



## YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

### SMALL PLATES

JOHNSON & GUNSTONE CLAMS  
PENN COVE MUSSELS

**Crispy Calamari with Lemon Aioli** | 18

**Hawaiian Ahi Nachos\*** | 17

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

**Fresh Puget Sound Mussels** | 16

With shallots, herbs and white wine.

**Seared Wild Salmon Poke\*** | 15

Flash seared in sweet tamari sauce with crispy wontons.

**Northwest Manila Clams** GF | 18

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

**Oregon Coast Shrimp & Artichoke Dip** | 16

Oregon Coast shrimp, diced onions, artichoke hearts, Parmesan with our crab veloute. Served with sourdough bread.

### CHOWDER & SALADS

FRESH, NORTHWEST  
SEASONAL PRODUCE

**Anthony's Award-Winning Clam Chowder**

New England style clam chowder with potatoes and bacon | 8.5

**A bowl of Anthony's Award-Winning Clam Chowder** | 13

**Classic Caesar Salad** | 9

**Blue Cheese Salad with Shrimp** | 10

**Northwest Seasonal Salad** GF

Please ask your server for today's selection | 11

**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 | 25

### 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 lightly panko crusted and served with ginger slaw and French fries | 24

**4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips** | 27

**Prawn Tempura**

Dipped in our tempura batter. Served with ginger slaw | 27

**Seafood Fettuccine** GF

White prawns, Oregon bay shrimp, Manila clams, Northwest mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 32

## 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 | 28

### **Alaska Weathervane Scallops GF**

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

### **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

### **Northwest Cioppino GF**

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

## N.W. STEAKS

### **Snake River Farms Wagyu Top Sirloin\* GF**

A hand-cut top sirloin grilled to your liking. Served with champ potatoes and seasonal vegetable | 34

### **Certified Angus Beef® 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 Scampi Prawns** | Add 12 **Tempura Prawns** | Add 12

**Pan Fried Willapa Bay Oysters\*** | Add 10

\*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.