



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

JOHNSON & GUNSTONE CLAMS
PENN COVE MUSSELS

Crispy Calamari with Lemon Aioli | 19

Fresh Puget Sound Mussels
With shallots, herbs and white wine | 17

Hawaiian Ahi Nachos*
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli | 18

Northwest Manila Clams GF
Steamed in clam nectar with olive oil, garlic and lemon | 19

Dungeness Crab, Shrimp & Artichoke Dip
Served with sourdough bread | 21

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

Anthony's Award-Winning Clam Chowder
New England style clam chowder with potatoes and bacon | 9

A bowl of Anthony's Award-Winning Clam Chowder | 14

Classic Caesar Salad | 10

Blue Cheese Salad with Shrimp | 11

Northwest Seasonal Salad GF
Please ask your server for 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

SEAFOOD FAVORITES

ANTHONY'S SEAFOOD
COMPANY IS COMMITTED
TO RESPONSIBLY
SOURCING THE FINEST
SEAFOOD. ENJOY A
GUEST FAVORITE TODAY!

Crispy Panko Wild Alaska True Cod 'n Chips
Three pieces of wild Alaska true cod lightly panko crusted.
Served with ginger slaw and French fries | 26

4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 29

Wild Alaska Halibut 'n Chips
Three pieces dipped in our tempura batter and served with ginger slaw | 36

Smoked Salmon Fettuccine GF
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill
and herbed cream sauce. Finished with grated Parmesan | 24

Northwest Cioppino GF
Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially
seasoned tomato-basil broth | 29

TONIGHT'S FEATURES

ANTHONY'S OWNS AND OPERATES OUR OWN SEAFOOD COMPANY TO ENSURE OUR GUESTS ENJOY THE FRESHEST SEASONAL PREMIUM FISH AND SHELLFISH AVAILABLE.

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

Pan Fried Willapa Bay Oysters* GF

Fresh yearling oysters served with almond basmati rice pilaf | 29

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

Alaska Weathervane Scallops GF

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf | 42

N.W. STEAKS

Northwest Top Sirloin* GF

A hand-cut top sirloin grilled to your liking. Served with a champ potatoes and seasonal vegetable | 36

Northwest Tenderloin Filet*

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetable | 49

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

Roasted Garlic Prawns | Add 13

Crispy Calamari | Add 12

Pan Fried Willapa Bay Oysters* | Add 11

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

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