



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

Avenue Bread sourdough available upon request.

Oregon Coast Shrimp Cocktail GF | 13

Dungeness Crab, Shrimp & Artichoke Dip | 20

Crispy Calamari with Lemon Aioli | 19

Northwest Clam & Mussel Combo GF

Steamed in nectar with olive oil, garlic and lemon | 19

Fresh Northwest Oysters on the Half Shell* GF

Please ask your server for today's selection.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

New England style chowder with potatoes and bacon | 9 | 14

Blue Cheese Salad with Shrimp | 11

Northwest Seasonal Salad GF

Please ask your server for today's selection | 12

Classic Caesar Salad GF | 10

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 | 22

LUNCH FAVORITES

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 | 24

Kalbi Chicken Bowl GF

Chargrilled and glazed with sweet tamari marinade.

Served over Jasmine rice with mixed greens and creamy sesame dressing | 20

Northwest Rockfish Tacos

Wrapped in a warm flour tortilla with tomatoes, salsa mayo and pineapple-mango salsa. Served with chips and salsa | 18

One Taco & Cup of Anthony's Chowder | 17

Chargrilled Mahi Mahi Tacos

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

One Taco & Cup of Anthony's Chowder | 19

Crispy True Cod Tacos

In a warm flour tortilla with cabbage, tomatoes and salsa mayo.

Served with chips and salsa | 19

One Taco & Cup of Anthony's Chowder | 18

TODAY'S SEAFOOD

We own and operate our own seafood company!

By inspecting each fish individually, we can guarantee that you are getting the very best!

Blackened Northwest Rockfish GF

Blackened, topped with pineapple-mango salsa and served with almond basmati rice pilaf and seasonal vegetables | 21

Pan Fried Oysters* GF

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with almond basmati rice pilaf | 26

Oregon Shrimp Fettuccine

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese | 21

Roasted Scampi Prawns GF

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables | 22

Cioppino & Caesar

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad | 24

Wild Alaska Halibut 'n Chips

Two pieces dipped in our tempura batter. Served with ginger slaw and French fries | 29

Chargrilled Wild Alaska Salmon Bowl GF

Glazed with ponzu sauce over Jasmine rice with mixed greens and creamy sesame dressing | 24

BURGERS & SANDWICHES

Chargrilled Cheeseburger* GF

Avellino Gluten Free Bakery bun available upon request

Grilled to your liking with lettuce, tomato and onion mayo | 19

Sub Impossible Veggie Patty | 21

Dungeness Crab & Shrimp Toast

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw | 19

Anthony's BLT

Grilled sourdough with bacon, lettuce, tomato and Dijon mayo. Served with French fries | 18

Wild Alaska Panko Crusted True Cod Burger

Avellino Gluten Free Bakery bun available upon request

Served open-faced with lettuce, tomato and tartar sauce | 18

*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.