

SMALL PLATES

Baked Dungeness Crab, Shrimp & Artichoke Dip - 16.5

Crispy Coconut Prawns

Served with ginger-plum sauce and peach-nectarine salsa - 16

Northwest Manila Clams - 17

Tempura Green Beans

Duris Farms green beans served with orange saffron aioli - 10

Hawaiian Ahi Nachos

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

Crispy Calamari with Lemon Aioli - 15

SALAD & CHOWDERS

Anthony's Award-Winning Clam Chowder - 7 / 10 • Classic Caesar Salad - 8.5

Blue Cheese Salad with Shrimp - 9

Best of the Season Spinach Salad

Tossed with our peach dressing and topped with sugared peach slices, fresh raspberries, crumbled blue cheese and hazelnuts - 10

Anthony's Cobb

Oregon Coast shrimp, 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
- or -

Northwest Wild Salmon

Please ask your server about today's selection.

ENTREE

Alaska Lingcod Caddy Ganty

Marinated in white wine and oven roasted with a topping of sour cream, red onion and fresh dill.
Served with almond basmati rice pilaf.

DESSERTS

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

TONIGHT'S FISH

Northwest Wild Salmon

Please ask your server about today's selections.

Fresh Pacific Halibut *Your choice of preparation* -

Chargrilled and spice rubbed, finished with lemon beurre blanc and fresh chive oil - 38

- OR -

Chargrilled with citrus butter and topped with fresh Northwest peach-nectarine salsa - 38

Alaska Lingcod Caddy Ganty

Marinated in white wine and bread crumbs and oven roasted with a topping of sour cream, red onion and fresh dill.
Served with almond basmati rice pilaf and seasonal vegetable - 28

Fresh 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 - 25 Four pieces - 28

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

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

Add - Coconut Prawns - 34 - or - Scampi Prawns - 35 - or - Dungeness Crab Cake - 39

Alaska Weathervane Scallops

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

American Kobe Beef Burger*

Grilled to your liking and topped with lettuce, tomato, and relish - 16

Mahi Mahi Tacos

Chargrilled with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo - 18

Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab. Served with ginger plum sauce and beurre blanc - 38

Northwest Manila Clam Linguine

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


Roasted Scampi Prawns

Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata. Served with almond basmati rice pilaf - 24

Oregon Coast Shrimp Fettuccine

Oregon Coast shrimp, pasta and vegetables tossed with garlic cream sauce - 20

*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.

GH 7.28.20

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 Price by Glass / Price by Bottle

- Riesling** - Chateau Ste. Michelle - 7.5 / 30
- Chardonnay** - Anthony's by Buried Cane - 7.5 / 30
- Chardonnay** - Anthony's by Gordon Estate - 8.5 / 34
- Pinot Gris** - Latah Creek - 8.5 / 34
- Albarino** - Idilico - 10.5
- Sauvignon Blanc** - Sparkman "Pearl" - 10.5 / 42
- Rose** - Sparkman "This Old Porch" - 9.5 / 38

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** - Dunham Cellars Three Legged Red - 12.5 / 50

BREWS

Featuring local breweries.

DRAFT BEER

- Scuttlebutt Brewing Anthony's Pale Ale - 5.5
- Farmstrong Brewing Cold Pilsner - 5.5
- Lazy Boy Brewing Amber - 6.5
- 7 Seas Brewing Rude Parrot IPA - 6.5
- Leavenworth Biers Whistling Pig Hefeweizen - 6.5

BY THE BOTTLE

- Budweiser & Bud Light - 5.5
- Scuttlebutt Brewing Porter - 6
- Alaskan Brewing Company Amber Ale - 6
- Corona - 6
- Deschutes Black Butte Porter - 6
- Tieton Hard Apple Cider - 6.5
- Ghostfish Grapefruit IPA - 6.5
- Beck's (non-alcoholic) - 6
- Reed's Ginger Brew (non-alcoholic) - 5.5

DESSERT SELECTIONS

Olympic Mountain Peach Ice Cream  - 9

Peach Melba Creme Brulee Cheesecake

Our creamy homemade cheesecake lightly caramelized with our creme brulee topping and finished with sweet, ripe Northwest peaches and fresh raspberries - 10

Fresh Washington Peach Slump

Tree-ripened Washington peaches baked under a tender, buttery biscuit crust - 10

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

French 75 - 8

Washington Martini

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

Waterside Citrus

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

Prickly Pear

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

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

Oola Garden Cocktail

Oola vodka, St-Germain, pineapple, bitters and mint with lemon-lime - 10

BEST OF SEASON COCKTAILS

Best of the Season Vodka Lemonade

Our homemade lemonade spiked with vodka and local peaches - 8

Best of the Season Hard Seltzer

A light, refreshing hard seltzer with vodka and local peaches - 8

Fresh Peach Cosmo

Fresh local peaches, shaken with vodka, cranberry juice, triple sec and lime for a seasonal twist to a classic cocktail - 8

Fresh Peach Daiquiri

A frozen blend of rum, peach schnapps, lime juice and sugared fresh local peaches - 8.5

Peachy Drop

Vodka, fresh peaches, peach schnapps, triple sec and lemon shaken and served martini style - 9

NON-ALCOHOLIC

Anthony's Homemade Lemonade - 5

We make our lemonade from scratch, always!

Try our Best of Season Lemonade - 5.5


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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