



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.

SHRIMP COCKTAIL **GF** | 10

Oregon Coast bay shrimp with cocktail sauce.

TEMPURA GREEN BEANS | 10

With orange saffron aioli.

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.

SHRIMP + ARTICHOKE DIP | 14

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

ENTREE SALADS

CLASSIC CAESAR | 12

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

+ BLACKENED WILD SALMON | + 12

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.

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 + CHIPS | 26

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

+ THREE PIECES | +4

CRISPY PANKO TRUE COD + CHIPS | 20

Wild Alaskan true cod lightly panko crusted.

+ THREE PIECES | +5

PRAWN TEMPURA 'N CHIPS | 22

CRISPY BAY SCALLOPS 'N CHIPS | 20

FISH TACOS

Our fish 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.

STEAK TACOS | 18

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

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.

N.W. SHELLFISH

ROASTED GARLIC PRAWNS GF | 22

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

PAN FRIED OYSTERS* GF | 28

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.

FRESH NORTHWEST ROCKFISH GF | 21

Seasoned with blackfish seasoning, basted with chipotle butter and finished with roasted corn salsa.

WILD ALASKA 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.

+ ROASTED SCAMPI PRAWNS | +7

+ PAN FRIED OYSTERS | +5

+ TEMPURA PRAWNS | +7

ROYAL RANCH NEW YORK

STRIP STEAK* | 35

Grilled to your liking and served with champ potatoes.

FOLLOW US!



@anthonysrestnw

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 WINE WEDNESDAYS

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

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 ALASKA SILVER SALMON | 29

Chargrilled with citrus butter and topped with peach-nectarine salsa. 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.

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 | 25

Chargrilled wild salmon with tomato basil mayo.

PINK PATAGONIA SHRIMP ROLL | 18

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 | 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.

FETTUCCHINE ALFREDO | 15

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

+ OREGON COAST BAY SHRIMP | + 6

+ CHICKEN | + 7

SMOKED SALMON FETTUCCHINE | 24

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

CHICKEN FRIED STEAK* | 21

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

*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.