



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 Clam Chowder** 4.50/6.95
- Anthony's Caesar, Blue Cheese or Seasonal Salad**..... 3.95
- Oregon Bay Shrimp Cocktail** 8.95
- Puget Sound Mussels** 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
- Anthony's Tower** 16.95

*Flash seared ahi, mahi or salmon and crispy coconut prawns.
Ask your server what wild seared fish selection is available tonight.*

ENTREE SALADS

- Anthony's Cobb Salad** 17.95
Oregon Coast shrimp, mango, avocado, tomato, bacon and market greens with fresh basil vinaigrette and crumbled blue cheese.
- Chop Chop Seafood Salad**..... 21.95
Fresh Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens with fresh basil vinaigrette.

SHELLFISH

- Roasted Garlic Prawns**..... 17.95
Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata.
- Prawns Tempura** 18.95
Ocean prawns and fresh vegetables in our award-winning light tempura batter.
- Spot Prawn Marinara** 26.95
Alaska spot prawns and caramelized garlic in fresh basil marinara on angel hair pasta.
- Lobster Tail** **Market Price**
Tristan Island cold water rock lobster oven roasted with dipping butter.

DUNGENESS CRAB

- Dungeness Crab Leg Saute** 23.95
Panko crusted and sauteed, finished with cream sauce and Gruyere.
- Dungeness Crab Fettuccine** 24.95
Fresh Dungeness crab, pasta and vegetables tossed with garlic cream sauce.
- Dungeness Crab Cakes** 28.95
Golden sauteed cakes of fresh Dungeness crab. Served with ginger plum sauce and beurre blanc.

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



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NORTHWEST SEAFOOD

- Fish 'n Chips**..... 17.95
Alaska true cod dipped in our award-winning light tempura batter with Anthony's own seafood seasoning.
- Willapa Bay Oysters*** 18.95
Pan fried yearling oysters from Willapa Bay.
- Seafood Fettuccine**.....21.95
Ocean prawns, Oregon bay shrimp, Manila clams, local mussels, scallops and vegetables tossed with garlic cream sauce.
- Northwest Cioppino**.....23.95
Wild Alaska Chinook salmon, Manila clams, local mussels and Alaska true cod in a specially seasoned tomato-basil sauce.
- Alaska Weathervane Scallops**.....26.95
Sweet scallops pan seared and sprinkled with gremolata.

NORTHWEST BEEF

Your home for fresh Northwest seafood, Anthony's is also a proud supporter of Washington beef!

- Snake River Farms Top Sirloin*** 23.95
A 7 ounce Wagyu steak grilled to your liking.
9 Ounce Wagyu Top Sirloin* \$27.95
- 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
- Double R Ranch Signature New York Steak***32.95
A traditional 12 ounce Northwest strip loin from Double R Ranch, grilled to your liking.

SEAFOOD COMBOS

- Island Duet**.....23.95
Chargrilled **fresh mahi mahi** finished with macadamia nut butter and paired with **crispy coconut prawns**.
- Steak & Ocean Prawns***26.95
Grilled 7 ounce **Snake River Farms Wagyu top sirloin** paired with **coconut or tempura prawns**.
- Alaska Duet***28.95
Wild Alaska silver salmon chargrilled and topped with **fresh Alaska Spot Prawns** finished with citrus butter.

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