



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

SMALL PLATES

Oregon Coast Shrimp Cocktail | 12

Northwest Manila Clams **GF** | 18

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

Hawaiian Ahi Nachos* | 17

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Wild Seared Poke | 15

Flash seared in sweet sesame-tamari sauce with wontons.
Please ask your server for today's selections.

CHOWDERS & SALADS

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**

Raspberry-poppysseed dressing, topped with fresh local raspberries, blueberries, hazelnuts and crumbled blue cheese | 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!

Oregon Coast Shrimp Fettuccine **GF**

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

Dungeness Crab Cakes

All Dungeness crab! Served with ginger plum sauce, beurre blanc, almond basmati rice pilaf and seasonal vegetables | 49

Wild Alaska Lingcod Caddy Ganty

Marinated in white wine and baked with a topping of sour cream, red onions and fresh dill. Served with almond basmati rice pilaf | 30

Fresh Idaho Rainbow Trout

Lightly panko crusted and pan seared golden brown topped with Marcona almonds. Served with almond basmati rice pilaf and seasonal vegetables | 28

*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.

Fresh Columbia River Steelhead

Chargrilled and topped with roasted apple-ginger butter. Served with champ potatoes | 29

Wild Alaska Black Cod

Longline-caught wild black cod ginger-miso glazed and cashew crusted over crispy slaw.
Served with almond basmati rice pilaf and seasonal vegetable | 34

Wild Alaska Lingcod **GF**

Seared with citrus butter and finished with fresh local strawberry-rhubarb coulis.
Served with almond basmati rice pilaf and seasonal vegetables | 30

Fresh Wild Alaska Sockeye Salmon **GF**

Roasted on alder plank and finished with smoked sweet red pepper beurre blanc | 32

Fresh Big Eye Ahi*

Sashimi grade ahi marinated in ginger soy sauce, charbroiled with wasabi-ginger butter and homemade pineapple chutney. Served with almond basmati rice pilaf | 42

Fresh Wild Alaska Chargrilled Halibut

Spice rubbed and grilled, finished with lemon beurre blanc and fresh chive oil.
Served with champ potatoes and seasonal vegetables | 48

Fresh Wild Alaska King Salmon **GF**

Troll caught wild king salmon chargrilled and finished with sundried tomato basil butter.
Served with champ potatoes and seasonal vegetables | 42

SHELLFISH

Pan Fried Willapa Bay Oysters* **GF**

Fresh yearling oysters served with almond basmati rice pilaf | 28

Roasted Scampi Prawns **GF**

Roasted with garlic butter and topped with fresh lemon and gremolata.
Served with almond basmati rice pilaf and seasonal vegetables | 29

Alaska Weathervane Scallops **GF**

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata.
Served with almond basmati rice pilaf | 42

N.W. STEAKS

NORTHWEST, FAMILY OWNED
SNAKE RIVER FARMS

Chargrilled Cheeseburger* **GF**

Grilled to your liking. Served with lettuce, tomato and onion mayo | 19

Snake River Farms Wagyu Top Sirloin* **GF**

A hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetable | 34

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 | 49

SURF & TURF! Add one of Anthony's Signature Seafood items.

Roasted Garlic Prawns | Add 12

Pan Fried Willapa Bay Oysters* | Add 10

*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.