



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

All Dungeness crab with ginger-plum sauce and beurre blanc - 25

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 - 16

With Chargrilled Prawns - 20

Hawaiian Cobb

Mango, shrimp, avocado, tomato, bacon and market greens tossed with fresh basil vinaigrette and blue cheese crumbles - 19

Blackened Salmon Caesar

Wild Northwest silver salmon rubbed with Cajun spices and blackened tops our classic Caesar salad - 22

WINTER FAVORITES

Kalbi Chicken Bowl

Chargrilled chicken breast glazed with sweet soy marinade. With jasmine rice, seasonal greens and sesame dressing - 17

Baker's Bowl & Caesar Salad

Our toasted sourdough loaf filled with clam chowder - 16

Barbecued Garlic Prawns

New Orleans style with caramelized garlic, potatoes, Cajun spices and basil. Served with seasonal vegetable - 23

Maple Chipotle Barbecue Meatloaf

American Kobe beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes and vegetable - 17

Bay Shrimp Macaroni 'n Cheese

Corkscrew pasta tossed with creamy Beecher's cheese sauce and Oregon bay shrimp. Topped with golden panko crumbs - 17

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 - 17

Diner Cioppino & Caesar Salad

Fresh mussels, Manila clams, lingcod and wild salmon in tomato-basil sauce with garlic and fennel - 19

Dungeness Crab Salad & Chowder

Dungeness crab, avocado, grapefruit, romaine and market greens. Served with a cup of our clam chowder - 19

* 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.

TODAY'S 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.

TODAY'S FEATURES

Dungeness Crab Toast

Open-faced toasted sourdough finished with Dungeness crab, bay shrimp and artichoke mix. Served with slaw - 16

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 - 18

Blackened Rockfish

Rubbed with Cajun spices, blackened and finished with pineapple-mango salsa - 19

Shrimp Gumbo

Oregon bay shrimp and andouille sausage in a richly favored stew made with tomatoes, file, green peppers and rice - 18

Pan Fried Oysters*

Fresh yearling oysters from Willapa Bay - 21

Wild Northwest Silver Salmon Bowl

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

Pan Seared Idaho Rainbow Trout

With Cajun seasoning and served with homemade tartar sauce - 25

Wild Northwest Silver Salmon

Chargrilled and finished with sundried tomato and fresh basil butter - 27

Seared Pacific Lingcod

Flash seared with garlic butter - 26

BURGERS & TACOS

Blackened Rockfish Tacos

With kiwi mango salsa - 17
One Rockfish Taco & Chowder - 15

American Kobe Beef Burger*

One-third pound burger chargrilled and served open-faced - 17

Wild Salmon Tacos

Blackened with roasted corn salsa and sundried tomato-basil butter on a soft corn tortilla. Served with chips and salsa - 18

One Wild Salmon Taco & Chowder - 17

Chargrilled Mahi Mahi Tacos

With tomatoes and cilantro - 19
One Mahi Mahi Taco & Chowder - 17

FISH 'N CHIPS

Served with ginger slaw and French fries.

Alaska Lingcod 'n Chips Tempura - 22

Wild Salmon 'n Chips Tempura - 22

Fishermen's Catch

Ocean prawns, wild salmon, calamari and Alaska cod - 23



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