



ANTHONY'S

AT • POINT • DEFIANCE

◆ WINE SELECTIONS ◆

HOUSE WINES

Glass - 6
Half Pitcher - 13 Full Pitcher - 23

NORTHWEST BOTTLE WINE

Sauvignon Blanc

Barnard Griffin - 30
Hedges Family Estate "CMS" - 34
Chateau Ste. Michelle - 36

Chardonnay

Anthony's by Buried Cane - 28
Mercer Estates - 35
Latah Creek - 34
Barnard Griffin - 34
Anthony's by Gordon Brothers - 34
Chateau Ste. Michelle
Canoe Ridge Estate Vineyard - 46

More Whites

Chateau Ste. Michelle Riesling - 28
Big Fire Pinot Gris - 36
King Estate Pinot Gris - 46
Idilico Albarino - 39

Red & Blush Wines

Anthony's by Buried Cane
Cabernet Sauvignon - 28
Sparkman "Kindred" Red Blend - 48
Chateau Ste. Michelle
Cabernet Sauvignon - 36
Barnard Griffin Merlot - 44
Boomtown by Dusted Valley Vintners
Syrah - 36
Erath Vineyards Pinot Noir - 42
Nelms Road Cabernet Sauvignon - 48

Sparkling Wines

Domaine Ste. Michelle Brut - 35

◆ BEER SELECTIONS ◆

Draft Pint 15oz./20oz.

Farmstrong Cold Beer Pilsner - 5.5 / 7.5
Scuttlebutt Anthony's Pale Ale - 5.5 / 7.5
7 Seas Cutt's NW Amber Ale - 6 / 8
Maritime Flagship Red Alt Ale - 6 / 8
Pike Brewing Nellie Golden Ale - 6 / 8
Silver City Bavarian-Style
Hefeweizen - 6 / 8
Sound Brewery Poundage Porter - 6 / 8
Top Rung Prying Irons IPA - 6 / 8






Bottled Beer

Budweiser - 5.5
Bud Light - 5.5
Spire Mountain Apple Cider - 5.5
Alaskan Amber - 6
Corona - 6
Heineken - 6
Beck's (Non-Alcoholic) - 6

◆ BEVERAGES ◆

Milk - 3.5
Coffee, Decaf, or Tea - 3.5
Soft Drinks (Bottomless Glass) - 3.5
Homemade Fresh Lemonade - 5
Sparkling Water, Root Beer or
Orange Cream Soda - 5.5
Root Beer Float - 6

◆ STARTERS ◆

Crispy Clam Strips - 10
Oregon Bay Shrimp Cocktail  - 10
 Barbecued Garlic Prawns  - 12
Fresh Northwest Mussels  - 13
Crispy Fried Calamari - 14
Crab, Shrimp & Artichoke Dip - 15
Dabob Bay Manila Clams  - 17
Side of Sourdough Bread - 3

◆ SALADS ◆

Starter Salads:

House Salad - 6
Caesar - 8
Hearts of Romaine w/ Blue Cheese - 9

ENTREE SALADS

Almond Chicken

Chicken, almonds, crispy noodles, romaine and sesame dressing - 11

Hawaiian Cobb

Fresh mango, shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese - 15

Shrimp Louie

Served with our Louie dressing - 17

Caesar - 11

Veggie Cobb


Fresh vegetables, mango, crumbled blue cheese and wontons. Tossed with fresh basil vinaigrette - 12

Chargrilled Chicken Caesar - 13

Shrimp Caesar - 14

◆ CHOWDERS & STEWS ◆

Clam Chowder

Boston - 7/10
Manhattan  - 7/10

Bowl of Fennel-Kale Oyster Stew* - 10

Baker's Bowl

Our toasted sourdough loaf filled with our award-winning clam chowder. Served with a Caesar salad - 14

Fishermen's Cioppino & Caesar

Fresh local mussels, Manila clams, lingcod and wild Northwest salmon in specially seasoned tomato basil broth - 17

◆ BOWLS ◆

Our bowls are served with jasmine rice, seasonal greens and sesame dressing.

Kalbi Chicken Bowl

Chargrilled chicken breast glazed with ginger-soy marinade - 15


Fresh Wild Silver Salmon Bowl

Chargrilled wild salmon glazed with ponzu sauce - 20

◆ Order Today's ◆ BLUE PLATE SPECIAL

 Check this out!


*This item may be enjoyed undercooked or cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

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


◆ NORTHWEST SALMON ◆


Fresh Wild Silver Salmon Bowl
Wild salmon chargrilled and glazed with ponzu sauce. Served with jasmine rice and seasonal greens - 20

Wild Salmon Burger
Grilled salmon served open-faced with sundried tomato and fresh basil mayo - 18


Wild Northwest Salmon Alder Planked 
Roasted on an alder plank in the traditional Northwest style. Finished with our smoked sweet red pepper beurre blanc.


 **Wild Northwest Salmon Oven Broiled**  

Wild Northwest Salmon Chargrilled 


 *See our Galley Sheet for current wild salmon selections and prices.*

◆ DUNGENESS CRAB ◆


 **Seafood Mac 'n Cheese**
Corkscrew pasta tossed with creamy cheese sauce, fresh Dungeness crab and bay shrimp. Topped with golden panko crumbs - 23

Crab & Shrimp Fettuccine 
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 24

Dungeness Crab Cakes
All Dungeness crab! Served with ginger plum sauce and beurre blanc - 30

Fresh Dungeness Crab 
Cooked fresh daily - Market Price


◆ PRAWNS ◆


Baked Garlic Prawns 
Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata - 16


Ocean Prawns Tempura - 17

Barbecued Garlic Prawns 
New Orleans style prawns with garlic butter, Cajun spices and basil. Served with red potatoes - 19

◆ PASTA ◆

Shrimp Fettuccine 
Fresh pasta, bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in garlic cream sauce. Finished with Parmesan cheese - 16

Smoked Salmon Fettuccine 
Wild Northwest salmon, onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with Parmesan - 17

 **Clam Linguine**
Steamed Manila clams served on a bed of linguine tossed with white wine, tomatoes and garlic butter - 17

**ALL YOU CAN EAT
Fish 'n Chips. . . . 16.95**

◆ Monday Nights starting at 4 p.m. ◆
(Alaska True Cod)

◆ FISH TACOS ◆

Blackened Rockfish
Wrapped in warm flour tortillas with salsa mayo and kiwi-mango salsa - 14
One Rockfish Taco & Chowder - 12

Wild Northwest Salmon
Blackened and wrapped in warm flour tortillas with salsa mayo - 18
One Salmon Taco & Chowder - 15

Mahi Mahi
Grilled mahi mahi in warm flour tortillas with shredded cabbage, tomatoes and salsa mayo - 18
One Mahi Taco & Chowder 15

◆ SEAFOOD TEMPURA ◆

Served with coleslaw.

Fish 'n Chips
Crispy Panko True Cod - 17
Wild Lingcod - 19
Wild Halibut - 19

Ocean Prawns
Large ocean prawns tempura. Served with onion rings and zucchini tempura - 17


Seafood Platter
Alaska lingcod, calamari, wild Northwest salmon and prawns. Served with onion rings and zucchini slices - 20

◆ BURGERS & MELTS ◆

Served with French fries.

Oregon Bay Shrimp & Cheddar Melt
Open-faced on grilled sourdough. Served with slaw - 14


Teriyaki Chicken Burger
Skinless breast of chicken chargrilled with teriyaki. Served with lettuce, Jack cheese and grilled pineapple - 15

Chargrilled Cheeseburger* 
Ground beef seasoned and chargrilled. Finished with cheddar cheese, lettuce, tomato and grilled onion mayo - 16
With the Impossible Burger Veggie Patty - 19


Wild Salmon Burger
Served open-faced with sundried tomato and fresh basil mayo - 18


◆ NORTHWEST BEEF ◆

Double R Ranch Top Sirloin* 
A hand-cut signature top sirloin. Served with French fries - 25

 **Steak & Prawns***
Tempura prawns paired with a petite top sirloin - 27


◆ HOMEMADE DESSERTS ◆

 **Mug Hot Fudge Sundae**
Vanilla ice cream topped with our homemade warm dark chocolate sauce. Finished with whipped cream and sliced almonds - 7

Burnt Cream 
Our traditional vanilla silky rich burnt cream topped with a crisp caramelized sugar crust - 8

Baileys Irish Cream Chocolate Mousse - 8

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