



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*

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli | 17

Fresh Puget Sound Mussels

With shallots, herbs and white wine | 16

Dungeness Crab, Shrimp & Artichoke Dip

Served with grilled sourdough bread bites | 19

Northwest Manila Clams **GF**

Steamed in clam nectar with olive oil, garlic and lemon | 18

Crispy Coconut Prawns

Served with ginger plum sauce | 17

Wild Seared Poke

Flash seared in sweet sesame-tamari sauce with wontons.

Please ask your server for today's selections | 15

CHOWDERS & SALADS

FRESH, NORTHWEST
SEASONAL PRODUCE

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5

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

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask your server for today's selections | 11

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 | 25

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 | 26

Prawn Tempura

Dipped in our award-winning tempura batter. Served with ginger slaw | 27

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 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 | 29

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 | 42

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 12

Tempura Prawns | Add 12

Pan Fried Oysters* | Add 10

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