



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Crispy Calamari with Lemon Aioli | 18

Northwest Manila Clams **GF**

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

Wild Seared Poke **GF**

Flash seared in sweet sesame-tamari sauce with wontons | 15

Dungeness Crab, Shrimp & Artichoke Dip

Served warm with sourdough bread | 19

Hawaiian Ahi Nachos*

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

CHOWDERS & SALADS

FRESH, NORTHWEST
SEASONAL PRODUCE

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 8.5

A bowl of Anthony's Award-Winning Clam Chowder | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 11

Anthony's Cobb Salad **GF**

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

SEAFOOD FAVORITES

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

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces panko crusted. Served with ginger slaw and French fries | 24

Four Piece Crispy Panko Wild Alaska True Cod 'n Chips | 27

Fresh Wild Alaska Halibut 'n Chips

Three pieces dipped in our tempura batter and served with ginger slaw | 38

Northwest Wild Salmon Tacos

Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas. Served with chips and salsa | 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

Dungeness Crab Fettuccine GF

Fresh Dungeness crab, mushrooms, zucchini and fresh herbs tossed with garlic cream sauce | 44

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

N.W. STEAKS & BURGERS

Old Mill Wagyu Burger* GF

Chargrilled to your liking with white cheddar cheese, caramelized onions, lettuce, tomato and an aged balsamic reduction | 19

Impossible Veggie Patty (+2)

Snake River Farms Wagyu Top Sirloin* GF

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

Certified Angus Beef® Tenderloin Filet*

A petite hand-cut 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

Tempura 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.