



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

JOHNSON & GUNSTONE CLAMS

Oregon Coast Shrimp Cocktail | 12

Crispy Calamari with Lemon Aioli | 18

Seared Fresh Bigeye Ahi Poke* **GF** | 18

Flash seared ahi in sweet sesame tamari sauce with crispy wontons.

Oregon Coast Shrimp & Artichoke Dip | 16

Oregon Coast shrimp, diced onions, artichoke hearts, Parmesan with our crab veloute. Served with sourdough bread.

Seared Beef Tenderloin* **GF** | 16

Seared with onions in sweet sesame tamari sauce with crispy wontons.

Northwest Manila Clams **GF** | 18

Steamed in clam nectar with olive oil, garlic and lemon.

Fresh Northwest Oysters on the Half Shell* **GF**

Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

CHOWDERS & SALADS

FRESH, LOCAL PRODUCE

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5

A bowl of Anthony's Award-Winning Clam Chowder | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask about today's selection | 11

Anthony's Cobb Salad **GF**

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 25

SEAFOOD FAVORITES

ANTHONY'S SEAFOOD COMPANY IS COMMITTED TO RESPONSIBLY SOURCING THE FINEST SEAFOOD. ENJOY A GUEST FAVORITE TODAY!

Fresh Wild Alaska Halibut 'n Chips

Three pieces dipped in our tempura batter and served with ginger slaw | 36

Wild Alaska Crispy Panko True Cod 'n Chips

Three piece panko crusted true cod. Served with French fries | 24

Prawn Tempura

Dipped in our tempura batter. Served with ginger slaw | 27

Oregon Coast Shrimp Fettuccine **GF**

Oregon Coast bay shrimp, pasta and vegetables with garlic cream sauce | 24

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

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

TONIGHT'S FEATURES

ANTHONY'S OWNS AND OPERATES OUR OWN SEAFOOD COMPANY TO ENSURE OUR GUESTS ENJOY THE FRESHEST SEASONAL PREMIUM FISH AND SHELLFISH AVAILABLE.

SAMPLE MENU

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

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.

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.

Please call your local Anthony's for today's selections.

SHELLFISH

Pan Fried Willapa Bay Oysters* GF

Fresh yearling oysters served with almond basmati rice pilaf | 26

Roasted Scampi Prawns GF

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables | 27

Alaska Weathervane Scallops GF

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf | 39

N.W. STEAKS

NORTHWEST, FAMILY OWNED
SNAKE RIVER FARMS

Snake River Farms Wagyu Top Sirloin* GF

Grilled to your liking. Served with a baked potato and seasonal vegetable | 32

Certified Angus Beef® Tenderloin Filet*

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetable | 48

SURF & TURF!

Add one of Anthony's Signature Seafood items.

Roasted Garlic Prawns | Add 10

Tempura Prawns | Add 10

Pan Fried Willapa Bay Oysters* | Add 7

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