

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!

Half shell oysters are unavailable during the warm weather months. Coming back in the fall!

◆ 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 butterflied and 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.

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 12
Topped with chantilly cream and fresh mint.

Hot Fudge Sundae 9 | 12
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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