



## 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** | 18

**Hawaiian Ahi Nachos\*** | 17

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

**Fresh Puget Sound Mussels** | 16

With shallots, herbs and white wine.

**Dungeness Crab, Shrimp & Artichoke Dip** | 19

Served with grilled sourdough bread bites.

**Tempura Asparagus** | 12

Middleton Farms asparagus with orange saffron aioli.

**Northwest Manila Clams** GF | 18

Steamed in clam nectar with olive oil, garlic and lemon.

**Coconut Prawns** | 17

Served with ginger plum sauce.

**Wild Seared Poke** | 15

Flash seared in sweet sesame-tamari sauce with wontons.

Please ask your server for today's selections.

**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** | 8.5

New England style clam chowder with potatoes and bacon.

**A bowl of Anthony's Award-Winning Clam Chowder** | 13

**Classic Caesar Salad** | 9

**Blue Cheese Salad with Shrimp** | 10

**Northwest Seasonal Salad** GF | 11

Please ask your server for today's selections.

**Anthony's Cobb Salad** GF | 25

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

### SEAFOOD FAVORITES

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

**Alaska Lingcod Tempura** | 26

Three pieces dipped in our award-winning tempura batter.

Served with ginger slaw and French fries.

**Prawn Tempura** | 27

Dipped in our award-winning tempura batter. Served with ginger slaw.

**Oregon Coast Shrimp Fettuccine** GF | 21

Oregon Coast bay shrimp, pasta and vegetables with garlic cream sauce.

\*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.

# TONIGHT'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 | 28

### **Roasted Scampi Prawns** GF

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables | 28

### **Seafood Fettuccine** GF

White prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 32

### **Alaska Weathervane Scallops** GF

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf | 39

## N.W. STEAKS

### **Northwest Top Sirloin\*** GF

A hand-cut top sirloin grilled to your liking. Served with champ potatoes | 34

### **Certified Angus Beef® 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 10

**Tempura Prawns** | Add 10

**Pan Fried Oysters\*** | Add 9

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