



ANTHONY'S

SAMPLE MENU

All of our menus vary based on our Chef's daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus. Below, please find a dinner menu that is representative of what you may find at this Anthony's restaurant.

Fresh Northwest seafood is Anthony's priority; it's who we are!

To insure our guests consistently receive the finest, highest quality fresh seafood, we own and operate our own seafood company, Anthony's Seafood. Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony's Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony's restaurant.

Fresh Fish Daily



ANTHONY'S

SMALL PLATES

Hawaiian Ahi Nachos*

Hawaiian poke served on homemade taro chips with wasabi aioli - 10

Pan Fried Willapa Bay Oysters* - 11

Crisp Calamari with Lemon Aioli - 13

Northwest Mussels

Skillet roasted with shallots, herbs and white wine - 13

Baked Dungeness Crab, Shrimp & Artichoke Dip - 15

Alaska Weathervane Scallops

Wild Gulf of Alaska scallops pan seared and finished with bacon jam - 15

Crispy Coconut Prawns - 16

Budd's Ahi Stack*

Ahi poke with sushi rice, guacamole and taro chips - 17

Northwest Manila Clams - 17

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder - 5 / 8

Cup of Chowder with an Entree - 4

Classic Caesar Salad - 6

With an Entree - 4

Blue Cheese Salad with Oregon Shrimp - 6

With an Entree - 5

Northwest Seasonal Salad

Fresh rhubarb-ginger-poppseed dressing, toasted hazelnuts, blue cheese crumbles, Northwest Opal apple and local rhubarb-strawberry relish served over spinach - 7

With an Entree - 5

Anthony's Cobb Salad

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 17

Oregon Coast Dungeness Crab Salad

Dungeness crab, avocado, grapefruit, romaine and field lettuce with fresh basil vinaigrette - 20

Wild Northwest Silver Salmon Salad

Chargrilled citrus glazed wild salmon, romaine, field greens, grapefruit sections, avocado and hazelnuts. Finished with citrus shallot dressing and fresh rhubarb relish - 25

*May be cooked to your liking. Consuming raw and undercooked meats and seafood may increase your risk of foodborne illness.



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NORTHWEST FAVORITES

Alaska True Cod 'n Chips

Two pieces of crispy panko crusted Alaska true cod. Served with fries and ginger slaw - 16

Pan Fried Oysters*

Pan fried fresh yearling oysters from Willapa Bay. Served with almond basmati rice pilaf and ginger slaw - 20

Seafood Fettuccine

Oregon bay shrimp, Alaska weathervane scallops, Manila clams, Northwest mussels and vegetables tossed with garlic cream sauce - 24

Wild Walleye

Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with almond basmati rice pilaf - 25

SHELLFISH

Prawns Tempura

Ocean prawns and fresh vegetables in our award-winning light tempura batter. Served with ginger slaw - 20

Roasted Scampi Prawns

Large ocean prawns butterflied, roasted with garlic butter, lemon and sprinkled with gremolata. Served with seasonal vegetable and almond basmati rice pilaf - 24

Dungeness Crab Fettuccine

Fresh Oregon Coast Dungeness crab, pasta and vegetables tossed with garlic cream sauce - 28

Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab. Served with almond basmati rice pilaf, seasonal vegetable, ginger plum sauce and beurre blanc - 33

NORTHWEST STEAKS

Anthony's is a proud supporter of Northwest beef featuring premium beef from Double R Ranch! Family-owned, Double R Ranch shares Anthony's strong commitment to quality and environmental stewardship.

All of our steaks are grilled with applewood and mesquite charcoal.

Double R Ranch Signature Top Sirloin*

A 7 ounce hand-cut top sirloin grilled - 25

10 Ounce Signature Top Sirloin* - 31

Steak & Prawns*

A 7 ounce hand-cut top sirloin from the Northwest's own Double R Ranch paired with your choice of coconut or tempura prawns - 31

Filet Mignon*

A petite Nebraska Black Angus filet with Gorgonzola truffle butter and port demi sauce - 38.5

8 Ounce Tenderloin Filet* - 45.5

Double R Signature Rib Eye*

Our 14 ounce hand-cut center of the rib eye steak - 42

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