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**SMALL PLATES**

**JOHNSON & GUNSTONE CLAMS**

**OREGON COAST SHRIMP COCKTAIL**  13

**CRISPY CALAMARI WITH LEMON AIOLI**  19

**NORTHWEST MANILA CLAMS GF**
Steamed in clam nectar with olive oil, garlic and lemon  19

**HAWAIIAN AHI NACHOS**
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli  17

**DUNGENESS CRAB, SHRIMP & ARTICHOKE DIP**  20

**FRESH PUGET SOUND MUSSELS**
Served with shallots, herbs and white wine  17

**FRESH OYSTERS ON THE HALF SHELL**  GF
Served with our homemade cocktail sauce and cucumber mignonette.
Your server will describe today’s selection.

**CHOWDERS & SALADS**

**FRESH, LOCAL PRODUCE**

**ANTHONY’S AWARD-WINNING CLAM CHOWDER**
New England style clam chowder with potatoes and bacon  9  14

**CLASSIC CAESAR SALAD**  10

**BLUE CHEESE SALAD WITH SHRIMP**  11

**NORTHWEST SEASONAL SALAD**  GF
Please ask your server about today’s selection  12

**ANTHONY’S COBB SALAD**  GF
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese  26

**CRISPY PANKO WILD ALASKA TRUE COD ‘N CHIPS**
Three pieces lightly panko crusted. Served with ginger slaw and French fries  26

**4 PIECES OF CRISPY PANKO WILD ALASKA TRUE COD ‘N CHIPS**  29

**WILD NORTHWEST SALMON TACOS**
Spicy seared salmon in warm flour tortillas with cabbage and salsa mayo.
Served with chips and salsa  24

**PAN FRIED WILLAPA BAY OYSTERS**  GF
Fresh yearling oysters served with almond basmati rice pilaf  29

**FRESH NORTHWEST ROCKFISH TACOS**
Rubbed with Cajun spices and topped with pineapple-mange salsa in a warm flour tortilla. Served with chips and salsa  19

**CHARGRILLED CHEESEBURGER**  GF
Grilled to your liking and topped with lettuce, tomato and onion mayo.
Served with French fries  20

**PRAWN TEMPURA**
Dipped in our tempura batter and served with ginger slaw  29

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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

Dungeness Crab Cakes
All Dungeness crab! Served with ginger plum sauce, beurre blanc, almond basmati rice pilaf and seasonal vegetable | 49

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

Dungeness Crab & Shrimp Fettucine GF
Dungeness crab, bay shrimp, pasta and vegetables with garlic cream sauce | 39

Roasted Garlic Dungeness Crab GF
Oven roasted in the shell with garlic, green beans, red potatoes and dipping butter | 46

N.W. STEAKS

Northwest Top Sirloin* GF
A hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetables | 36

Northwest Tenderloin Filet*
A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables | 49

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

Roasted Scampi Prawns | Add 13
Prawn Tempura | Add 13
Pan Fried Willapa Bay Oysters* | Add 11

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YOUR HOME FOR NORTHWEST SEAFOOD
SEASONAL COMMITMENT TO LOCAL FAMILY OWNED

BR12.1

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