



SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

Starters, Chowder & SALADS

ANTHONY'S CLAM CHOWDER | 9 | 14

A creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR GFA | 10

BLUE CHEESE SALAD | 11

Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

STARTERS TO SHARE

CRAB, SHRIMP & ARTICHOKE DIP | 19

Served with toasted sourdough bread bites.

NORTHWEST SEASONAL SALAD GFA | 12

Your server will describe today's selection.

ALMOND CHICKEN SALAD GFA | 18

Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

ANTHONY'S COBB SALAD GFA | 19

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

CRISPY CALAMARI | 18

Served with lemon aioli.

Lunch FARE

WE OFFER SPECIAL DAILY SELECTIONS!

See our featured list for some Northwest favorites.

WILD ALASKA TRUE COD & CHIPS | 21 | 26

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

PAN FRIED OYSTERS* GFA | 24

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with French fries.

CRAB & SHRIMP TOAST | 19

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

OREGON SHRIMP FETTUCCINE GFA | 21

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

PRAWN TEMPURA | 21

Ocean prawns dipped in tempura with French fries and ginger slaw.

AVOCADO TOAST | 18

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

KALBI CHICKEN BOWL GFA | 20

Chargrilled chicken glazed with sweet tamari glaze. Served over Jasmine rice with a market green salad and sesame ginger dressing.

BUDD'S AHI STACK* GFA | 21

Ahi poke with sushi rice, guacamole, furikake, tamari glaze and sriracha. Served with homemade taro chips, pickled ginger and pickled cucumber.

MAHI MAHI TACOS | 21

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

MAHI MAHI TACO & CHOWDER | 20

One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

ROCKFISH TACO & CHOWDER | 17

One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

Burgers + TACOS

HOUSE-GROUND BURGER & FRIES* GFA | 19

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

IMPOSSIBLE BURGER | 21

BLACKENED ROCKFISH TACOS | 18

Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple mango salsa. Served with chips and salsa.

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

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

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YOUR HOME FOR NORTHWEST SEAFOOD