



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

Proudly serving local Avenue Bread sourdough bread with all our entrees.

SMALL PLATES

Oregon Coast Shrimp Cocktail | 12

Fresh Puget Sound Mussels

With shallots, herbs and white wine | 16

Crispy Calamari with Lemon Aioli | 18

Northwest Manila Clams **GF**

Steamed in clam nectar with olive oil, garlic and lemon | 18

Oregon Coast Shrimp & Artichoke Dip

Oregon Coast shrimp, diced onions, artichoke hearts, Parmesan with our crab veloute. Served with sourdough bread | 16

Tempura Seared Ahi Roll*

Flash seared ahi with fresh ginger sauce | 18

Hawaiian Ahi Nachos*

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli | 17

Crispy Coconut Prawns

Served with ginger plum sauce | 17

CHOWDERS & SALADS

FRESH, LOCAL PRODUCE

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5 | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask your server about today's selection | 11

Anthony's Cobb Salad **GF**

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons, bacon, seasonal market greens tossed with fresh basil vinaigrette and blue cheese | 25

SEAFOOD FAVORITES

ANTHONY'S SEAFOOD COMPANY IS COMMITTED TO RESPONSIBLY SOURCING THE FINEST SEAFOOD. ENJOY A GUEST FAVORITE TODAY!

Fresh Wild Alaska Halibut 'n Chips

Three pieces dipped in our tempura batter and served with ginger slaw | 36

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces of wild Alaska true cod lightly panko crusted.

Served with ginger slaw and French fries | 24

4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 27

Oregon Coast Shrimp Fettuccine **GF**

Oregon Coast bay shrimp, pasta and vegetables with garlic cream sauce | 24

Wild Alaska Smoked Salmon Fettuccine **GF**

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan | 24

TONIGHT'S FEATURES

ANTHONY'S OWNS AND OPERATES OUR OWN SEAFOOD COMPANY TO ENSURE OUR GUESTS ENJOY THE FRESHEST SEASONAL PREMIUM FISH AND SHELLFISH AVAILABLE.

SAMPLE MENU

Fresh Northwest seafood is Anthony's priority; it's who we are!

All of our menus vary based on our Chef's daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus.

Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony's Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony's restaurant.

Please call your local Anthony's for today's selections.

SHELLFISH

Pan Fried Willapa Bay Oysters* GF

Fresh yearling oysters served with almond basmati rice pilaf | 28

Roasted Scampi Prawns GF

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables | 29

Alaska Weathervane Scallops GF

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf | 42

Seafood Fettuccine GF

Ocean prawns, Oregon bay shrimp, Manila clams, Northwest mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 32

N.W. STEAKS

Chargrilled Cheeseburger* GF

Grilled to your liking. Served with lettuce, tomato and onion mayo | 19
Avellino Gluten Free Bakery bun available upon request

Northwest Top Sirloin* GF

A hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetable | 34

Certified Angus Beef® Tenderloin Filet*

A petite Northwest tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetable | 49

SURF & TURF! Add one of Anthony's Signature Seafood items.

Roasted Garlic Prawns | Add 12

Pan Fried Oysters* | Add 10

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