



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



SMALL PLATES

- Tempura Asparagus** 11.95
Served with orange saffron aioli.
- Fresh Northwest Mussels**  12.95
Skillet roasted with shallots, herbs and white wine.
- Pan Fried Oysters*** 13.95
From Willapa Bay.
- Crispy Calamari with Lemon Aioli** 13.95
- Hawaiian Ahi Nachos*** 13.95
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.
- Baked Dungeness Crab, Shrimp & Artichoke Dip** 15.95
- Crispy Coconut Prawns** 16.95
- Budd's Ahi Stack*** 17.95
Ahi poke with sushi rice, guacamole and taro chips.
- Northwest Manila Clams**  17.95
- Dungeness Crab Cakes** 23.95

CHOWDER & SALADS

- Anthony's Award-Winning Clam Chowder** 6.95/9.95
- Classic Caesar Salad** 7.95
- Blue Cheese Salad with Shrimp** 7.95
- Hearts of Romaine Blue Cheese Salad with Hazelnuts** 7.95
- Northwest Seasonal Salad**  8.95
Tender spinach tossed with alder smoked bacon, sliced mushrooms and dill vinaigrette. Finished with Parmesan.

ENTREE SALADS

- Anthony's Cobb Salad**  19.95
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Chop Chop Seafood Salad**  26.95
Fresh Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette. Finished with Parmesan.

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





ANTHONY'S

NORTHWEST FAVORITES

- Wild Salmon Tacos** 18.95
Blackened and served in warm tortillas with salsa mayo.
- Northwest Mussels 'n Fries** 19.95
Fresh Puget Sound mussels skillet roasted with shallots, herbs and white wine. Served with gremolata seasoned French fries.
- Pan Fried Oysters*** 21.95
Fresh yearling oysters from Bay City, Oregon pan fried golden brown.
- Alaska Lingcod 'n Chips** 21.95
3 pieces of lingcod dipped in our award-winning light tempura batter. Served with ginger slaw.
4 Pieces of Alaska Lingcod \$24.95
- Roasted Garlic Crab**  29.95
Three-quarters of a pound of Alaska Dungeness crab oven roasted with garlic butter.

SHELLFISH


- Prawns Tempura** 19.95
Large ocean prawns and fresh vegetables in our award-winning light tempura batter.
- Roasted Scampi Prawns**  26.95
Large ocean prawns butterflied, roasted with garlic butter, lemon and sprinkled with gremolata.
- Seafood Fettuccine** 27.95
Ocean prawns, Oregon bay shrimp, Manila clams, Northwest mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce.
- Dungeness Crab Fettuccine** 29.95
Fresh Oregon Coast Dungeness crab, pasta and vegetables tossed with garlic cream sauce.
- Alaska Weathervane Scallops**  32.95
Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata.
- Dungeness Crab Cakes** 36.95
Golden sauteed cakes of Oregon Coast Dungeness crab. Served with ginger plum sauce and beurre blanc.

STEAKS

Your home for fresh Northwest seafood, Anthony's is also a proud supporter of Washington beef featuring Signature top sirloin from Double R Ranch! Family-owned, Double R Ranch shares Anthony's strong commitment to quality and environmental stewardship.

- Double R Ranch Signature Top Sirloin***  24.95
A 7 ounce hand-cut local top sirloin grilled.
10 Ounce Signature Top Sirloin* \$29.95
- Steak & Tempura Prawns*** 29.95
A 7 ounce hand-cut Double R Ranch Signature top sirloin, paired with tempura prawns.
Steak & Coconut Prawns* \$32.95
- Filet Mignon*** 37.95
A petite Nebraska Black Angus filet with Gorgonzola truffle butter and port demi sauce.
8 Ounce Tenderloin Filet* \$43.95
- Double R Ranch Signature Rib Eye Steak***  42.95
Our 14 ounce hand-cut rib eye, grilled to your liking.

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

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