




SMALL PLATES

Enjoy a cup of our award-winning clam chowder or classic Caesar with the purchase of any of our entrees | **Add \$5**




- Anthony's Award-Winning Clam Chowder** | 7 | 11
- Oregon Coast Shrimp Cocktail**  | 10
- Blue Cheese Salad with Shrimp** | 8 • **Classic Caesar** | 7
- Hearts of Romaine** | 9 • **Hearts of Romaine with Shrimp** | 15
- Crispy Calamari** Our signature calamari served with lemon aioli | 15
- Crab, Shrimp and Artichoke Dip** | 15
- Northwest Manila Clams** | 17
- Hawaiian Ahi Nachos*** Served on homemade taro chips with wasabi aioli | 12



SALADS & BOWLS

- Wild Silver Salmon Bowl**  | 19
Chargrilled with ponzu sauce and served over jasmine rice with seasonal greens and creamy sesame dressing.
- Anthony's Cobb Salad**  | 18
Oregon Coast shrimp, mango, avocado, tomato and bacon on greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Kalbi Chicken Bowl**  | 16
With sesame tamari glaze over jasmine rice with seasonal greens and creamy sesame dressing.

BURGERS & TACOS

- Beach Burger*** With pickles, relish, lettuce, tomato, onion and grilled onion mayo  | 15
- Cheeseburger***  | 16 **With the Impossible Burger Veggie Patty**  **V** | +2
- Bering Sea Cod Burger** | 16
True cod lightly panko crusted and served with lettuce, tomato and our homemade tartar sauce.
- Chargrilled Mahi Mahi Tacos** | 18
Wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro. Served with corn tortilla chips and salsa.
- Northwest Rockfish Tacos** | 16
Northwest rockfish in warm flour tortillas with pineapple-mango salsa. Served with corn tortilla chips and salsa.

SEAFOOD GRILL FAVORITES

- Crispy Panko Alaska True Cod 'n Chips** | 17
- Dungeness Crab Toast** Open-faced sourdough with crab, shrimp and artichoke dip | 15
- Double R Ranch Prime Top Sirloin** Grilled to your liking and served with French fries | 24
- Oregon Coast Shrimp Fettuccine**  | 18
Bay shrimp, mushrooms, zucchini, tomatoes and fresh herbs in garlic cream sauce.
- Roasted Garlic Prawns** | 19
Ocean prawns butterflied, roasted with garlic butter and fresh lemon. Finished with gremolata and served with Jasmine rice.
- Northwest Clam Linguine** Steamed clams tossed with sauteed garlic, butter, tomatoes and parsley | 19
- Wild Silver Salmon**  | 26
Chargrilled and finished with sundried tomato basil butter. Served with champ potatoes.
- Crispy Panko Bay Scallops** | 17
- Dungeness Crab & Patagonia Shrimp Roll** | 17
Wild shrimp and crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing.
- Smoked Salmon Fettuccine** | 20
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce with grated Parmesan.

3-COURSE SURF & TURF DINNER FOR \$30

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal seafood. Enjoy your choice of starter, Surf & Turf entree and dessert.

STARTER

Your choice of: **Classic Caesar Salad** • **Anthony's Clam Chowder**

ENTREE

Double R Ranch Prime Top Sirloin* grilled to your liking and paired with your choice of one of our seafood specialties:

Oscar - crowned with Dungeness crab and bearnaise

Crispy Oysters* - crispy seared Willapa Bay oysters

Scampi Prawns - roasted with garlic butter, fresh lemon and gremolata

DESSERT

Your choice of: **Bailey's Irish Cream Chocolate Mousse** • **Cranberry & White Chocolate Cheesecake Jar Pie**



Essential Baking Sourdough Bread is Available Upon Request.

*May be cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

LOCAL DRAFT BEER

We're proud to support our local craft breweries.

\$5.5 DRAFT BEER

Farmstrong Brewing Cold Beer Pilsner
Scuttlebutt Brewing Anthony's Pale Ale

\$6 DRAFT BEER

Scuttlebutt Brewing Hefeweizen
Hale's Ales Mongoose IPA

\$6.5 DRAFT BEER

Hale's Ales Red Menace Amber Ale

BOTTLED BEER

Budweiser and Bud Light | 5.5
Tieton Wild Mountain Hard Apple Cider | 6.5
Corona | 6
Deschutes Black Butte Porter | 6
Heineken | 6
O'Douls (Alcohol Free) | 5.5

GLASS WINES

See our wine list for other bottled wine selections.

WHITES

Riesling - Chateau Ste. Michelle | 6.5
Chardonnay - Anthony's by Buried Cane | 6.5
Chardonnay - Anthony's by Gordon Estate | 8.5
Rose - 14 Hands | 8

REDS

Cabernet Sauvignon - Anthony's by Buried Cane | 6.5
Merlot - 14 Hands | 7.5
Red Blend - Saviah Cellars "The Jack" | 10
Pinot Noir - Big Fire | 10

SHELLFISH WINES

Albarino - Idilico | 10
Albarino is a wonderful shellfish match with its steely acid, citrus aromas and crisp finish.

Semillon - L'Ecole #41 | 8.5
This crisp, aromatic dry white wine shows multiple layers of fresh pear, honeydew melon and apple. Enjoy today with your favorite selection of oysters.

Sauvignon Blanc - Barnard Griffin | 7.5
A classic seafood match from one of Washington's oldest family-owned wineries.

SPECIALTY DRINKS

Hot Buttered Rum | 8.5
Our homemade hot butter mix and rum.

Coffee Nudge | 9.5
Our signature warmer with Mukilteo Coffee with Kahlua, brandy and crème de cacao.

Appletini | 8
Vodka shaken with sour apple schnapps and triple sec served with sugar rimmed glass.

Ruby Red & Tonic | 8
Absolut Ruby Red Vodka with tonic and ice.

Sparkling Elderberry | 9.5
A sparkling blend of Domaine Ste. Michelle Brut and St-Germain.

Roasted Pear Martini | 10
Pear flavored vodka shaken with Riesling and pure pear puree with a cinnamon sugar rim.

Pomegranate Martini | 10
Citrus flavored vodka, pomegranate juice and Cointreau muddled with lemons, limes and oranges.

Classic Cosmopolitan | 8
Fresh lime juice, vodka, cranberry juice and orange liqueur.

Limoncello Drop | 8.5
Limoncello liqueur, vodka and fresh lemonade. With a lemon-sugar rimmed glass.

SPIRITLESS COCKTAILS

Minty Palmer | 4.5
Our signature homemade lemonade with iced tea, fresh mint and a hint of lime.

Anthony's Homemade Lemonade | 5

Basil Pom | 5
Fresh basil muddled with lime and orange, shaken with pomegranate juice, lemonade and ice.

NOjito | 5.5
Spiritless Mojito with lime, lemon, mint and ginger.

DESSERTS

Chocolate Caramel Mousse Jar Pie | 5.5

Cranberry & White Chocolate Jar Pie | 5.5
Our creamy no-bake cheesecake topped with cranberry sauce and white chocolate shavings.

Burnt Cream | 7

Dulce de Leche Ice Cream | 9
Sweet, rich caramel swirled throughout this delicious Olympic Mountain ice cream.