



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.

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.

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

+ BLACKEND WILD SALMON | + 12

ALMOND CHICKEN SALAD GF | 15

Grilled chicken breast, crispy noodles and sesame tamari dressing.

ANTHONY'S COBB SALAD GF | 18

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.

NORTHWEST CIOPPINO + CAESAR | 21

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth paired with our classic Caesar salad.

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 | 19

Wild Alaskan true cod lightly panko crusted.

+ THREE PIECES | +4

PRAWN TEMPURA + CHIPS | 18

CRISPY BAY SCALLOPS + CHIPS | 18

*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.

LUNCH BOWLS

WILD ALASKA SALMON BOWL | 23

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

KALBI CHICKEN BOWL | 18

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

ISLAND POKE BOWL | 24

Raw South Pacific yellowfin ahi poke marinated in chili, ginger, sesame and soy. Over jasmine rice with edamame, pineapple chutney, seaweed salad and sesame cabbage.

TODAY'S SEAFOOD

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

ROASTED GARLIC PRAWNS GF | 18

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

PAN FRIED OYSTERS* GF | 23

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

SMOKED SALMON FETTUCCINE | 21

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

NORTHWEST BLACKENED ROCKFISH GF | 18

Blackened and finished with pineapple-mango salsa.

Served with almond basmati rice pilaf and seasonal vegetables

BURGER + SANDWICHES

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.

GRILLED CHEESE & TOMATO SOUP | 15

Crispy grilled cheese paired with tomato soup.

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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!

COCKTAILS

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.

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.

NON-ALCOHOLIC

Anthony's Homemade Lemonade | 5

Best of Season Lemonade | 6

Our signature homemade lemonade with best of season fruit.

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.

WINES BY THE GLASS

WHITES

Riesling - Chateau Ste. Michelle | 7

Chardonnay - Anthony's by Buried Cane | 7

Chardonnay - Anthony's by Gordon Estate | 8.5

Rose - 14 Hands | 9.5

Albarino - Idilico | 10

Sauvignon Blanc - Hedges Family Estate "CMS" | 8.5

Sauvignon Blanc - Chateau Ste. Michelle | 8.5

REDS

Cabernet Sauvignon - Anthony's by Buried Cane | 7

Cabernet Sauvignon -

Nelms Road by Woodward Canyon | 12

Merlot - 14 Hands | 7.5

Red Blend - Saviah Cellars "The Jack" | 10

Pinot Noir - Big Fire | 10

ON DRAFT + BOTTLED

We're proud to support our local craft breweries.

\$6 DRAFT BEER

Anthony's IPA by Narrows Brewing

Farmstrong Brewing Cold Beer Pilsner

Scuttlebutt Brewing Anthony's Pale Ale

\$6.5 DRAFT BEER

7 Seas Brewing Cutt's Amber Ale

Elysian Brewing Immortal IPA

Lazy Boy Hefeweizen

Maritime Old Seattle Lager

\$7 DRAFT BEER

Seapine Citra IPA

BOTTLED BEER

Budweiser and Bud Light | 6

Tieton Wild Mountain Hard Apple Cider | 6.5

Corona | 6.5

Deschutes Black Butte Porter | 6.5

Heineken | 6.5

O'Douls (Alcohol Free) | 6