

STARTERS

DUNGENESS CRAB, SHRIMP & ARTICHOKE DIP Served with Essential Baking sourdough - 16.5

CRISPY CALAMARI With lemon aioli - 16

NORTHWEST MANILA CLAMS @ - 17

SALADS, CHOWDER & BOWLS

ANTHONY'S AWARD-WINNING CLAM CHOWDER - 7/10



🔭 TRADITIONAL CAESAR SALAD

Crisp romaine tossed in our Caesar dressing with homemade croutons - 8

ADD CHICKEN OR OREGON SHRIMP - 4

BLUE CHEESE SALAD

With Oregon Coast bay shrimp - 8

BAKER'S BOWL

Our toasted sourdough loaf filled with clam chowder. Served with a Caesar salad - 17

KALBI CHICKEN BOWL

With sesame and tamari glaze, served over rice with seasonal greens and sesame dressing - 18

HAWAIIAN COBB 🖪

Fresh mango, bacon, avocado, tomato, wontons and Oregon Coast shrimp on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 19

FRESH COLUMBIA RIVER STEELHEAD PONZU BOWL

Chargrilled and glazed with ponzu sauce. Served over rice and a market green salad - 20

BEACH FAVORITES



CRISPY PANKO ALASKA TRUE COD 'N CHIPS

Served with French fries and beach slaw - 18.5

CRISPY POLLOCK TACOS

Alaska wild pollock with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo - 15

BEACH BURGER*

Chargrilled with lettuce, tomato, pickles, red onion, grilled onion mayo and secret sauce. Served with French fries - 15 CHEESEBURGER ~ 16 WITH THE IMPOSSIBLE BURGER VEGGIE PATTY ~ 18



MAHI MAHI TACOS

Chargrilled with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo · 19

FISH PLATES

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

All fish plates are served with almond basmati rice pilaf and seasonal vegetables.



FRESH ALASKA HALIBUT

Chargrilled and finished with lemon-oregano butter - 32

ALASKA LINGCOD CADDY GANTY

Marinated in white wine and oven roasted with a topping of bread crumbs, sour cream, red onion and fresh dill - 27

FRESH COLUMBIA RIVER STEELHEAD

Chargrilled and finished with apple-ginger butter - 26



Enjoy one of Chef Blake's favorites. 📵 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns. *May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

BEACH CAFE WINES

WHITE WINE SELECTIONS

Riesling - Chateau Ste. Michelle - 7.5 / 30

Chardonnay - Anthony's by Buried Cane - 75 / 30

Chardonnay - Anthony's by Gordon Brothers - 8.5 / 34

Pinot Gris - Latah Creek -8.5 / 34

Sparkling - Domaine Ste Michelle Brut - 75 / 36

Albarino - Idilico - 10 / 40

Semillon - L'Ecole 41 - 8.5 / 34

Sauvignon Blanc - Sparkman "Pearl" - 10.5 / 42

RED WINE SELECTIONS

Cabernet Sauvignon - Anthony's by Buried Cane - 7.5 / 30

Cabernet Sauvignon - Nelms Road - 12.5 / 48

Merlot - Red Diamond - 7.5 / 30

Syrah - Boomtown by Dusted Valley - 10 / 40

Pinot Noir - Big Fire - 11 / 44

OTHER SELECTIONS

Additional Bottle Selections

Red Blend - Rob's Red Blend by Barnard Griffin - 30

Pinot Noir - Firesteed - 38

Merlot - Chateau Ste Michelle Canoe Ridge - 60

Red Blend - Sparkman "Kindred" - 48

BEVERAGES

Bottomless Soda & Iced Tea

Coke, Diet Coke or Sprite - 3.5

Reed's Ginger Beer - 5.5

Arnold Palmer

A blend of our iced tea and fresh lemonade - 4

Root Beer or Orange Cream Soda - 3.5

Orange Soda Float

Rich and smooth orange soda and vanilla ice cream - 5.25

Root Beer Float

Real root beer and vanilla ice cream - 5.25

Anthony's Homemade Fresh Lemonade -5

S.Pellegrino Sparkling Water - 5

NORTHWEST DRAFT BEER

Farmstrong Brewing Cold Beer Pilsner - 5.5

Scuttlebutt Brewing Anthony's Pale Ale -5.5

Leavenworth Biers Whistling Pig Hefeweizen -6

Elysian Brewing Men's Room Red Ale - 6

Maritime Pacific Nightwatch Dark Amber Ale -7

Diamond Knot Brewing Co. IPA - 7

BOTTLES & CANS

Bud Light - 5.5

Farmstrong Pilsner - 5.5

Heineken - 6

Scuttlebutt Brewing Porter - 6

Widmer Hefeweizen - 6

Beck's Non-Alcoholic - 6

Alaskan Amber - 6

Pacifico - 6

Tieton Hard Apple Cider - 6.5

Anew Pinot Grigio or Rose - 7

Merf Chardonnay or Cabernet Sauvignon - 7

BEST OF THE SEASON MOCKTAILS

Non-alcoholic coolers featuring our seasonal fruit. Your server will explain today's seasonal features.

Virgin "Best of the Season" Margarita - 5.5

Seasonal Homemade Lemonade - 5.5

WASHINGTON COCKTAILS

Moscow Mule -9

Made with Heritage Batch 12 vodka.

Rye Speakeasy - 12.5

Woodinville Rye whiskey, muddled with Carpano

Antica, fresh orange and a cherry.

Washington Martini - 12.5

Your choice of Oola vodka, Dry Fly gin or vodka shaken with ice. Served straight up.

Beach Pina Colada - 8.5

A tropical blended drink with Malibu rum, coconut, and pineapple juice.

Ruby Red & Tonic - 8.5

A reshing twist on a classic cocktail with Absolut Grapefruit vodka, tonic and lime.