



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.

**GREEN BEAN 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.

## 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.

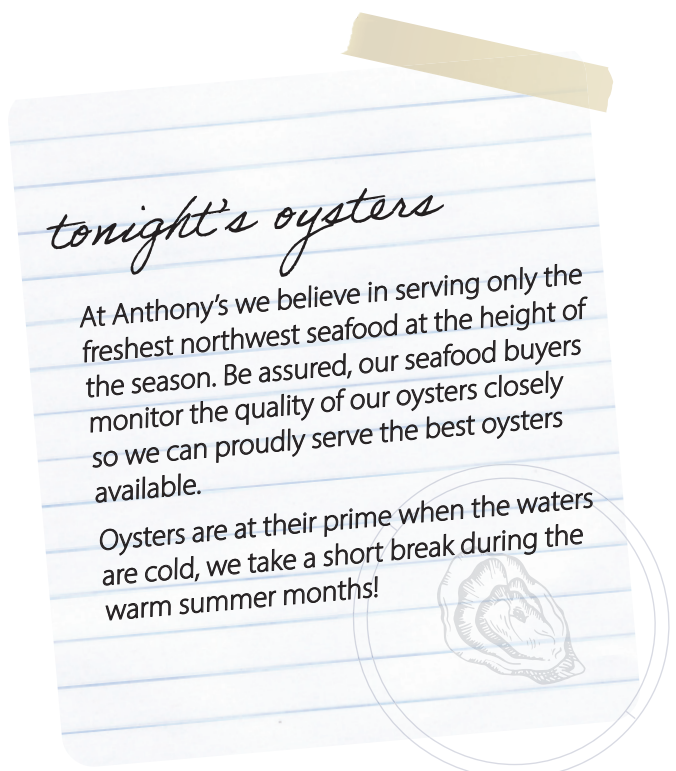
**WILD ALASKA TRUE COD & CHIPS** | 28  
Three pieces lightly panko crusted and served with French fries, tartar sauce and ginger slaw.

**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

\*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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## 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

**DOUBLE R RANCH TOP SIRLOIN\*** GFA | 36  
Grilled to your liking, seasoned with Anthony's special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.

**10 OZ. DOULE R 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  
Double R Ranch top sirloin paired with a Dungeness crab cake.

**STEAK & SCAMPI PRAWNS\*** GFA | 46  
Double R Ranch top sirloin paired with roasted scampi prawns.

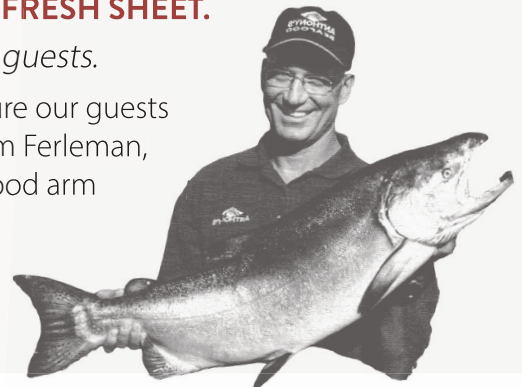
**STEAK & TEMPURA PRAWNS\*** | 45  
Double R Ranch top sirloin paired with hand dipped tempura prawns.

**STEAK & PAN FRIED OYSTERS\*** GFA | 44  
Our Double R 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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