



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







 CHEF GAVIN'S
NEW ITEMS!

ANTHONY'S




SMALL PLATES

- Crispy Calamari with Lemon Aioli** - 14
-  **Tempura Portobello Mushroom** Served with lemon aioli - 9
-  **Grilled Artichoke** With roasted garlic aioli - 12
- Crispy Coconut Prawns** - 16
- Baked Dungeness Crab, Shrimp & Artichoke Dip** - 15
- Tempura Asparagus** Served with orange saffron aioli - 12
- Pan Fried Oysters*** From Willapa Bay - 11
-  **Baked Brie & Fruit** Caramelized with rosemary honey and served with rosemary croccantini - 13
- Northwest Manila Clams**  - 16
- Fresh Northwest Mussels**  Skillet roasted with shallots, herbs and white wine - 11
- Oregon Coast Dungeness Crab Cakes** - 24
- Hawaiian Ahi Nachos***
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli - 12
-  **Cowboy Caviar** 
Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon bay shrimp and avocado.
Served with blue corn chips - 10
-  **Chargrilled Prawns** Basted with cilantro pesto - 16

CHOWDER & SALADS

-  **Dungeness Crab & Corn Chowder** - 8/10
- Anthony's Award-Winning Clam Chowder** - 6/9
-  **Old Mill Farro Salad**
Kale, farro, Napa cabbage, citrus-shallot dressing, diced apples, raisins and toasted hazelnuts - 6
- Northwest Seasonal Spinach Salad** 
Fresh raspberry-poppyseed dressing, hazelnuts, blue cheese and fresh local berries - 7 
- Hearts of Romaine Blue Cheese Salad with Hazelnuts** - 8
With Oregon Bay Shrimp - 11
- Classic Caesar Salad** - 7

ENTREE SALADS

- Anthony's Oregon Coast Bay Shrimp Cobb Salad** 
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 19
- Chop Chop Seafood Salad** 
Oregon Coast bay shrimp, fresh Dungeness crab, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette. Finished with Parmesan - 24
-  **Old Mill Grilled Chicken & Farro Salad**
Kale, farro and Napa cabbage tossed with citrus-shallot dressing and topped with diced apples, raisins, grilled chicken and toasted hazelnuts - 16

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



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OLD MILL FAVORITES

Wild Salmon Tacos Blackened and served in warm tortillas with salsa mayo - 19

Alaska Lingcod 'n Chips

3 pieces of lingcod dipped in our award-winning light tempura batter. Served with ginger slaw - 21
4 Pieces of Alaska Lingcod - 24

Northwest Cioppino

Wild salmon, Manila clams, mussels and Alaska cod in specially seasoned tomato-basil sauce - 26

 **Grilled Portobello Mushroom**

Brushed with rosemary olive oil and grilled with zucchini and Roma tomatoes. Drizzled with sweet soy glaze and served with champ potatoes and seasonal vegetable - 17

 **Island Poke Bowl***

Raw South Pacific Yellowfin ahi poke marinated in chili, ginger, sesame and soy. Served over jasmine rice finished with edamame, pineapple chutney, seaweed salad and sesame red cabbage - 18

SHELLFISH

Pan Fried Oysters* 

Fresh yearling oysters from Willapa Bay pan fried golden brown - 21

Oregon Coast Dungeness Crab Fettuccine

Fresh Dungeness crab, pasta and vegetables tossed with garlic cream sauce - 29

Roasted Ocean Prawns 

Large prawns butterflied, roasted with garlic butter, lemon and sprinkled with gremolata - 26

Seafood Fettuccine

Oregon Coast bay shrimp, ocean prawns, Manila clams, Northwest mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce - 27

Oregon Coast Dungeness Crab Cakes

Sauteed crab cakes served with ginger-plum sauce and beurre blanc - 36

STEAKS & CHOP

House Ground Cheeseburger*  With lettuce, tomato and grilled onion mayo - 15

Double R Ranch Signature Top Sirloin*  A 7 ounce hand-cut local top sirloin - 26

10 Ounce Signature Top Sirloin* - 31

 **Tomahawk Rib Eye*** 

Our signature 45-day aged long bone rib eye roasted and perfect for 2 to share. Our chefs would love to slice it for you - 85

Filet Mignon*

A petite Nebraska Black Angus filet wrapped in prosciutto - 34

8 Ounce Tenderloin Filet* - 42


 **Thick Cut Pork Chop**

Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote - 28

 **Steak & Prawns***

A 7 ounce hand-cut Double R Ranch Signature top sirloin paired with your choice of chargrilled or coconut prawns - 34

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