**SMALL PLATES**
PENN COVE MUSSELS  
KAMILCHE SEA FARMS  
JOHNSON & GUNSTONE CLAMS

- **Crispy Calamari with Lemon Aioli**  19
- **Hawaiian Ahi Nachos**  
  Traditional Hawaiian poke served on homemade taro chips with wasabi aioli  17
- **Fresh Puget Sound Mussels**  
  With shallots, herbs and white wine  17
- **Dungeness Crab, Shrimp & Artichoke Dip**  
  Served with grilled sourdough bread bites  20
- **Northwest Manila Clams**  
  GF  
  Steamed in clam nectar with olive oil, garlic and lemon  19
- **Crispy Coconut Prawns**  
  Served with ginger plum sauce  18
- **Wild Seared Poke**  
  Flash seared in sweet sesame-tamari sauce with wontons. 
  Please ask your server for today’s selections  16
- **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, NORTHWEST SEASONAL PRODUCE

- **Anthony’s Award-Winning Clam Chowder**  
  New England style clam chowder with potatoes and bacon  9
  A bowl of Anthony’s Award-Winning Clam Chowder  14
- **Classic Caesar Salad**  10
- **Blue Cheese Salad with Shrimp**  11
- **Northwest Seasonal Salad**  
  GF  
  Please ask your server for today’s selections  12
- **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  26

- **Alaska Lingcod Tempura**  
  Three pieces dipped in our award-winning tempura batter. 
  Served with ginger slaw and French fries  29
- **Prawn Tempura**  
  Dipped in our award-winning tempura batter. Served with ginger slaw  29
- **Oregon Shrimp Fettuccine**  
  Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese  24
  **Dungeness Crab & Shrimp Fettuccine**  36

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

---

*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.
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 | 29

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

Seafood Fettuccine GF
White prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 34

N.W. STEAKS

Northwest Top Sirloin* GF
A hand cut top sirloin grilled to your liking. Served with champ potatoes | 36

10 ounce Northwest Top Sirloin* | 45

Northwest 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 to your

Roasted Scampi Prawns | Add 13
Tempura Prawns | Add 13
Pan Fried Oysters* | Add 11

*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.