



SMALL PLATES

ESSENTIAL BAKING SOURDOUGH BREAD
IS AVAILABLE UPON REQUEST.

NORTHWEST HALF SHELL OYSTERS* GF

Ask your server for today's selection. Served with homemade cocktail sauce and cucumber mignonette.

ANTHONY'S CLAM CHOWDER | 7.5 | 12

Our award-winning creamy New England style clam chowder with potatoes and bacon.

CRAB + CORN CHOWDER | 12

SHRIMP COCKTAIL GF | 10

Oregon Coast bay shrimp with cocktail sauce.

BUFFALO CAULIFLOWER | 9

With blue cheese dressing.

WILD SEARED SALMON GF | 15

Flash seared in sesame-tamari sauce with wontons.

PAN FRIED OYSTERS GF | 15

Fresh yearling oysters pan fried until golden brown.

CRAB, SHRIMP + ARTICHOKE DIP | 18

Served with toasted sourdough.

CRISPY CALAMARI | 16

Served with lemon aioli.

HAWAIIAN AHI NACHOS* | 14

Served on homemade taro chips with wasabi aioli.

NORTHWEST MUSSELS GF | 12.5

STEAMED MANILA CLAMS | 18

Steamed in clam nectar with olive oil, garlic and lemon.

FRESH SALADS

STARTER SALADS

CLASSIC CAESAR | 8

BLUE CHEESE SALAD WITH SHRIMP | 9

HEARTS OF ROMAINE | 10

+ OREGON COAST BAY SHRIMP | 16

CRAB + GRAPEFRUIT SALAD | 19

Served with field greens, avocado, grapefruit and citrus vinaigrette.

ENTREE SALADS

CLASSIC CAESAR | 12

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

+ BLACKENED WILD SALMON | + 12

+ DUNGENESS CRAB | + 16

ALMOND CHICKEN SALAD GF | 19

Grilled chicken breast, crispy noodles and sesame tamari dressing.

ANTHONY'S COBB SALAD GF | 20

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.

FISH + CHIPS

Served with French fries + homemade tartar sauce.

WILD ALASKA HALIBUT + CHIPS | 26

Two pieces dipped in our award-winning light tempura batter.

+ THREE PIECES | +5

CRISPY PANKO TRUE COD + CHIPS | 20

Wild Alaska true cod lightly panko crusted.

+ THREE PIECES | +4

PRAWN TEMPURA + CHIPS | 22

SHELLFISH

LOBSTER SPECIAL!

Available Monday through Thursday for a limited time!

OVEN ROASTED LOBSTER TAIL **GF** | 26

North Atlantic lobster tail oven roasted with butter and served with champ potatoes and seasonal vegetables.

ROASTED GARLIC PRAWNS **GF** | 22

Oven roasted with garlic butter and lemon. Finished with gremolata and served with almond basmati rice and vegetables.

PAN FRIED OYSTERS* **GF** | 28

Fresh yearling oysters pan fried until golden brown. Served with almond basmati rice.

DUNGENESS CRAB **GF** | 39

One pound steamed or chilled and served in the shell.

NORTHWEST CIOPPINO | 26

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth.

TACOS

Our tacos are served with corn tortilla chips and salsa.

MAHI MAHI TACOS | 19

Chargrilled and wrapped in warm flour tortillas with salsa mayo, tomatoes and cilantro.

CHICKEN TACOS | 16

Served on corn tortillas crispy chicken, salsa mayo, slaw, corn relish and jalapeno.

BLACKENED ROCKFISH TACOS | 18

Served in a warm flour tortilla with pineapple-mango salsa.

CRISPY COD TACOS | 17

Served in a warm flour tortilla with crispy panko true cod, cabbage and salsa mayo.

JOIN US FOR TACO TUESDAY | \$15

Mix and match any two tacos from above!
Served with chips and salsa.

OFF THE GRILL

Enjoy a cup of our award-winning clam chowder or starter classic Caesar with the purchase of any of our entrees | +6

FRESH IDAHO RAINBOW TROUT | 26

Chargrilled and finished with melting leeks, crispy bacon and beurre blanc.

KALBI CHICKEN BOWL | 19

With sesame tamari glaze over pineapple Jasmine rice, seasonal greens and creamy sesame dressing.

WILD SALMON BOWL | 25

Chargrilled with ponzu sauce over pineapple Jasmine rice, seasonal greens and creamy sesame dressing.

ROYAL RANCH PRIME

TOP SIRLOIN* **GF** | 29

Grilled to your liking and served with champ potatoes.

ROYAL RANCH NEW YORK

STRIP STEAK* | 35

Grilled to your liking and served with champ potatoes.

ENJOY SURF + TURF!

Our Royal Ranch Prime top sirloin paired with your choice of the following:

STEAK + ROASTED SCAMPI PRAWNS | 36

STEAK + PAN FRIED OYSTERS | 34

STEAK + TEMPURA PRAWNS | 38

FOLLOW US!



@anthonysrestnw

*May be cooked to order. Consuming raw or undercooked meat 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.

WEEKLY SPECIALS

SUNDAY -

SURF + TURF | \$26

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

MONDAY -

ALL YOU CAN EAT PRAWNS | \$26

Enjoy all you can eat prawns dipped in our tempura batter.

TUESDAY -

TACO TUESDAY | \$15

Mix and match any two tacos. Served with chips and salsa.

WEDNESDAY -

HALF PRICE BOTTLE WINE WEDNESDAYS

Enjoy one of your favorite Washington wines half price
- ALL NIGHT LONG!

BURGERS + SANDWICH

SEAFOOD GRILL CHEESEBURGER* GF | 19.5

With pickles, relish, lettuce, tomato, onion and grilled onion mayo.

+ IMPOSSIBLE VEGGIE BURGER GF | + 1.5

+ WITH BACON | + 2.25

+ WITH AVOCADO | + 1

WILD SALMON BURGER | 25

Chargrilled wild salmon with tomato basil mayo.

CRAB + SHRIMP ROLL | 18

Wild Patagonia shrimp and Dungenes crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing.

BERING SEA COD BURGER | 18

True cod lightly panko crusted and served with lettuce, tomato and our homemade tartar sauce

BUTTERMILK FRIED CHICKEN BURGER | 17

With crispy bacon, lettuce, tomato and mayo.

TONIGHT'S FISH

WILD TRUE COD CADDY GANTY | 23

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.

WILD SOCKEYE SALMON | 26

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

NORTHWEST BLACKENED ROCKFISH | 20

Blackened and finished with pineapple-mango salsa. Served with almond basmati rice pilaf and seasonal vegetables.

HOUSE FAVORITES

ISLAND POKE BOWL | 25

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.

FETTUCCINE ALFREDO | 15

With mushrooms, zucchini, tomatoes and fresh herbs in garlic cream sauce.

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

SMOKED SALMON FETTUCCINE | 24

Wild Alaska smoked salmon, garlic cream sauce, fresh dill, lemon & capers.

CHICKEN MARSALA | 21

Pan seared with mushrooms and Marsala sauce over fresh fettuccine and topped with frizzed onions.

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