



SMALL PLATES

Baked Dungeness Crab, Shrimp & Artichoke Dip - 16.5

Crispy Coconut Prawns

Served with ginger plum sauce and pineapple-mango salsa - 17.5

Hawaiian Ahi Nachos

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli - 14

Northwest Manila Clams - 17

Crispy Calamari with Lemon Aioli - 15.5

SALAD & CHOWDERS

Anthony's Award-Winning Clam Chowder - 7.5 / 10.5 • Classic Caesar Salad - 8.5

Blue Cheese Salad with Shrimp - 9

Best of the Season Spinach Salad

Tossed in our cranberry citrus shallot dressing with crumbled blue cheese, grapes and candied pecans - 10

Anthony's Cobb

Oregon Coast shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 24

SUNSET DINNERS MONDAY THROUGH FRIDAY UNTIL 5:30 3-COURSES FOR \$25

Each three-course dinner includes your choice of starter, entree and dessert.

4-course dinner including two starters, an entree and a dessert - Add \$4

STARTERS

Anthony's Clam Chowder • Calamari with Lemon Aioli • Classic Caesar Salad

ENTREE

Fresh Northwest Salmon
Your server will describe today's selection.

- or -

Fresh Northwest Rockfish
Rubbed with Cajun spices, blackened and topped with pineapple-mango salsa. Served with almond basmati rice pilaf.

DESSERTS

Burnt Cream • Baileys Irish Cream Chocolate Mousse • Mini Hot Fudge Sundae

TONIGHT'S FISH

Fresh Northwest Salmon

Your server will describe today's selection.

Fresh Pacific Halibut

Spice rubbed and grilled with lemon beurre blanc and fresh chive oil. Served with champ potatoes - 38

Fresh Northwest Rockfish

Rubbed with Cajun spices, blackened and topped with pineapple-mango salsa. Served with almond basmati rice pilaf - 21

Northwest Pan Fried Oysters*

Fresh yearling oysters served with almond basmati rice pilaf - 24

ANTHONY'S FAVORITES

Alaska Lingcod 'n Chips

Three pieces dipped in our award-winning light tempura batter. Served with ginger slaw - 24 Four pieces - 28

Roasted Scampi Prawns

Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata. Served with almond basmati rice pilaf - 24.5

Northwest Manila Clam Dinner

Served with dipping butter - 24

Snake River Farms Wagyu Top Sirloin* *Make it a Northwest pairing!*

A petite hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetable - 29

Add - Coconut Prawns - Add 7 - or - Scampi Prawns - Add 7 - or - Dungeness Crab Cake - Add 10

Northwest Manila Clam Linguine

Steamed clams tossed with sauteed garlic, butter, tomatoes and parsley - 19

Alaska Weathervane Scallops

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf - 35


Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab. Served with ginger plum sauce and beurre blanc, almond basmati rice pilaf - 38

Oregon Coast Shrimp Fettuccine

Oregon Coast shrimp, pasta and vegetables tossed with our garlic-herb cream sauce - 21.5

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

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

WINE, BEER & SPIRITS

Specially curated wines, draft beers and cocktails that are uniquely Northwest.

NORTHWEST WINES

Ask to see the wine list for additional bottled wine selections.

WHITES Glass Price / Bottle Price

Riesling - Chateau Ste. Michelle - 7.5 / 30

Chardonnay - Anthony's by Buried Cane - 7.5 / 30

Chardonnay - L'Ecole 41 - 7.5 / 30

Sauvignon Blanc - Sparkman "Pearl" - 10.5 / 42

Pinot Gris - Latah Creek - 8.5 / 34

SPARKLING Price by Glass / Price by Bottle

Sparkling - Domaine Ste. Michelle Brut - 7.5 / 30

REDS Price by Glass / Price by Bottle

Merlot - Red Diamond - 7.5 / 30

Cabernet Sauvignon - Anthony's by Buried Cane - 7.5 / 30

Cabernet Sauvignon -

Nelms Road by Woodward Canyon - 12.5 / 48

Syrah - Boomtown by Dusted Valley - 10 / 40

Pinot Noir - Big Fire - 11 / 44

Red Blend - Sparkman "Kindred" - 12.5 / 50

BREWS

Featuring local breweries.

DRAFT BEER

Scuttlebutt Brewing Anthony's Pale Ale - 5.5

Farmstrong Brewing Cold Pilsner - 5.5

Diamond Knot Brewing Co. IPA - 5.5

Maritime Nightwatch Dark Amber Ale - 6

Leavenworth Biers Whistling Pig Hefeweizen - 6

Pike Brewing Kilt Lifter Scotch Style Ale - 6

BY THE BOTTLE

Budweiser & Bud Light - 5.5

Amstel Light - 6

Heineken - 6

Scuttlebutt Brewing Porter - 6

Tieton Hard Apple Cider - 6.5

Beck's (non-alcoholic) - 6

Reed's Ginger Brew - 5.5

San Pellegrino - 4.5

DESSERT SELECTIONS

Olympic Mountain Berry Sundae

Your choice of marionberry ice cream or raspberry sorbet topped with our blackberry sauce - 9

Wild Mountain Blackberry Cheesecake

Our homemade creme brulee cheesecake topped with our homemade blackberry sauce - 10

Petite Wild Mountain Blackberry Cobbler

Hand-picked tiny wild blackberries from the Olympic Peninsula under a tender, flaky crust - 9

Anthony's Burnt Cream - 7

Baileys Irish Cream Chocolate Mousse Made with Fran's organic dark chocolate - 8

SPECIALTY COCKTAILS

Moscow Mule

Ginger beer, vodka and fresh lime over ice - 9

Rye Speakeasy

Woodinville Rye whiskey, muddled with Carpano Antica, fresh orange and a cherry - 12.5

Limoncello Drop

Limoncello liqueur, vodka and fresh lemonade - 9.5

Washington Martini

Your choice of Oola vodka, Dry Fly gin or vodka shaken with ice. Served straight up - 12.5

Prickly Pear

Pear puree, tequila, soda, lemon and lime over ice - 8.5

Absolut Ruby Red & Tonic - 10

Cucumber Cooler

St-Germain, gin, fresh mint, lime, fresh cucumber and soda - 9

Roasted Pear Martini

Pear vodka, Riesling and pear puree in a cinnamon-sugar rimmed glass - 9.5

Waterside Citrus

Hedge Trimmer gin, fresh lime, fresh grapefruit and mint over ice with soda - 10

Pomegranate Drop

Vodka and Cointreau muddled with pomegranate, lemon, lime and orange - 9.5

BEST OF SEASON COCKTAILS

Try our best of season cocktails!

Blackberry Hard Lemonade

Homemade lemonade with blackberries and vodka - 8

Wild Blackberry Lime Mule

Ginger beer, vodka, lime and blackberries - 9

Wild Blackberry Hard Seltzer

Our take on a hard seltzer with vodka and wild mountain blackberries - 8

Wild Mountain Blackberry Mojito

A classic mojito jazzed up with our tiny, handpicked wild mountain blackberries - 9

Blackberry Cosmo

A cosmo with a best of season twist - 9

NON-ALCOHOLIC

Anthony's Homemade Lemonade - 5

We make our lemonade from scratch, always!


NOjito

A refreshing mix of lime, lemon, mint and ginger - 5

Basil Pom

Basil muddled with lime and orange, shaken with pomegranate juice and lemonade - 5.5

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