





## STARTERS

- Edamame** ..... 8.00  
Sautéed in sweet sesame-soy sauce with crushed red chili peppers, ginger and garlic.
- Seared Yukon River Keta Salmon** ..... 12.95  
Tender pieces flash seared in sweet sesame soy sauce.
- Fresh Steamed Mussels**  ..... 13.50
- Crisp Calamari with Lemon-Garlic Aioli** ..... 15.50
- Fresh Pacific Halibut Cakes** ..... 16.00  
Our golden cakes with crab veloute and sweet red peppers.
- Dungeness Crab, Shrimp & Artichoke Dip** ..... 17.25
- Manila Clams from Discovery Bay**  ..... 17.25
- Dungeness Crab Cocktail**  ..... 24.95
- Dungeness Crab Cakes** ..... 24.95  
All Dungeness crab with ginger-plum sauce and beurre blanc.
- Raw Fresh Half Shell Oysters\***   
Unavailable until mid-September.

## CHOWDER & SALADS

- Award-Winning Clam Chowder** ..... 7.30/9.40
- House Salads**  ..... 7.30  
Anthony's blue cheese, wasabi vinaigrette or Caesar salad.
- Thai Noodle Salad**  ..... 15.95  
Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews.  
**With Chargrilled Prawns ~ \$20.95**
- Farro Salad** ..... 15.95  
Kale, farro and Napa cabbage tossed with citrus shallot dressing and finished with diced apples, craisins and toasted hazelnuts.  
**With Chargrilled Chicken ~ \$19.25**
- Hawaiian Cobb**  ..... 19.95  
Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles.
- Fresh Yukon River Keta Salmon Salad** ..... 24.95  
Chargrilled with our delicate barbecue sauce and finished with Northwest berry relish. Served over romaine and field greens with toasted hazelnuts and citrus shallot dressing. 

## SHELLS

- Shrimp Macaroni 'n Cheese** ..... 19.95  
Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs.
- Mussels 'n Frites**  ..... 19.95  
Fresh Northwest mussels roasted with shallots, herbs and white wine. Served with gremolata seasoned pommes frites.
- Ocean Prawns & Grits** ..... 22.95  
Wild ocean prawns seared with Cajun spices served over Anson Mills grits with crispy prosciutto and peperonata.
- Northwest Cioppino**  ..... 27.95  
Fresh mussels, Manila clams, lingcod and wild Alaska salmon in tomato-basil sauce with garlic and fennel.

## FISH 'N CHIPS

- Served with ginger slaw and French fries.
- Alaska Lingcod 'n Chips Tempura** ..... 20.50
- Yukon River Keta Salmon 'n Chips Tempura** ... 22.95
- Fishermen's Catch** ..... 23.50  
Ocean prawns, wild Alaska salmon, calamari and Alaska cod.
- Halibut 'n Chips Tempura** ..... 29.95

\* Can be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

A 4% surcharge will be added to each guest check. This charge goes to our kitchen revenue sharing program and team member benefits. The surcharge is not a tax or gratuity.

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

## TONIGHT'S FRESH FISH

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

## TONIGHT'S FEATURES

- Shrimp Gumbo** ..... 19.95  
Oregon bay shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice.
- Blackened Rockfish**  ..... 20.50  
Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa.
- Island Poke Bowl\*** ..... 20.50  
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 cabbage.
- Pan Fried Willapa Bay Oysters\*** ..... 22.50  
Fresh yearling oysters from Willapa Bay.
- Pan Seared Idaho Rainbow Trout** ..... 22.50  
With Cajun seasoning and served with homemade tartar sauce.
- Fresh Alaska Salmon Cakes** ..... 22.50  
Panko crusted and pan seared golden brown.
- Fresh Yukon River Keta Salmon** ..... 26.95  
Chargrilled and basted with Chef Pat's delicate salmon barbecue sauce finished with roasted corn salsa.
- Seared Pacific Lingcod** ..... 27.50  
Flash seared with garlic butter.
- Fresh Pacific Halibut** ..... 38.00  
**Chargrilled** and finished with lemon-oregano butter.  
**Seared** and served over lemon risotto with fresh chive oil.

## BURGERS & TACOS

- Blackened Rockfish Tacos** ..... 16.50  
With kiwi mango salsa.
- American Kobe Beef Burger\***  ..... 16.95  
One-third pound American Kobe beef burger chargrilled and served open-faced.
- Chargrilled Mahi Mahi Tacos** ..... 19.50  
With tomatoes and cilantro.
- Fresh Yukon River Keta Salmon Tacos** ..... 19.95  
Blackened with roasted corn salsa and sundried tomato-basil butter on soft corn tortillas.

## SUMMER FAVORITES

- Kalbi Chicken Bowl** ..... 16.75  
Chargrilled chicken breast glazed with sweet soy marinade. Served over jasmine rice, seasonal greens and sesame dressing.
- Chicken Shortcake** ..... 17.75  
Buttermilk fried chicken with a shortcake biscuit and vegetables in creamy bechamel.
- Maple Chipotle Barbecue Meatloaf** ..... 17.75  
American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetable.
- Fresh Yukon River Keta Ponzu Salmon Bowl** .. 19.95  
Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing.

