




# ANTHONY'S

## HOMEPORT RESTAURANT

• FIND US ON UBEREATS! •

PLACE YOUR ORDER ONLINE OR CALL US AT, (425) 771-4400 • ANTHONYS.COM

### CHOWDER & SALADS

- Anthony's Award-Winning Clam Chowder**  
New England style clam chowder with bacon and potatoes - 7 / 11
- Classic Caesar Salad** - 7
- Blue Cheese Salad with Shrimp** - 7
- Baker's Bowl**  
Our toasted sourdough loaf filled with clam chowder. Served with a Caesar salad - 16
- Anthony's Cobb**   
Oregon Coast shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 19

### ANTHONY'S FEATURES

- Crispy Seared Oysters\***  
Crispy seared Willapa Bay oysters served with Cajun aioli - 19
- Halibut Caddy Ganty**  
Marinated in white wine and oven roasted with a topping of breadcrumbs, sour cream, red onion and fresh dill - 29
- Dungeness Crab & Shrimp Fettuccine**   
Dungeness crab, Oregon coast shrimp, pasta and vegetables tossed with garlic cream sauce - 26
- Roasted Scampi Prawns**   
Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata - 24
- Wild Silver Salmon**  
Chargrilled with sundried tomato basil butter - 29

## 3-COURSE SURF & TURF DINNER FOR \$30

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal seafood. Enjoy your choice of starter, Surf & Turf entree and dessert.

#### STARTER

Your choice of: **Classic Caesar Salad** • **Anthony's Clam Chowder**

#### ENTREE

- Double R Ranch Signature Top Sirloin\*** grilled to your liking and paired with your choice of one of our seasonal seafood specialties:
  - OSCAR** - crowned with Dungeness crab and bearnaise
  - CRISPY OYSTERS\*** - crispy seared Willapa Bay oysters
  - SCAMPI PRAWNS** - roasted with garlic butter, fresh lemon and gremolata

#### DESSERT

Your choice of: **Bailey's Irish Cream Chocolate Mousse** • **Cranberry & White Chocolate Cheesecake**

### CAFE FAVORITES

- Beach Burger\* & Fries**   
Chargrilled with lettuce, tomato, pickles, red onion, grilled onion mayo and secret sauce - 15  
Cheeseburger - 16 Impossible Burger Veggie Patty - 18
- Crispy Panko Alaska True Cod 'n Chips** - 18
- Mahi Mahi Tacos**  
Chargrilled with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo - 19
- Wild Salmon Ponzu Bowl**   
Chargrilled and glazed with ponzu sauce. Served over rice and a market green salad - 20
- Kalbi Chicken Bowl**   
With sesame and tamari glaze, served over rice with seasonal greens and sesame dressing - 18

### SHAREABLES

- Crispy Calamari with Lemon Aioli** - 14
- Dungeness Crab, Shrimp & Artichoke Dip** - 16
- Crispy Oysters\*** - 10


#### • LUNCH SPECIAL •

Offered from 12 P.M. to 3 P.M.

#### Crispy Pollock Tacos

Wild Alaska pollock with lime and cilantro and served in warm flour tortillas with cabbage, tomatoes and salsa mayo - 9

\*Consuming raw or undercooked seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

## WINE SELECTION

### WHITE WINE

- Riesling - Chateau Ste. Michelle - 7.5 / 30
- Chardonnay - Anthony's by Buried Cane - 7.5 / 30
- Chardonnay -  
Anthony's by Gordon Brothers - 8.5 / 34
- Pinot Gris - Latah Creek - 8.5 / 34
- Sparkling - Domaine Ste Michelle Brut - 7.5 / 36
- Albarino - Idilico - 10 / 40
- Semillon - L'Ecole 41 - 8.5 / 34
- Sauvignon Blanc - Sparkman "Pearl" - 10.5 / 42

### RED WINE

- Cabernet Sauvignon -  
Anthony's by Buried Cane - 7.5 / 30
- Cabernet Sauvignon - Nelms Road - 12.5 / 48
- Merlot - Red Diamond - 7.5 / 30
- Syrah - Boomtown by Dusted Valley - 10 / 40
- Pinot Noir - Big Fire - 11 / 44

### OTHER SELECTIONS

- Additional Bottle Selections
- Rob's Red Blend by Barnard Griffin - 30
- Merlot - Chateau Ste Michelle Canoe Ridge - 60
- Red Blend - Sparkman "Kindred" - 48

### CANNED WINES

- Anew Pinot Grigio or Rose - 7
- Merf Chardonnay or Cabernet Sauvignon - 7

### RETAIL SEAFOOD

- Frozen Oregon Coast Shrimp Meat (1lb) - \$8.99
- Frozen Sockeye Salmon Filet (1.4lb avg) - \$16
- Frozen Wild Patagonia Prawns (2lb bag) - \$17/bag
- Wild Alaskan Frozen at Sea Scallops -  
30/40 count (1.25lb bag) - \$17.95/bag
- Mukilteo Roasters - Anthony's Blend Coffee - \$8.95/bag



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## DESSERTS

### Bailey's Irish Cream Chocolate Mousse

Made with Fran's chocolate - 8

### Blackberry Cobbler

Blackberries under a tender, flakey crust - 9

### Cranberry & White Chocolate Cheesecake

Our creamy homemade cheesecake with our cranberry sauce finished with white chocolate shavings - 10

## BEER SELECTION

- Bud Light - 5.5
- Farmstrong Pilsner - 5.5
- Heineken - 6
- Scuttlebutt Brewing Porter - 6
- Widmer Hefeweizen - 6
- Beck's Non-Alcoholic - 6
- Alaskan Amber - 6
- Pacifico - 6
- Tieton Hard Apple Cider - 6.5

## COCKTAILS

- Moscow Mule - 9  
Made with Heritage Batch 12 vodka.
- Washington Martini - 12.5  
Your choice of Oola vodka, Dry Fly gin or vodka shaken with ice. Served straight up.
- Ruby Red & Tonic - 8.5  
A refreshing twist on a classic cocktail with Absolut Grapefruit vodka, tonic and lime.
- Anthony's Homemade Hard Lemonade - 8  
Made with lemonade and vodka.

## BEVERAGES

- Soda & Iced Tea  
Coke, Diet Coke or Sprite - 3.5
- Reed's Ginger Beer - 5.5
- Arnold Palmer  
A blend of our iced tea and fresh lemonade - 4
- Root Beer or Orange Cream Soda - 3.5
- Hot Chocolate - 3.5
- Hot Apple Cider - 4
- Anthony's Homemade Fresh Lemonade - 5
- S.Pellegrino Sparkling Water - 5

## WARMERS

- Hot Buttered Rum  
Anthony's homemade butter rum mix - 8.5
- Hot Apple Cider Toddy - 8.5
- Coffee Nudge  
Mukilteo Coffee, Kahlua, Brandy and creme de cocoa - 9.5