TO SHARE

CRISPY CALAMARI 19
Served with toasted almond romesco aioli.

SHRIMP COCKTAIL GFA 12
With Oregon Coast bay shrimp.

CILANTRO-PESTO PRAWNS 19
Basted with cilantro pesto, chargrilled and served over corn bread pudding.

PORTOBELLO MUSHROOMS (VEGETARIAN) 14
Crispy panko crusted slices of portobello mushrooms. Served with almond romesco aioli.

DUNGENESS CRAB COCKTAIL GFA 24
With homemade cocktail sauce.

SHAKING BEEF* 18
Tender beef seared with red onion, hot red peppers and a garlic-tamari lime glaze.

CRAB & SHRIMP DIP 20
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan served with flatbread.

SOUPS AND SALADS

TOMATO BASIL SOUP 9 | 12
Fire roasted tomato basil soup topped with crème fraîche.

CRAB & CORN CHOWDER 14
A creamy chowder with Dungeness crab, corn, celery, onion, potatoes and thyme.

HEARTS OF ROMAINE 10
Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.
ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 19

SEASONAL TOMATO SALAD 11
Fresh beefsteak tomatoes and heirloom tomatoes tossed with fresh basil vinaigrette, croutons and Parmesan.

CLASSIC CAESAR SALAD GFA 9
With Parmesan frico and bacon.
ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 18

ROTISSERIE CHICKEN COBB GFA 28
Rotisserie chicken, avocado, tomato, Alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.

FROM THE SEA

WILD ALASKA HALIBUT 47
Fresh wild Alaska halibut chargrilled and finished with lemon-oregano butter. Served with craisin pistachio rice pilaf.

FISH & CHIPS 25 | 28
Three or four pieces of wild Alaska true cod panko crusted and served with French fries.

BBQ GARLIC PRAWNS GFA 26
Sautéed New Orleans style with garlic butter, spices, red potatoes and seasonal vegetables.

FRESH WILD ALASKA SILVER SALMON 32
Fresh wild Alaska silver salmon chargrilled with citrus butter and finished with fresh peach-nectarine salsa. Served with cornbread pudding and seasonal vegetables.

ROASTED SCAMPI PRAWNS GFA 29
Jumbo wild prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served over a bed of fettuccine.

WILD ALASKA LINGCOD 32
Potato crusted wild Alaska lingcod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. Served with craisin pistachio rice pilaf.

MARGARITA PRAWN FETTUCCINE 29
Jumbo wild prawns butterflied, roasted with margarita butter and sprinkled with cilantro and lime zest. Served over a bed of fettuccine.

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Anthony’s is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

*DINING SERVED DAILY | ANTHONYS.COM

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING “GLUTEN FREE” INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.
HOUSE FAVORITES

HOUSE-GROUND BURGER* GFA 20
Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

NORTHWEST SALMON SALAD GFA 29
Chargrilled wild Alaska silver salmon with citrus butter and finished with peach-nectarine salsa and served over seasonal greens with toasted hazelnuts, fresh peach slices and citrus shallot dressing.

THICK CUT PORK CHOP* 36
Salmon Creek Farms bone in pork chop finished with fresh ginger sauce and local peach-nectarine salsa. Served with cornbread pudding.

HEARTHFIRE JAMBALAYA 26
A richly flavored Cajun dish with rotisserie chicken, Andouille sausage, prawns, Oregon Coast bay shrimp, tomatoes, feta, green pepper and basmati rice.

GARLIC-HERB CHICKEN DINNER GFA 29
One-half fresh Washington chicken basted with fresh herbs, citrus and garlic. Served with champ potatoes and seasoned vegetable.

ST. LOUIS STYLE RIBS 39
Spice rubbed, glazed with maple-chipotle barbecue sauce and slow roasted in our rotisserie. Served with savory cornbread pudding and seasonal vegetable.

CHICKEN & PROSCIUTTO MAC N' CHEESE 26
Corkscrew pasta tossed with creamy white cheddar cheese sauce, rotisserie chicken, prosciutto and peas. Topped with golden panko crumbs.

FROM THE ROTISSERIE

DOUBLE R RANCH FLANK STEAK*
Signature Double R Ranch flank steak spice rubbed, grilled to your liking and finished with chipotle lime butter. Served with cornbread pudding.

STEAK & TOMATOES* GFA
Double R Ranch Prime top sirloin applewood grilled to your liking and served with beefsteak tomatoes and fresh basil vinaigrette. Topped with frizzled onions.

ROYAL RANCH PRIME TOP SIRLOIN* GFA
Applewood grilled to your liking and served with champ potatoes and seasonal vegetables.

STEAK & PRAWNS* GFA
White prawns hearth oven roasted with garlic butter and sprinkled with gremolata paired with a Royal Ranch Prime top sirloin. Served with champ potatoes and seasonal vegetables.

DOUBLE R RANCH RIBEYE* GFA
45-day aged, 14 ounce ribeye grilled to your liking with a basil demi butter. Served with champ potatoes and seasonal vegetables.

STEAK & BBQ PRAWNS* GFA
Royal Ranch Prime top sirloin applewood grilled to your liking and paired with New Orleans style prawns. Served with champ potatoes and seasonal vegetables.

NORTHWEST TENDERLOIN FILET*
A petite filet seared to your liking with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING “GLUTEN FREE” INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

Our meats come from the finest Northwest ranches and farms like Royal Ranch, a regenerative ranching model which results in beef with a consistency and flavor profile that’s truly unmatched.