Small Plates

**Tempura Asparagus**
Served with saffron aioli - 9

**Dungeness Crab, Shrimp & Artichoke Dip**
Served with sourdough bread bites - 16

**Crispy Calamari with Lemon Aioli**
- 15

**Hawaiian Ahi Nachos**
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli - 16

**Northwest Manila Clams**
Steamed in clam nectar with olive oil, garlic and lemon - 18

Chowder & Salads

**Anthony’s Award-Winning Clam Chowder**
New England style cream clam chowder with bacon and potatoes - 7 / 11

**Classic Caesar Salad**
- 7

**Blue Cheese Salad with Shrimp**
- 8

**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 - 21

Anthony’s Favorites

**Crispy Panko Wild Alaska True Cod ’n Chips**
Three pieces lightly panko crusted and served with slaw and French fries - Four pieces - 23

**Dungeness Crab Cakes**
Sautéed with ginger plum sauce and beurre blanc and served with almond basmati rice pilaf and seasonal vegetables - 36

**Dungeness Crab & Shrimp Fettuccine**
Dungeness crab, shrimp, pasta and vegetables tossed with garlic cream sauce - 23

**Roasted Scampi Prawns**
Roasted with garlic butter and topped with gremolata. Served with almond basmati rice pilaf and seasonal vegetable - 26

**Alaska Weathervane Scallops**
Wild Gulf of Alaska scallops, pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf - 22

Tonight’s Fish

**Fresh Wild Alaska Halibut**
Chargrilled with lemon beurre blanc and fresh chive oil. Served with champ potatoes and seasonal vegetables - 38

**Fresh Wild Alaska Halibut ’n Chips**
Three pieces dipped in our light tempura batter and served with ginger slaw - 28

**Wild Alaska Black Cod**
Ginger-miso glazed and cashew crusted over crispy slaw, almond basmati rice pilaf and seasonal vegetables - 27

**Wild Alaska King Salmon**
Limited Availability - Chargrilled with sundried tomato-basil butter and served with champ potatoes and seasonal vegetables - 45

**Fresh Hawaiian Bigeye Ahi**
Sashimi grade ahi marinated in ginger tamari, charbroiled with wasabi-ginger butter and homemade pineapple chutney. Served with almond basmati rice pilaf - 34

**Blackened Fresh Northwest Rockfish**
Blackened and topped with pineapple-mango salsa. Served with almond basmati rice pilaf and seasonal vegetables - 21

**Fresh Wild Oregon Petrale Sole**
Marine Stewardship Council Certified Sustainable petrale sole breaded with crisp crumbs and pan seared with lemon and parsley. Served with almond basmati rice pilaf - 24

Northwest Steaks

**Snake River Farms Wagyu Top Sirloin**
A hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetables - 28

**Certified Angus Beef ® Brand Tenderloin Filet**
A hand-cut petite tenderloin filet with Gorganzola butter. Served with champ potatoes and seasonal vegetables - 36

N.W. Steak Add-Ons
Enhance your steak with an Anthony’s seafood add-on!

- **Prawns Tempura** - Add $9
- **Dungeness Crab Cake** - Add $12
- **Roasted Scampi Prawns** - Add $9

Oyster Festival

Freshly Shucked Oysters

**Oysters on the Half Shell**
Served with our cucumber mignonette and homemade cocktail sauce.

- **Anthony’s Select, Discovery Bay, WA** - $3.25 ea
- **Barron Point, Skookum Inlet, WA** - $3 ea
- **Kumamoto, Humboldt Bay, CA** - $4.25 ea

**Oyster Entrees**

- **Oyster Caesar**
  - Fresh pan fried oysters top our traditional Caesar salad - 19

- **Pan Fried Oysters**
  - Pan fried fresh yearling oysters from Willapa Bay - 24

- **Crispy Oyster Tonkatsu**
  - Crispy oysters drizzled with Tonkatsu sauce over ginger slaw and almond basmati rice pilaf - 21

- **Steak & Oysters**
  - A petite Snake River Wagyu top sirloin paired with your choice of pan fried oysters or crispy oysters tonkatsu - 34

*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, BEER & SPIRITS**
Specially curated wines, draft beers and cocktails that are uniquely Northwest.

**Northwest Wines**
Ask to see the wine list for additional bottled wine selections.

**Whites**
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass Price / Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling</td>
<td>Chateau Ste. Michelle - 7.5 / 30</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Anthony's by Buried Cane - 7.5 / 30</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Anthony's by Gordon Brothers - 8.5 / 34</td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>Latah Creek - 8.5 / 34</td>
</tr>
</tbody>
</table>

**Reds**
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass Price / Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>Anthony's by Buried Cane - 7.5 / 30</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Nelms Road - 12.5 / 48</td>
</tr>
<tr>
<td>Merlot</td>
<td>Red Diamond - 7.5 / 30</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Big Fire - 11 / 44</td>
</tr>
<tr>
<td>Red Blend</td>
<td>Sparkman Cellars “kindred” - 12.5 / 48</td>
</tr>
</tbody>
</table>

**Oyster Wine Pairings**
We are proud to feature these shellfish compatible wines from Washington family owned wineries. Enjoy!

- Sparkman Cellars “Pearl” – Sauvignon Blanc – Columbia Valley – 2019 – 10.5 / 42
- Idilico – Albarino – Yakima Valley – 2018 – 9.5 / 38

**Non- Alcoholic**
<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anthony’s Homemade Lemonade</td>
<td>5</td>
</tr>
<tr>
<td>NOjito</td>
<td>A refreshing mix of lime, lemon, mint and ginger - 5.5</td>
</tr>
<tr>
<td>Basil Pom</td>
<td>Basil muddled with lime and orange, shaken with pomegranate juice and lemonade - 5.5</td>
</tr>
</tbody>
</table>

**Dessert Selections**
Please ask your server for today’s seasonal flavors - 9

- **White Chocolate & Cherry Cheesecake**
  Our creamy homemade cheesecake and finished with Montmorency cherries and white chocolate shavings - 10

- **Anthony’s Burnt Cream**
  Made with Fran’s organic dark chocolate - 9

**Brews**
Featuring local breweries.

**Draft Beer**
- Farmstrong Brewing Cold Beer Pilsner - 5.5
- Scuttlebutt Brewing Anthony’s Pale Ale - 5.5
- Leavenworth Biers Whistling Pig Hefeweizen - 6
- Elysian Brewing Men’s Room Red Ale - 6
- Maritime Pacific Nightwatch Dark Amber Ale - 7
- Diamond Knot Brewing Co. IPA - 7

**By the Bottle**
- Bud Light - 5.5
- Heineken - 6
- Scuttlebutt Brewing Porter - 6
- Beck’s Non-Alcoholic - 6
- Pacifico - 6
- Tieton Hard Apple Cider - 6.5

**Specialty Cocktails**
- Moscow Mule
  Ginger beer, vodka and fresh lime over ice - 9
- Washington Martini
  Your choice of Oola vodka, Dry Fly gin or vodka shaken with ice, Served straight up - 12.5
- Ruby Red & Tonic
  A refreshing twist on a classic summer cocktail with zesty ruby red grapefruit flavored vodka, tonic and lime - 9
- Limoncello Drop
  Limoncello liqueur, vodka, and fresh lemonade. Served in a lemon-sugar rimmed glass - 9.5
- Northwest Old Fashioned - 12.5
- Prickly Pear
  Pear puree, tequila, soda, lemon and lime over ice - 8.5
- Oola Garden Cocktail
  Oola vodka, St-Germain, pineapple, bitters and mint with lemon-lime - 10
- Rye Speakeasy
  Woodinville Rye whiskey muddled with Carpano Antica, fresh orange and a cherry - 13
- Roasted Pear Martini
  Pear vodka, Riesling and pear puree in a cinnamon-sugar rimmed glass - 9.5
- Elder Manhattan
  Early Times Whisky, St-Germain and Angostura bitters - 10
- Pomegranate Drop
  Vodka and Cointreau muddled with pomegranate, lemon, lime and orange - 9.5

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