



## YOUR HOME FOR NORTHWEST SEAFOOD

SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

### TO START *and share*

#### ANTHONY'S CLAM CHOWDER 9 | 14

Creamy New England style clam chowder with red potatoes and bacon.

#### CLASSIC CAESAR GFA 11

#### 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.

#### CRISPY CALAMARI 19

With lemon aioli.

#### CRAB, SHRIMP & ARTICHOKE DIP 20

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

### LUNCH FAVORITES

#### ANTHONY'S COBB SALAD GFA 20

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

#### AVOCADO TOAST 19

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

#### HOUSE-GROUND BURGER & FRIES\* GFA 21

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.

IMPOSSIBLE BURGER | ADD \$3

#### KALBI CHICKEN BOWL GFA 21

Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.

#### ALMOND CHICKEN SALAD GFA 19

Julienned chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.

#### DUNGENESS CRAB & SHRIMP TOAST 20

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

### ANTHONY'S SEAFOOD

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

#### PAN FRIED OYSTERS\* GFA 29

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.

#### OREGON SHRIMP FETTUCCINE GFA 24

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

#### PRAWN TEMPURA 25

Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.

#### FISH & CHIPS 22 | 26

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

#### 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

### FISH TACOS *and combos*

#### MAHI MAHI TACOS 23

With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa

#### MAHI MAHI TACO & CHOWDER 21

One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

#### BLACKENED ROCKFISH TACOS 19

Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

#### ROCKFISH TACO & CHOWDER 18

One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

\*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.