



Sample Menu ~
Items & Prices May Vary

◆ SOUP & SALAD ◆

- Fire Roasted Tomato Basil Soup** 5.95/8.95
- Anthony's Clam Chowder** 6.95/8.95
- Classic Caesar Salad** 6.95
- Blue Cheese Salad with Shrimp** 6.95
- Anthony's Seasonal Salad**  7.95
- Anthony's Bakers Bowl & Caesar** 14.95
Our toasted sourdough loaf filled with our award-winning clam chowder.
- Almond Chicken Salad** 14.95
Julienne breast of chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.
- Cioppino & Caesar**  16.95
Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb sauce.
- Vine-Ripened Shrimp Stuffed Tomato** 16.95 
Stuffed with our homemade shrimp salad and garnished with tomatoes, egg and basil vinaigrette. Finished with Louie dressing.
- Small Dungeness Crab Salad & Chowder**  17.95
Dungeness crab, avocado, grapefruit, romaine and field lettuce with basil vinaigrette and Louie dressing. Served with a cup of our award-winning clam chowder.
- Anthony's Cobb**  17.95
Oregon bay shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Fresh Wild Alaska Silver Salmon Salad**  19.95 
Chargrilled with citrus butter and finished with Northwest peach-nectarine salsa. Served over romaine and field greens with hazelnuts and citrus shallot dressing.

◆ SANDWICHES & BURGERS ◆

- Grilled Cheese Sandwich** 12.95
Cheddar cheese on grilled sourdough with mayo and sliced tomato. Served with a pickle, slaw and a cup of fire roasted tomato basil soup.
- Dungeness Crab Toast** 13.95
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle.
- Teriyaki Chicken Burger** 13.95
Chargrilled and finished with onion mayo, lettuce and pineapple.
- American Kobe Beef Burger***  14.95
Chargrilled to your liking and finished with lettuce, tomato and relish.

◆ TODAY'S FISH ◆

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest premium seafood available, as a result, our fresh selections are subject to seasonal availability.

- Mahi Mahi Taco & Chowder** 13.95
Wrapped in a warm flour tortilla with tomato and salsa mayo. Served with tortilla chips and a cup of our award-winning clam chowder.
- Oregon Bay Shrimp Fettuccine**  14.95
Fresh pasta, bay shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.
- Wild Bering Sea True Cod** 15.95
Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill.
- Pan Fried Oysters*** 16.95
Fresh yearling oysters from Willapa Bay.
- Fresh Idaho Rainbow Trout** 18.95
Specially seasoned and pan fried to a golden brown. Topped with Marcona almonds.
- Fresh Wild Alaska Silver Salmon** 21.95
Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc. Served with almond basmati rice pilaf and seasonal vegetable.

◆ BOWLS & SKILLET'S ◆

- Mussels & Fries**  14.95
Fresh Northwest mussels skillet roasted with shallots, herbs and white wine. Served with gremolata seasoned French fries.
- Bay Shrimp Macaroni & Cheese**  14.95
Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs.
- Kalbi Chicken Bowl** 14.95
Chargrilled chicken breast glazed with sweet soy marinade. Served over Jasmine rice with a market green salad.
- Ponzu Salmon Bowl** 17.95
Wild Alaska silver salmon chargrilled and glazed with ponzu sauce. Served over Jasmine rice with a market green salad.

◆ FISH 'N CHIPS ◆

- Alaska True Cod 'n Chips** 15.95
Three pieces of crispy panko crusted true cod. Served with French fries.
- Wild Alaska Salmon 'n Chips** 15.95
Three pieces of wild salmon dipped in our award-winning light tempura batter.
- Alaska Lingcod 'n Chips** 18.95
Three pieces of lingcod dipped in our award-winning light tempura batter. Served with French fries.

Bread is available upon request.

*May be cooked to order. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

