



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 <small>GFA</small>	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

FISH & CHIPS	24 28
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.	
ANTHONY’S COBB SALAD <small>GFA</small>	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* <small>GFA</small>	21
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.	
IMPOSSIBLE BURGER <small>ADD \$3</small>	
KALBI CHICKEN BOWL <small>GFA</small>	21
Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.	
ALMOND CHICKEN SALAD <small>GFA</small>	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* <small>GFA</small>	29
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.	
OYSTER PO’BOY	24
Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade. Served with ginger slaw.	
OREGON SHRIMP FETTUCCINE <small>GFA</small>	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.	

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!

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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.