



ANTHONY'S

Sample Menu

All of our menus vary based on our Chef's daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus. Below, please find a dinner menu that is representative of what you may find at this Anthony's restaurant.

Fresh Northwest seafood is Anthony's priority; it's who we are!

To insure our guests consistently receive the finest, highest quality fresh seafood, we own and operate our own seafood company, Anthony's Seafood. Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony's Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony's restaurant.

Fresh Fish Daily



ANTHONY'S

STARTERS

Anthony's Award-Winning Clam Chowder	4.50/6.95
Cup of Chowder with an Entree	3.95
Anthony's Caesar, Blue Cheese or Seasonal Salad	4.95
Starter Salad with an Entree	3.95
Fresh Oregon Bay Shrimp Cocktail	8.95
Fresh Puget Sound Mussels	9.95
Pan Fried Willapa Bay Oysters*	9.95
Crisp Calamari with Lemon Aioli	10.95
Crispy Coconut Prawns	10.95
Baked Dungeness Crab, Shrimp & Artichoke Dip	10.95
Northwest Manila Clams	12.95
Dungeness Crab Cocktail	14.95
Dungeness Crab Cakes	14.95

ENTREE SALADS

Anthony's Cobb Salad	17.95
<i>Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.</i>	
Chop Chop Seafood Salad	21.95
<i>Fresh Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.</i>	

WINTER FAVORITES

Northwest Cioppino	23.95
<i>Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially seasoned tomato-basil sauce.</i>	
Island Duet	24.95
<i>Chargilled mahi mahi topped with macadamia nut butter, paired with crispy coconut prawns.</i>	

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



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NORTHWEST SEAFOOD

- Alaska True Cod 'n Chips**..... **17.95**
Dipped in our award-winning light tempura batter with Anthony's own seafood seasoning.
- Willapa Bay Oysters*** **18.95**
Pan fried fresh yearling oysters from Willapa Bay.
- Dungeness Crab Fettuccine**..... **23.95**
Fresh Dungeness crab, pasta and vegetables tossed with garlic cream sauce.
- Alaska Weathervane Scallops**..... **26.95**
Sweet scallops pan seared and sprinkled with gremolata.

SHELLFISH

- Roasted Garlic Prawns**..... **17.95**
Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata.
- Prawns Tempura** **18.95**
Large ocean prawns and fresh vegetables in our award-winning light tempura batter.
- Seafood Fettuccine**.....**21.95**
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, scallops and vegetables tossed with garlic cream sauce.
- Dungeness Crab Cakes** **28.95**
Golden sauteed cakes of Dungeness crab. Served with ginger plum sauce and beurre blanc.
- Cold Water Lobster Tail**..... **Market Price**
Tristan Island rock lobster oven roasted with dipping butter.

NORTHWEST STEAKS

- Double R Ranch Top Sirloin*** **19.95**
A 7 ounce hand-cut top sirloin grilled.
10 Ounce Signature Top Sirloin* \$23.95
- Steak & Prawns*** **24.95**
A 7 ounce hand-cut top sirloin from the Northwest's own Double R Ranch. Paired with your choice of coconut or tempura prawns.
- Double R Ranch Tenderloin Filet*** **29.95**
6 ounce hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce.
8 Ounce Tenderloin Filet* \$34.95
- Signature New York Steak*** **29.95**
Our 12 ounce traditional Northwest strip loin, grilled to your liking.

Join us for Anthony's Sunset Dinners

Monday through Friday, until 6:00 p.m., our 4-course dinner includes an appetizer, chowder or salad, entree and dessert.

Ask Your Server For a Copy of Anthony's Gluten Free Menu.

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