



## SMALL PLATES

ESSENTIAL BAKING SOURDOUGH BREAD  
IS AVAILABLE UPON REQUEST.

### ANTHONY'S CLAM CHOWDER | 7.5 | 12

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

### FIRE ROASTED TOMATO BASIL SOUP | 7.5

### SHRIMP COCKTAIL GF | 10

*Oregon Coast bay shrimp with cocktail sauce.*

### TEMPURA ASPARAGUS | 10

*With orange saffron aioli.*

### WILD SEARED SALMON GF | 14

*Flash seared in sesame-tamari sauce with wontons.*

### PAN FRIED OYSTERS GF | 14

*Fresh yearling oysters pan fried until golden brown.*

### SHRIMP + ARTICHOKE DIP | 14

*Served with toasted sourdough.*

### CRISPY CALAMARI | 15

*Served with lemon aioli.*

### NORTHWEST MUSSELS GF | 12.5

### STEAMED MANILA CLAMS | 18

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

### OYSTERS ON THE HALF SHELL\* | MP

*Please ask your server for today's selections.*

*Served with cucumber mignonette and cocktail sauce.*

## FRESH SALADS

### STARTER SALADS

#### CLASSIC CAESAR | 7.5

#### BLUE CHEESE SALAD WITH SHRIMP | 8.5

#### HEARTS OF ROMAINE | 9

+ OREGON COAST BAY SHRIMP | 16

### ENTREE SALADS

#### CLASSIC CAESAR | 12

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

+ BLACKENED WILD SALMON | + 12

#### ALMOND CHICKEN SALAD GF | 18

*Grilled chicken breast, crispy noodles and sesame tamari dressing.*

#### ANTHONY'S COBB SALAD GF | 19

*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.*

#### WILD SEARED SALMON SALAD | 26

*Flash seared in sweet sesame-tamari sauce over field greens, crispy rice, mango, avocado, red pepper and ginger.*

## FISH + CHIPS

*Served with French fries + homemade tartar sauce.*

#### WILD ALASKA HALIBUT 'N CHIPS | 26

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

+ THREE PIECES | + 4

#### CRISPY PANKO TRUE COD & CHIPS | 19

*Two pieces of wild Alaskan true cod lightly panko crusted.*

+ THREE PIECES | + 3

#### PRAWN TEMPURA 'N CHIPS | 21

#### CRISPY BAY SCALLOPS 'N CHIPS | 19

\*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.

## FISH TACOS

Our fish tacos are served with corn tortilla chips and salsa.

### MAHI MAHI TACOS | 18

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

### STEAK TACOS | 17

Served in a warm flour tortilla with seasoned slow roasted top sirloin, cabbage and salsa mayo.

### BLACKENED ROCKFISH TACOS | 17

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

### CRISPY COD TACOS | 16

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

### JOIN US FOR TACO TUESDAY | \$15

Mix and match and two tacos from above!

Served with chips and salsa.

## N.W. SHELLFISH

### ROASTED GARLIC PRAWNS GF | 21

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

### PAN FRIED OYSTERS\* GF | 26

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

### NORTHWEST CIOPPINO | 26

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

## 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 ALASKA LINGCOD | 24

Chargrilled with hazelnut butter and finished with a rhubarb coulis. Garnished with rhubarb relish.

### WILD ALASKA SALMON BOWL | 24

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.

+ ROASTED SCAMPI PRAWNS | +7

+ PAN FRIED OYSTERS | +5

+ TEMPURA PRAWNS | +7

### ROYAL RANCH NEW YORK

#### STRIP STEAK\* | 34

Grilled to your liking and served with champ potatoes.

## FOLLOW US!



@anthonysrestnw

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# 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 and two tacos. Served with chips and salsa.

## WEDNESDAY -

### **HALF PRICE WINE WEDNESDAYS**

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

# TONIGHT'S FISH

### **WILD TRUE COD CADDY GANTY | 21**

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 ALASKA SILVER SALMON | 29**

Premium frozen silver alder planked with smoked, sweet red pepper beurre blanc. Served with champ potatoes and seasonal vegetables.

### **NORTHWEST BLACKENED ROCKFISH | 19**

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

# BURGERS + SANDWICH

### **SEAFOOD GRILL CHEESEBURGER\* GF | 18.5**

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

+ IMPOSSIBLE VEGGIE BURGER GF | + 1.5

+ WITH BACON | + 2.25

+ WITH AVOCADO | + 1

### **WILD ALASKA SALMON BURGER | 24**

Chargrilled wild salmon with tomato basil mayo.

### **PINK PATAGONIA SHRIMP ROLL | 17**

Wild Patagonia shrimp 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.

# HOUSE FAVORITES

### **ISLAND POKE BOWL | 24**

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 | 14**

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

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

### **SMOKED SALMON FETTUCCINE | 23**

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

### **CHICKEN FRIED STEAK\* | 20**

Crispy buttermilk fried Double R Ranch top sirloin topped with sausage gravy and served with champ potatoes and seasonal vegetables.

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