HOT,  
FRESH CHINOOK'S  
CANNERY BREAD

DINNER MENU | SERVED DAILY

*To Start & Share*

- BBQ Garlic Prawns **GFA** 18  
*New Orleans style with caramelized garlic, red potatoes and fresh basil.*
- Crispy Calamari 19  
*Fried until golden brown and served with lemon aioli.*
- Seared Wild Salmon **GFA** 18  
*In sweet sesame tamari sauce over slaw and crispy wontons.*
- Manila Clams **GFA** 21  
*Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.*
- Shrimp Cocktail **GFA** 14  
*With bay shrimp and our delicious homemade cocktail sauce.*
- Dungeness Crab Cakes 37  
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*
- Northwest Mussels 18  
*With shallots, herbs and white wine.*

◆ SOUPS & STEWS ◆

*Served in a cup or a bowl with oyster crackers!*

- Boston Clam Chowder (White) ..... 9 | 14  
*Anthony's award-winning creamy New England style clam chowder with bacon and red potatoes.*
- Manhattan Clam Chowder (Red) **GFA** .. 9 | 14  
*A tomato based clam chowder.*
- New Jersey Clam Chowder ..... 9 | 14  
*A perfect mix of Manhattan and Boston!*
- Classic Oyster Stew **GFA** ..... 11 | 16  
*Made in the classic style with cream, butter, thyme and celery salt.*

◆ FRESH SALADS ◆

- Small Garden Salad **GFA** ..... 9  
*With house croutons, cherry tomatoes, blue cheese dressing or fresh basil vinaigrette.*
- Small Caesar Salad **GFA** ..... 10
- Hearts of Romaine ..... 13  
*With roasted hazelnuts, blue cheese crumbles and blue cheese dressing.*
- Oregon Coast Bay Shrimp ..... 18
- Classic Caesar **GFA** ..... 16  
*Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.*

*Enhance your Caesar!*

- Oregon Coast Bay Shrimp ..... 21
- Blackened or Grilled Wild Salmon ..... 28
- Crispy Calamari ..... 24
- Cajun Chicken ..... 21
- Chinook's Chicken Cobb ..... 26  
*Chicken, avocado, bacon, tomatoes, egg and crumbled blue cheese with basil vinaigrette.*
- Almond Chicken Salad **GFA** ..... 24  
*Chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.*
- Oregon Coast Bay Shrimp Louie **GFA** ..... 26  
*Bay shrimp Louie made in the traditional style. Served with our Louie dressing.*
- Dungeness Crab & Shrimp Louie **GFA** ..... 39

◆ BURGERS & TACOS ◆

- Chinook's Burger\* ..... 21  
*Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce. Served with french fries.*
- Cheeseburger\* ..... 23
- Impossible Veggie Burger ..... 23
- Wild Salmon Burger ..... 25  
*Chargrilled with sundried tomato basil mayo. Served with french fries.*
- Northwest Wild Salmon Tacos ..... 26  
*Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas.*
- Blackened Rockfish Tacos ..... 21  
*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 Alaska Salmon & Chips (3)..... 26  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*
- Wild Lingcod & Chips (3) ..... 29  
*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 (3) ..... 38  
*Dipped in our award-winning light tempura batter. Served with seasoned french fries and slaw.*

## ◆ 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.*
- Northwest Cioppino ..... 32  
*Fresh Northwest mussels, Manila clams, lingcod and salmon in tomato-basil stew with garlic and fennel.*
- Shrimp Fettuccine..... 25  
*Oregon Coast bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.*
- Pan Fried Oysters\* **GFA**..... 31  
*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.*
- Alaska Weathervane Scallops ..... 39  
*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.

## DUNGENESS CRAB

*..a Northwest tradition!*

- Dungeness Crab Cakes 45  
*All Dungeness crab! Served with ginger plum sauce and beurre blanc.*
- Roasted Garlic Dungeness Crab 45  
*Oven roasted with garlic and served in the shell! Served with red potatoes, green beans and butter.*
- Crab & Shrimp Fettuccine 39  
*Dungeness crab, Oregon Coast bay shrimp, mushrooms, zucchini and tossed in our garlic herb cream sauce.*
- Northwest Duet 46  
*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 11  
*Topped with chantilly cream and fresh mint.*
- Hot Fudge Sundae 8 | 10  
*With velvety, dark chocolate ganache.*
- Bailey's Irish Cream Chocolate Mousse 12
- Classic Burnt Cream 9  
*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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