



SMALL PLATES

Enjoy a cup of our award-winning clam chowder or classic Caesar with the purchase of any of our Small Plates | +5

- Buffalo Cauliflower Bites** Buttermilk fried and tossed with sriracha-lime glaze | 8
- Flash Seared Tombo Ahi Taco*** With wasabi mayo, shredded cabbage and our homemade pineapple chutney | 9
- Oregon Coast Shrimp Cocktail** | 10
- Boneless Buffalo Chicken Wings** Buttermilk fried and finished with sriracha-lime glaze | 10
- Crispy Bay Scallops** Served with our homemade tartar sauce | 11
- Hawaiian Ahi Nachos*** Traditional Hawaiian poke served on homemade taro chips with wasabi aioli | 12
- Cilantro Poached Ocean Prawn Lettuce Wrap** With chili-lime slaw, cashews and creamy sesame dressing | 12
- Fresh Penn Cove Mussels** Skillet roasted with shallots, herbs and white wine | 12
- Pan Fried Oysters*** Fresh yearling oysters from Willapa Bay | 13
- Buffalo Chicken Sliders** Buttermilk fried chicken with sriracha-lime glaze with creamy slaw and tomato | 12
- Cajun Popcorn Shrimp** Served with Cajun aioli | 15
- Crisp Calamari** Our signature calamari served with lemon aioli | 15
- Seared Tombo Ahi*** Flash seared rare with sweet sesame soy sauce | 15
- Tombo Ahi Sliders*** Seared rare with pineapple chutney, Asian slaw and wasabi aioli | 15
- Wild Salmon Swimmers** With sundried tomato and fresh basil mayo | 16
- Manila Clams from Discovery Bay** Steamed in clam nectar with olive oil, garlic and lemon | 17
- Dungeness Crab Cake** All Dungeness crab! Served with ginger-plum sauce and beurre blanc | 18
- Raw Northwest Oysters on the Half Shell*** Not available during the warm weather months.

STARTER SOUPS & SALADS

- Fire Roasted Tomato Basil Soup** | 5.19
- Anthony's Award-Winning Clam Chowder** | 7.110
- House Salads**
- Simple Salad** | 7
With red onion, tomato, cucumber and your choice of dressing.
- Anthony's Blue Cheese with Shrimp** | 8
- Caesar Salad** | 8
- Hearts of Romaine with Blue Cheese & Hazelnuts** | 9
With Oregon Coast Shrimp | 15
- Small Oregon Coast Dungeness Crab Salad** | 14
With avocado, grapefruit, romaine, market greens and fresh basil vinaigrette drizzled with Louie dressing.

ENTREE SALADS

- Thai Noodle Salad** | 14
Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews.
With Ocean Prawns | 21
- Almond Chicken Salad** | 15
Grilled chicken breast, crispy noodles and sesame soy dressing.
- Anthony's Cobb Salad** | 17
Oregon Coast shrimp, mango, avocado, tomato and bacon on greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Tombo Ahi Salad*** | 22
Flash seared medium-rare ahi, wontons, mango, avocado and tomato over seasonal greens with creamy sesame dressing.

SEAFOOD GRILL FEATURES

MONDAY NIGHT

All You Can Eat Prawns 'n Chips | 20

SUNDAY NIGHT

All You Can Eat Fish 'n Chips | 20



Essential Baking Sourdough Bread is Available Upon Request.

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

Many of our Recipes can be Modified. Please Notify Your Server of any Dietary Concerns:

Gluten Free Vegetarian

FRESH FISH

At Anthony's we're committed to preserving and protecting our environment to preserve it for future generations, as a result, our seafood is sustainable wild-caught. Toward this end, we own and operate our own seafood company, Anthony's Seafood. Enjoy the freshest seafood available simply prepared to highlight their wonderful flavors in our signature dishes.

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Fresh Alaska Rockfish | 17

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf.

Pan Fried Oysters* | 21

Pan fried fresh yearling oysters from Willapa Bay. Served with French fries and slaw.

Fresh Wild Silver Salmon Bowl | 22

With ponzu sauce and served over jasmine rice with seasonal greens and creamy sesame dressing.

Fresh Wild Pacific Silver Salmon | 22

Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc. Served with almond basmati rice pilaf.

Fresh Pacific Tombo Ahi* | 22

Grilled with wasabi-ginger butter and pineapple chutney. Served with almond basmati rice pilaf.

Northwest Cioppino | 25

Wild salmon, Manila clams, Penn Cove mussels and Alaska cod in tomato-basil broth.

Fresh Alaska Halibut | 29

Chargrilled with citrus butter and finished with fresh Washington peach-nectarine salsa. Served with champ potatoes.



FISH 'N CHIPS

Crispy Panko Alaska True Cod 'n Chips | 17

Tempura Prawns | 19

Wild ocean prawns and vegetables dipped in our award-winning light tempura batter.

BOWLS

Kalbi Chicken Bowl | 15

With sesame-soy glaze over jasmine rice with seasonal greens and creamy sesame dressing.

Oregon Coast Shrimp Fettuccine | 16

Oregon Coast shrimp with mushrooms, zucchini, tomatoes and fresh herbs in garlic cream sauce.

Island Poke Bowl* | 16

Raw South Pacific yellowfin ahi poke marinated in chili, ginger, sesame and soy. Over jasmine rice with edamame, pineapple chutney, seaweed salad and sesame cabbage.

Ocean Prawn Fettuccine in Lobster Cream | 19

Grilled ocean prawns and bacon top tomatoes and zucchini tossed with our lobster cream sauce.

BURGERS & SANDWICH

Beach Burger* | 14

With pickles, relish, lettuce, tomato, onion and grilled onion mayo.

Cheeseburger* | 15

With the Impossible Burger Veggie Patty  V | +2

Bering Sea Cod Burger | 15

True cod lightly panko crusted and served with lettuce, tomato and our homemade tartar sauce.

Tuna Melt | 15

Local albacore tuna, pineapple chutney, curry mayo and Northwest opal apples served open-faced on a toasted English muffin with a slice of cheddar.

French Dip | 16

On a toasted baguette with au jus, horseradish sauce and fries.

FISH TACOS

Blackened Rockfish Tacos | 15

Wrapped in warm flour tortillas with kiwi mango salsa. Served with corn tortilla chips and salsa.

Chargrilled Mahi Mahi Tacos | 17

Wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro. Served with corn tortilla chips and salsa.

Wild Salmon Tacos | 20

Blackened and finished with roasted corn relish on soft corn tortillas. Served with corn tortilla chips and salsa.



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