



## STARTERS

- Fresh Steamed Mussels** - 14
- Seared Wild Salmon**  
Tender pieces flash seared in sweet sesame soy sauce - 15
- Crisp Calamari with Lemon-Garlic Aioli** - 16
- Fresh Pacific Halibut Cakes**  
Our golden cakes with crab veloute and sweet red peppers - 16
- Dungeness Crab, Shrimp & Artichoke Dip** - 18
- Manila Clams from Discovery Bay** - 18
- Dungeness Crab Cakes** - 25  
All Dungeness crab with ginger-plum sauce and beurre blanc.
- Raw Fresh Half Shell Oysters\***   
Unavailable during the warm weather months.

## CHOWDER & SALADS

- Award-Winning Clam Chowder** - 8/10
- House Salads**   
Anthony's blue cheese, wasabi vinaigrette or Caesar salad - 8
- Ocean Prawn & Heirloom Tomato Gazpacho**  
Cilantro poached ocean prawns top a chilled, spicy tomato broth with avocado and sour cream - 17
- Thai Noodle Salad**   
Rice noodles with Thai ginger sauce, English cucumbers, snap peas, romaine, pickled ginger, mango and cashews - 17  
**With Chargrilled Prawns** - 21
- Hawaiian Cobb**   
Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles - 21
- Fresh Wild Silver Salmon Salad**   
Chargrilled with citrus butter and finished with fresh Northwest peach-nectarine salsa. Served over romaine and field greens with hazelnuts and citrus shallot dressing - 25

## SHELLS

- Shrimp Macaroni 'n Cheese**   
Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon Coast shrimp. Topped with golden panko crumbs - 20
- Northwest Cioppino**   
Fresh mussels, Manila clams, lingcod and wild salmon in tomato-basil broth with garlic and fennel - 29

## BURGERS & TACOS

- Blackened Rockfish Tacos**  
With kiwi mango salsa - 17
- American Kobe Beef Burger\***   
One-third pound American Kobe beef burger chargrilled and served open-faced - 17.5
- Wild Salmon Tacos**  
Blackened with roasted corn salsa and sundried tomato-basil butter on soft corn tortillas - 20
- Chargrilled Mahi Mahi Tacos**  
With tomatoes and cilantro - 20

\* Can be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.  
A 2.5% surcharge will be added to each guest check. 100% of this charge goes directly to our hourly kitchen team members.  
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.

BSD 8.9.19

## 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.

- 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 cabbage - 19
- Shrimp Gumbo**  
Oregon Coast shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice - 20
- Fresh Wild Alaska Salmon Cakes**  
Panko crusted and pan seared golden brown - 21
- Blackened Rockfish**   
Rubbed with Cajun spices and finished with pineapple-mango salsa - 21
- Pan Fried Willapa Bay Oysters\***   
Fresh yearling oysters from Willapa Bay - 23
- Fresh Wild Silver Salmon**   
Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc - 23
- Pan Seared Idaho Rainbow Trout**  
With Cajun seasoning and served with homemade tartar sauce - 26
- Seared Pacific Lingcod**  
Flash seared with garlic butter - 28
- Fresh Pacific Halibut**   
**Blackened** with Cajun spices and pineapple-mango salsa - 38  
**Chargrilled** and finished with lemon-oregano butter - 38

## FISH 'N CHIPS

Served with ginger slaw and French fries.

- Alaska Lingcod 'n Chips Tempura** - 22
- Wild Salmon 'n Chips Tempura** - 23
- Fishermen's Catch**  
Ocean prawns, wild salmon, calamari and Alaska cod - 24
- Pacific Halibut 'n Chips Tempura** - 32

## DINER FAVORITES

- Kalbi Chicken Bowl**  
Chargrilled chicken breast glazed with sweet soy marinade. Served over jasmine rice, seasonal greens and sesame dressing - 18
- Maple Chipotle Barbecue Meatloaf**  
American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetable - 18
- Butternut Squash Risotto**  
Our creamy butternut squash risotto finished with chanterelle mushrooms and cherry tomatoes as well as our Brussels sprouts, cauliflower and red pepper oven roasted with za'atar - 18
- Wild Salmon Bowl**  
Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing - 24
- Barbecued Garlic Prawns**  
New Orleans style with caramelized garlic, potatoes, Cajun spices and basil. Served with seasonal vegetable - 25

