TO START and share

ANTHONY’S CLAM CHOWDER  9  | 14
Creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR  GFA  10

SHRIMP & BLUE CHEESE SALAD  11
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

N.W. SEASONAL SALAD  12
Your server will describe today’s selection.

CRISPY CALAMARI  18
Served with lemon aioli.

CRAB, SHRIMP & ARTICHOKE DIP  19
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  21  | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

ANTHONY’S COBB SALAD  GFA  19
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  18
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

HOUSE-GROUND BURGER & FRIES  GFA  19
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

IMPOSSIBLE BURGER  21

KALBI CHICKEN BOWL  GFA  20
Chargrilled chicken glazed with sweet tamari glaze. Served over Jasmine rice with a market green salad and sesame ginger dressing.

ALMOND CHICKEN SALAD  GFA  16
Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

DUNGENESS CRAB & SHRIMP TOAST  19
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with 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!

ANTHONY’S SEAFOOD

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

PAN FRIED OYSTERS*  GFA  26
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with French fries.

DUNGENESS CRAB STACK  GFA  26
Dungeness crab, mango and avocado with a mango-chive oil and pear-huckleberry sauce. Topped with microgreens.

OREGON SHRIMP FETTUCCINE  GFA  21
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

PRAWN TEMPURA  24
Ocean prawns dipped in our award-winning tempura batter with onion rings, French fries and ginger slaw.

FISH TACOS and combos

MAHI MAHI TACOS  21
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

MAHI MAHI TACO & CHOWDER  20
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.

BLACKENED ROCKFISH TACOS  18
Blackened rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

ROCKFISH TACO & CHOWDER  17
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.