



Sample Menu ~
Items & Prices May Vary

◆ SOUP & SALAD ◆

- Fire Roasted Tomato Basil Soup** 5.95/8.95
- Anthony's Clam Chowder** 6.95/9.95
- Classic Caesar Salad** 7.95
- Blue Cheese Salad with Shrimp** 7.95
- Hearts of Romaine Blue Cheese Salad** 7.95
With hazelnuts.
- Anthony's Seasonal Salad** GF 8.95
- Small Dungeness Crab Salad** GF 14.95
Avocado, grapefruit, romaine and field lettuce with fresh basil vinaigrette.
- Almond Chicken Salad** 14.95
Julienne breast of chicken, almonds and crispy noodles tossed with romaine and sesame-tamari dressing.
- Anthony's Cobb** GF 18.95
Oregon bay shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Chop Chop Seafood Salad** GF 21.95
Fresh Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette. Finished with Parmesan.

◆ LUNCH COMBOS ◆

- 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.
- Shrimp Stuffed Avocado & Chowder** 13.95
Half of an avocado stuffed with Oregon bay shrimp and served with our award-winning clam chowder.
- Anthony's Bakers Bowl & Caesar** 14.95
Our toasted sourdough loaf filled with our award-winning clam chowder.
- Cioppino & Caesar** GF 17.95
Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb sauce.

◆ FISH TACOS ◆

- Blackened Rockfish Tacos** 14.95
Wrapped in warm flour tortillas with shredded cabbage and salsa mayo.
One Rockfish Taco & Chowder 13.95
- Mahi Mahi Tacos** 16.95
Wrapped in warm flour tortillas with tomato and salsa mayo. Served with tortilla chips.
One Mahi Mahi Taco & Chowder 14.95

◆ 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.

- Island Poke Bowl*** 15.95
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.
- Blackened Fresh Rockfish** GF 15.95
Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa.
- Wild Bering Sea True Cod** 16.95
Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill.
- Pan Fried Oysters*** 18.95
Fresh yearling oysters from Willapa Bay.
- Fresh Idaho Rainbow Trout** 19.95
Specially seasoned and pan fried to a golden brown. Topped with Marcona almonds and served with almond basmati rice pilaf and seasonal vegetable.
- 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.

◆ SANDWICHES & BURGERS ◆

- Old Mill BLT** 11.95
Bacon, tomato, lettuce and Dijon mayo. Served with slaw and French fries.
- Wild Alaska Cod Burger** 13.95
True cod lightly panko crusted and served open-faced with lettuce, tomato and homemade tartar sauce.
- Chargrilled Burger*** GF 13.95
Chargrilled to your liking and finished with lettuce, tomato and relish.
With Cheese ~ \$14.95
- Dungeness Crab Toast** 13.95
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle.

◆ 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** 16.95
Three pieces of wild salmon dipped in our award-winning light tempura batter.
- Alaska Lingcod 'n Chips** 19.95
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.

When unavailable due to weather or season, we substitute the finest frozen seafood available.

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

