



STARTERS

SHRIMP COCKTAIL <small>GFA</small>	11
CRAB, SHRIMP + ARTICHOKE DIP	19
<i>Served with toasted sourdough.</i>	
SEARED WILD SALMON BITES <small>GFA</small>	15
<i>Flash seared in sesame-tamari sauce with wontons.</i>	
CRISPY CALAMARI WITH LEMON AIOLI	16
STEAMED MANILA CLAMS	18
<i>Steamed in clam nectar with olive oil, garlic and lemon.</i>	
HAWAIIAN AHI NACHOS*	14
<i>On homemade taro chips with wasbai aioli and pineapple chutney.</i>	
PAN FRIED OYSTERS* <small>GFA</small>	15

SALAD & CHOWDER

ANTHONY'S CLAM CHOWDER	8 12
<i>Our award-winning creamy New England style clam chowder with potatoes and bacon.</i>	
CLASSIC CAESAR <small>GFA</small>	8
+ OREGON COAST SHRIMP +9	
+ WILD SALMON +15 + GRILLED CHICKEN +9	
HEARTS OF ROMAINE	11
BLUE CHEESE SALAD WITH SHRIMP	10

PETITE CRAB & GRAPEFRUIT SALAD <small>GFA</small>	19
<i>A petite salad with field greens, avocado, grapefruit and fresh basil vinaigrette.</i>	
ALMOND CHICKEN SALAD <small>GFA</small>	18
<i>Romaine lettuce, grilled chicken breast, crispy noddles and sesame tamari dressing.</i>	
ANTHONY'S COBB SALAD <small>GFA</small>	22
<i>Your choice of grilled chicken breast or Oregon Coast shrimp, mango, avocado, tomato and bacon on greens tossed with fresh basil vinaigrette and crumbled blue cheese.</i>	

BURGERS & ROLLS

CRAB + SHRIMP ROLL	19
<i>Oregon Coast shrimp and prawns, Dungeness crab with celery, fennel, chives, tarragon mixed with Louie dressing.</i>	
SEAFOOD GRILL CHEESEBURGER* <small>GFA</small>	18
<i>With pickles, relish, lettuce, tomato, onion and grilled onion mayo.</i>	
+ WITH IMPOSSIBLE VEGGIE PATTY +2	
+ WITH AVOCADO +2 + WITH BACON +2.25	
BERING SEA COD BURGER	18
<i>True cod lightly panko crusted and served with lettuce, tomato and our homemade tartar sauce.</i>	

BOWLS

WILD ALASKA SALMON BOWL	24
<i>Chargrilled with ponzu sauce over pineapple Jasmine rice, seasonal greens and creamy sesame dressing.</i>	
KALBI CHICKEN BOWL	19
<i>With sesame tamari glaze over pineapple Jasmine rice, seasonal greens and creamy sesame dressing.</i>	
ISLAND POKE BOWL* <small>GFA</small>	25
<i>Raw South Pacific yellowfin ahi poke marinated in chili, ginger, sesame and tamari. Over jasmine rice with edamame, pineapple chutney, seaweed salad and sesame cabbage.</i>	

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN CREATE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER OF ANY DIETARY CONCERNS.

TODAY'S SEAFOOD

FISH & CHIPS 21 | 26
Two or three pieces of wild Alaska true cod lightly panko crusted.

OVEN ROASTED GARLIC PRAWNS GFA 23
With garlic butter and lemon, finished with gremolata and served with almond basmati rice and seasonal vegetables.

PAN FRIED OYSTERS* GFA 29
Fresh yearling oysters pan fried until golden brown. Served with almond basmati rice.

SMOKED SALMON FETTUCCINE 24
Wild smoked salmon, mushrooms, onions, tomatoes, garlic cream sauce, dill, lemon & capers.

NORTHWEST BLACKENED ROCKFISH GFA 21
Blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf and seasonal vegetables.

WILD ALASKA HALIBUT & CHIPS 29 | 36
Two or three pieces served with French fries and ginger slaw.

WILD ALASKA SALMON 29
Chargrilled and topped with sundried tomato basil butter. Served with almond basmati rice pilaf and seasonal vegetables.

PRAWN TEMPURA & CHIPS 24
Served with French fries and ginger slaw.

WILD TRUE COD CADDY GANTY 26
Wild Alaska true cod marinated in white wine and baked with breadcrumbs, sour cream, red onion, and dill. Served with almond basmati rice and seasonal vegetables.

TACOS

MAHI MAHI TACOS 19
Chargrilled and wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro. Served with chips and salsa.

BLACKENED ROCKFISH TACOS 18
Served in a warm flour tortilla with pineapple-mango salsa. Served with chips and salsa.

CRISPY COD TACOS 19
Served in a warm flour tortilla with crispy panko true cod, cabbage and salsa mayo. Served with chips and salsa.

N.W. STEAKS

ROYAL RANCH PRIME TOP SIRLOIN* GFA 29
Grilled to your liking and served with champ potatoes.

STEAK + PAN FRIED OYSTERS* | + 8
Fresh yearling oysters pan fried until golden brown. Served with champ potatoes.

STEAK + TEMPURA PRAWNS* | + 9
Dipped in award-winning tempura batter. Served with French fries.

ROYAL RANCH PRIME NEW YORK* GFA 38
Grilled to your liking and served with champ potatoes.

SPECIALS

- SUNDAY -

SURF + TURF* | \$29

Enjoy seasonal seafood specialties from Anthony's Seafood Company paired with our northwest top sirloin.

STEAK + PAN FRIED OYSTERS*

STEAK + TEMPURA PRAWNS*

- MONDAY -

ALL YOU CAN EAT PRAWNS | \$29

Dipped in our tempura batter.

- TUESDAY -

TACO TUESDAY | \$16

Mix and match any two tacos.

- WEDNESDAY -

**HALF PRICE
BOTTLE WINE WEDNESDAYS**

Enjoy your favorite Washington wines half price.

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