

TO SHARE

GARLIC BREAD

6

BANG BANG CHICKEN

*crispy chicken, spicy Korean sauce,
toasted sesame seeds, slaw*

12

BBQ GARLIC PRAWNS

caramelized garlic, red potatoes, fresh basil

13

HAWAIIAN AHI NACHOS*

*homemade taro chips, pineapple chutney,
Hawaiian ahi poke, wasabi aioli*

14

CRISPY OYSTERS*

*fresh yearling Willapa Bay oysters,
homemade roasted corn relish*

16

CRISPY CALAMARI

lemon aioli

18

STEAMED MANILA CLAMS **GFA**

clam nectar, olive oil, garlic, lemon

18

JOIN US FOR HAPPY HOUR

daily from 3 p.m. to 6 p.m.

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ENJOY ALL YOU CAN EAT PRAWNS

every Monday for just \$29!

SALADS + CHOWDER

ANTHONY'S CLAM CHOWDER 8 | 12
New England style, clams, red potatoes, bacon

HOUSE SALAD 9
*cherry tomatoes, cucumber, red onion, croutons,
with your choice of dressing*

CAESAR SALAD **GFA** 9
crisp romaine, homemade dressing, croutons, Parmesan

ALMOND CHICKEN SALAD **GFA** 17
*thinly sliced chicken breast, almonds, crispy noodles,
romaine, sesame tamari dressing*

HAWAIIAN COBB SALAD **GFA** 19
*fresh mango, bacon, avocado, tomato, wontons,
cilantro poached shrimp, market greens, fresh basil
vinaigrette, crumbled blue cheese*

CRISPY OYSTER ASIAN SALAD **GFA** 22
*cabbage, carrots, bean sprouts, lettuce, pickled cucumber,
crispy rice, cashews, tonkatsu sauce, panko crusted oysters*

TACOS

Served with chips and salsa.

MAHI MAHI TACOS **GFA** 18
*chargrilled, garlic citrus marinade, warm flour tortilla,
cabbage, tomatoes, salsa mayo*

ONE TACO & A CUP OF CHOWDER **GFA** 18

WILD SALMON TACOS **GFA** 17
*spicy, seared wild salmon, warm flour tortilla,
cabbage, tomatoes, salsa mayo*

ONE TACO & A CUP OF CHOWDER **GFA** 17

CAJUN CHICKEN TACOS **GFA** 15
*spicy, seared chicken, warm flour tortilla,
cabbage, mango pineapple salsa, salsa mayo*

ONE TACO & A CUP OF CHOWDER **GFA** 15

GFA May be made with gluten free ingredients. Please notify your server of any dietary restrictions.

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

DECK FAVORITES

- KALBI CHICKEN BOWL** ^{GFA}18
chargrilled, ginger-tamari glaze, seasonal greens, Jasmine rice, creamy sesame dressing
- BBQ GARLIC PRAWNS** ^{GFA}19
New Orleans style, caramelized garlic, red potatoes, basil
- WILD SALMON BOWL**21
chargrilled Northwest wild salmon, ponzu sauce, seasonal greens, Jasmine rice
- GRILLED PORTOBELLO MUSHROOM**19
Rosemary olive oil, tamari glazed portobello mushroom, zucchini, tomato, roasted corn, Jasmine rice
- CIOPPINO & CAESAR** ^{GFA}20
Northwest mussels, Manila clams, lingcod, salmon, garlic, fennel, tomato-basil stew, paired with a Caesar salad
- STEAK & FRIES***24
Northwest top sirloin grilled to your liking, Anthony's steak seasoning, french fries
- AHI POKE BOWL*** ^{GFA}21
traditional ahi poke, tamari sesame ginger marinade, sweet onions, Jasmine rice, slaw

FISH PLATES

Served with Jasmine rice and seasonal vegetables.

- WILD ALASKA SILVER SALMON** ^{GFA}
alder planked, sundried tomato basil butter
 24
- SEARED WILD LINGCOD** ^{GFA}
garlic butter
 24
- PAN SEARED PETRALE SOLE**
sourdough crusted, homemade tartar
 24

FISH + CHIPS

Served with homemade tartar sauce, french fries and slaw.

- ALASKA TRUE COD & CHIPS**
two or three pieces, panko crusted
 19 | 21
- NORTHWEST WILD SALMON**
three pieces, tempura batter
 21
- PRAWNS & CHIPS**
ocean prawns, tempura batter
 22

SANDWICH + BURGERS

- NORTHWEST SALMON BURGER** ^{GFA}18
sundried tomato basil mayo, lettuce, tomato, french fries
- BEACH BURGER*** ^{GFA}19
grilled to your liking, lettuce, tomato, onion, pickles, grilled onion mayo, french fries
- Impossible Veggie Patty**21
- PRIME RIB DIP**24
roasted prime rib, horseradish cream cheese, crispy onion strings, grilled garlic baguette, rosemary au jus
- CRISPY OYSTER & BACON BURGER**19
panko crusted, bacon, lettuce, tomato, mayo, french fries

PASTA

- SHRIMP BUCATINI**24
bucatini pasta, shrimp, mushrooms, zucchini, tomatoes, fresh herbs, lobster cream sauce, parmesan cheese
- GRILLED CHICKEN BUCATINI**23
bucatini pasta, chicken, mushrooms, zucchini, tomatoes, fresh herbs, lobster cream sauce, parmesan cheese