



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

Small PLATES

JUMBO PRAWN COCKTAIL GFA | 17

CRISPY COCONUT PRAWNS | 19
Served with ginger-plum sauce.

ASPARAGUS TEMPURA | 12
Served with orange saffron aioli and tamari sauce.

CRAB, SHRIMP & ARTICHOKE DIP | 19
Served with toasted sourdough bread bites.

CRISPY CALAMARI | 19
Served with lemon aioli.

CITRUS-FENNEL SCALLOPS GFA | 19
Wild Gulf of Alaska scallops pan seared and served over fennel-citrus slaw.

SHAKING BEEF* GFA | 21
Tenderloin filet, hot red peppers, red onion, garlic, tamari-lime glaze, and iceberg lettuce.

STEAMED MANILA CLAMS GFA | 20
Steamed in clam nectar with olive oil, garlic and lemon.

HAWAIIAN AHI NACHOS* | 18
Served on homemade taro chips with wasabi aioli.

PUGET SOUND MUSSELS GFA | 18
With shallots, herbs and white wine.

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.

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 WITH SHRIMP | 11
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

NORTHWEST SEASONAL SALAD GFA | 12
Your server will describe tonight's selection.

ANTHONY'S COBB SALAD GFA | 26
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

*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.

Anthony's FAVORITES

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

ALASKA WEATHERVANE SCALLOPS GFA | 41
Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

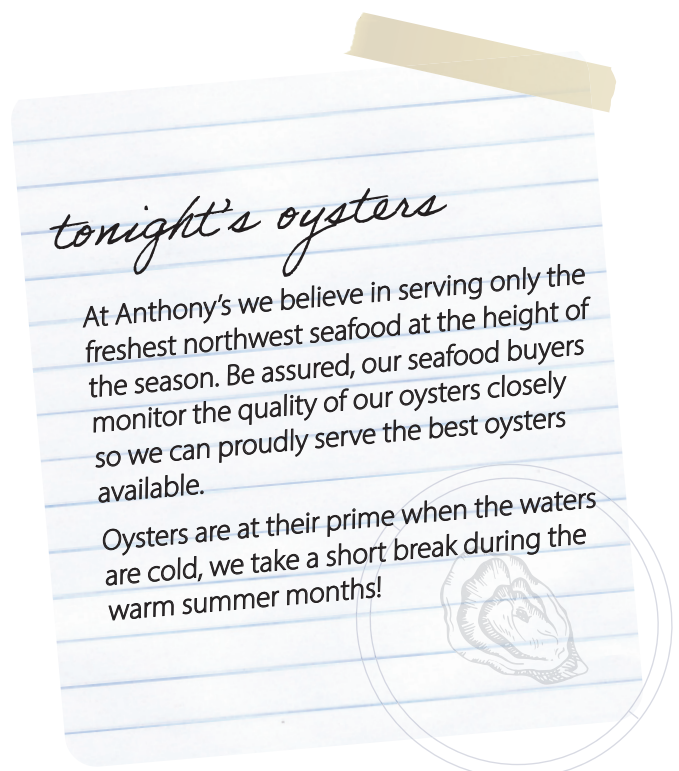
WILD ALASKA TRUE COD & CHIPS | 28
Three pieces lightly panko crusted and served with French fries, tartar sauce and ginger slaw.

PAN FRIED WILLAPA BAY OYSTERS GFA | 30
Fresh yearling oysters served with almond basmati rice pilaf and seasonal vegetables.

PORTOBELLO MUSHROOMS GFA | 24
Rosemary olive oil & tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

SEAFOOD FETTUCCINE GFA | 35
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

ANTHONY'S LOBSTER DINNER GFA | MP
Australian lobster tail oven roasted with butter and served with almond basmati rice pilaf.



YOUR HOME FOR NORTHWEST SEAFOOD

Dungeness CRAB

Dungeness crab & Anthony's Restaurants just make sense!
We have a long-standing tradition of serving the finest, freshest Dungeness crab recipes the Northwest can offer! Enjoy a classic tonight!

PETITE DUNGENESS CRAB SALAD GFA | 18
Mixed greens with Dungeness crab, avocado, grapefruit and a basil vinaigrette.

SEAFOOD CHOP CHOP GFA | 37
Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.

DUNGENESS CRAB CAKES | 48
All Dungeness crab! Golden sauteed cakes over ginger plum sauce and beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables.

DUNGENESS CRAB FETTUCCINE GFA | 39
Fresh fettuccine Dungeness crab, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

DUNGENESS CRAB DINNER GFA | 41
Steamed or chilled served with homemade Louie dressing and dipping butter.

NORTHWEST CIOPPINO GFA | 42
Dungeness crab, wild salmon, Manila clams, Northwest mussels and Alaska cod in seasoned tomato-basil broth.

Tonight's TOWERS

ANTHONY'S SEAFOOD TOWER GFA | 52
Anthony's impressive three tiered tower featuring a selection of Northwest seafood! Includes Hawaiian ahi nachos, cilantro poached ocean prawns and citrus-fennel scallops.

SURF & TURF TOWER* | 58
Indulge in the best of both worlds! Includes shaking beef, Hawaiian ahi nachos and crispy calamari.

Northwest STEAKS

NORTHWEST TENDERLOIN FILET* | 52
A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with homemade cornbread pudding and seasonal vegetable.

8 OZ. NORTHWEST TENDERLOIN FILET * | 65

ROYAL RANCH TOP SIRLOIN* GFA | 36
Prime grade Royal Ranch top sirloin grilled to your liking, seasoned with Anthony's special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.

10 OZ. ROYAL RANCH TOP SIRLOIN* | 42

DOUBLE R RANCH RIBEYE* GFA | 62
14 ounces and grilled to your liking and served with champ potatoes and seasonal vegetables.

Surf + TURF

Served with champ potatoes and seasonal vegetables.

STEAK & CRAB CAKE* | 54
Our Royal Ranch top sirloin paired with a Dungeness crab cake.

STEAK & SCAMPI PRAWNS* GFA | 46
Our Royal Ranch top sirloin paired with roasted scampi prawns.

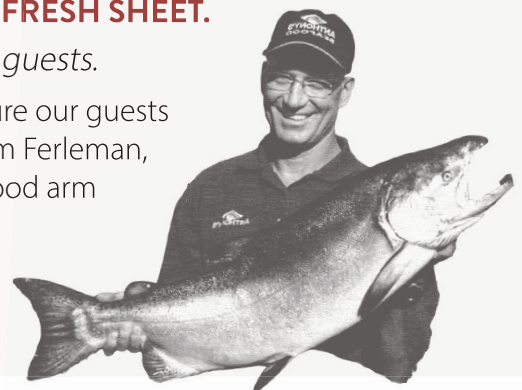
STEAK & TEMPURA PRAWNS* | 45
Our Royal Ranch top sirloin paired with hand dipped tempura prawns.

STEAK & PAN FRIED OYSTERS* GFA | 44
Our Royal Ranch top sirloin paired with fresh yearling Willapa Bay pan fried oysters.

WE OFFER SPECIAL DAILY SELECTIONS ON OUR FRESH SHEET.

It is updated daily to provide the freshest fish to our guests.

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Led by Tim Ferleman, a long time Anthony's chef and avid fisherman, the seafood arm of Anthony's is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.



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