



Selections TO SHARE

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

20

SHAKING BEEF* GFA

Tender beef, hot red peppers, red onion, garlic, tamari-lime glaze and iceberg lettuce.

22

NORTHWEST MUSSELS GFA

With shallots, herbs and white wine.

19

CRAB STUFFED MUSHROOMS

Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

17

SURF & TURF TOWER*

Indulge in the best of both worlds with Shaking Beef*, Hawaiian Ahi Nachos and Crispy Calamari.

60

CRISPY CALAMARI

With lemon aioli.

20

HAWAIIAN AHI NACHOS*

Served on homemade taro chips with wasabi aioli.

19

DUNGENESS CRAB DIP

A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with sourdough bread.

20

STEAMED MANILA CLAMS GFA

Steamed in clam nectar with olive oil, garlic and lemon.

21

CHOWDER and SALAD

ANTHONY'S CLAM CHOWDER

9 | 14

A creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR GFA

11

Crisp romaine, homemade dressing and croutons finished with Parmesan.

SHRIMP & BLUE CHEESE SALAD

12

Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

N.W. SEASONAL SALAD

14

Your server will describe today's selection.

ANTHONY'S COBB SALAD GFA

28

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

FRESH OYSTERS ON THE HALF SHELL* GFA

We're offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

Please ask your server for today's selection!

MP

Northwest MEATS

DOUBLE R RANCH SIGNATURE TOP SIRLOIN* GFA 45

10 ounce, grilled to your liking with Anthony's special blend seasoning and butter. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.

PETITE DOUBLE R RANCH SIGNATURE TOP SIRLOIN* GFA 32

NORTHWEST TENDERLOIN FILET* 56

A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and asparagus.

8 OUNCE NORTHWEST FILET* GFA 69

DOUBLE R RANCH RIBEYE* GFA 65

14 ounces and grilled to your liking. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.

SURF & TURF*

A petite Northwest top sirloin paired with any of our seafood selections from our very own, Anthony's Seafood Company.

STEAK & PAN FRIED OYSTERS* GFA 44

STEAK & SCAMPI PRAWNS* GFA 46

STEAK & TEMPURA PRAWNS* 45

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

WE OFFER A DAILY 'FRESH SHEET'

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily fresh sheet alongside our dinner menus; all sourced exclusively from our very own Anthony's Seafood Company.

Led by Tim Ferleman, a long time Anthony's chef and avid fisherman, our seafood company is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

Anthony's FAVORITES

FISH & CHIPS

Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw.

29

PAN FRIED OYSTERS* GFA

Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with almond basmati rice pilaf and seasonal vegetables.

32

PORTOBELLO MUSHROOMS GFA

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

25

SEAFOOD FETTUCCINE GFA

Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

38

ROASTED SCAMPI PRAWNS GFA

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

30

ALASKA WEATHERVANE SCALLOPS GFA

Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

42

ANTHONY'S LOBSTER DINNER GFA

Australian lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables.

MP

Celebrate your VALENTINE

VALENTINE'S DAY

TOAST FOR TWO* GFA

Two glasses of Domaine Ste. Michelle Brut paired with four oysters on the half shell. Served with cucumber mignonette and lemon.

29

FRESH WILD ALASKA KING SALMON

Alder planked and finished with a champagne and rose peppercorn sauce*. Served with almond basmati rice pilaf and seasonal vegetables.

*TREE NUT ALLERGEN

59

LOBSTER RISOTTO

North Atlantic lobster meat, our creamy lemon risotto, lobster tarragon cream and fresh chives.

36

FILET OSCAR*

Our Northwest filet crowned with Dungeness crab and bearnaise. Served with champ potatoes and seasonal vegetables.

65

JOIN US FOR THREE FOR \$33 SUNSET DINNERS!

Enjoy a three course dinner Monday-Friday until 5:30 PM featuring some Anthony's classics and new favorites.

N.W. Dungeness CRAB

DUNGENESS CRAB FETTUCCINE

Fresh fettuccine, Dungeness crab, tomatoes, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

41

DUNGENESS CRAB DINNER

Steamed or chilled served with homemade Louie dressing and dipping butter.

45

NORTHWEST CIOPPINO GFA

Dungeness crab, wild salmon, Manila clams, Northwest mussels and Alaska cod in seasoned tomato-basil broth.

44

DUNGENESS CRAB CAKES

Golden sautéed cakes over ginger plum sauce and beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables.

50

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