

YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

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

SEAFOOD FAVORITES

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

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

TONICHT'S FEATURES

ANTHONY'S OWNS AND OPERATES OUR OWN SEAFOOD COMPANY TO ENSURE OUR GUESTS ENJOY THE FRESHEST SEASONAL PREMIUM FISH AND SHELLFISH AVAILABLE.

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.