



## STARTERS

### Seared Wild Salmon

Tender pieces flash seared in sweet sesame soy sauce - 13

### Fresh Steamed Mussels - 14

### Crisp Calamari with Lemon-Garlic Aioli - 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\*

Your server will describe today's selection of oysters.

## CHOWDER & SALADS

### Award-Winning Clam Chowder - 8/10

### House Salads

Anthony's blue cheese, wasabi vinaigrette or Caesar salad - 8

### 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

### Blackened Salmon Caesar

Wild Northwest silver salmon rubbed with Cajun spices and blackened tops our classic Caesar salad - 23

## SHELLS

### Shrimp Macaroni 'n Cheese

Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs - 20

### Mussels 'n Frites

Fresh Northwest mussels roasted with shallots, herbs and white wine. Served with gremolata seasoned pommes frites - 21

### Northwest Cioppino

Fresh mussels, Manila clams, lingcod and wild salmon in tomato-basil sauce 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

### Chargrilled Mahi Mahi Tacos

With tomatoes and cilantro - 20

### Wild Salmon Tacos

Blackened with roasted corn salsa and sundried tomato-basil butter on soft corn tortillas - 20

## 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

### 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 bay shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice - 20

### Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa - 21

### Pan Fried Willapa Bay Oysters\*

Fresh yearling oysters from Willapa Bay - 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

### Wild Northwest Silver Salmon

Chargrilled and finished with sundried tomato and fresh basil butter - 30

## 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

## WINTER FAVORITES

### Kalbi Chicken Bowl

Chargrilled chicken breast glazed with sweet soy marinade. Served over jasmine rice, seasonal greens and sesame dressing - 18

### Barbecued Garlic Prawns

New Orleans style with caramelized garlic, potatoes, Cajun spices and basil. Served with seasonal vegetable - 25

### 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 Northwest Silver Salmon Bowl

Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and sesame dressing - 24

\* 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.

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