



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

SMALL PLATES

PENN COVE MUSSELS
JOHNSON & GUNSTONE CLAMS

Tempura Asparagus | 9
With orange saffron aioli.

Crispy Calamari with Lemon Aioli | 15

Hawaiian Ahi Nachos* | 16
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Fresh Puget Sound Mussels | 15
With shallots, herbs and white wine.

Northwest Manila Clams **GF** | 18
Steamed in clam nectar with olive oil, garlic and lemon.

Wild Seared Poke | 12
Flash seared in sweet sesame-tamari sauce with wontons.
Please ask your server for today's selections.

CHOWDERS & SALADS

SEASONAL STRAWBERRIES
FROM LOVEJOY FARMS

Anthony's Award-Winning Clam Chowder
New England style clam chowder with potatoes and bacon | 7

A bowl of Anthony's Award-Winning Clam Chowder | 11

Classic Caesar Salad | 7

Blue Cheese Salad with Shrimp | 8

Northwest Seasonal Salad **GF**
Rhubarb-ginger-poppysseed dressing, hazelnuts and crumbled blue cheese with local strawberry-rhubarb relish | 10

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 | 23

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 | 24

Prawn Tempura
Large ocean prawns dipped in our tempura batter. Served with ginger slaw | 23

Seafood Fettuccine **GF**
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 28

Oregon Coast Shrimp Fettuccine **GF**
Oregon Coast bay shrimp, pasta and vegetables with garlic cream sauce | 21

*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 OF FEATURES - VARIES DAILY BASED ON AVAILABILTY.

Please call your local Anthony's for today's fresh items.

Fresh Wild Alaska Copper River Salmon **GF**

Please ask your server for today's selection.

Fresh Wild Alaska Halibut **GF**

Chargrilled with citrus butter and hazelnut topped with a local strawberry-rhubarb coulis.
Served with almond basmati rice pilaf | **41**

Fresh Wild Alaska Halibut **GF**

Spice rubbed and chargrilled with lemon beurre blanc and fresh chive oil. Served with champ potatoes | **41**

Blackened Fresh Rockfish **GF**

Rubbed with Cajun spices and topped with pineapple-mango salsa. Served with almond basmati rice pilaf | **23**

Wild Alaska Black Cod

Ginger-miso glazed and cashew crusted over crispy slaw. Served with almond basmati rice pilaf | **32**

Fresh Idaho Rainbow Trout

Dusted with Cajun spices and seared golden brown. Served with almond basmati rice pilaf | **26**

Fresh Hawaiian Bigeye Ahi* **GF**

Sashimi grade ahi marinated in ginger tamari, charbroiled with wasabi-ginger butter and homemade pineapple chutney. Served with almond basmati rice pilaf | **34**

SHELLFISH

Pan Fried Willapa Bay Oysters* **GF**

Fresh yearling oysters served with almond basmati rice pilaf | **24**

Roasted Scampi Prawns **GF**

Roasted with garlic butter and topped with fresh lemon and gremolata.
Served with almond basmati rice pilaf and seasonal vegetables | **26**

Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab with ginger plum sauce and beurre blanc. Served with almond basmati rice pilaf | **40**

N.W. STEAKS

NORTHWEST, FAMILY OWNED
SNAKE RIVER FARMS

Snake River Farms Wagyu Top Sirloin* **GF**

A hand-cut top sirloin grilled to your liking. Served with champ potatoes | **29**

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 | **39**

SURF & TURF!

Add one of Anthony's Signature Seafood items to your

Roasted Garlic Prawns | Add 9

Tempura Prawns | Add 9

Pan Fried Oysters* | Add 8

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