



YOUR HOME FOR NORTHWEST SEAFOOD  
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

TO START *and share*

<b>ANTHONY’S CLAM CHOWDER</b>	9   14
Creamy New England style clam chowder with red potatoes and bacon.	
<b>CLASSIC CAESAR</b> <small>GFA</small>	11
<b>SHRIMP &amp; BLUE CHEESE SALAD</b>	12
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.	
<b>N.W. SEASONAL SALAD</b>	14
Your server will describe today’s selection.	
<b>CRISPY CALAMARI</b>	19
With lemon aioli.	
<b>CRAB, SHRIMP &amp; ARTICHOKE DIP</b>	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

<b>FISH &amp; CHIPS</b>	24   28
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.	
<b>ANTHONY’S COBB SALAD</b> <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.	
<b>AVOCADO TOAST</b>	19
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.	
<b>HOUSE-GROUND BURGER &amp; FRIES*</b> <small>GFA</small>	21
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.	
<b>IMPOSSIBLE BURGER</b>   ADD \$3	
<b>KALBI CHICKEN BOWL</b> <small>GFA</small>	21
Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.	
<b>ALMOND CHICKEN SALAD</b> <small>GFA</small>	19
Julienned chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.	
<b>DUNGENESS CRAB &amp; SHRIMP TOAST</b>	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.

<b>PAN FRIED OYSTERS*</b> <small>GFA</small>	29
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.	
<b>OYSTER PO’BOY</b>	24
Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade. Served with ginger slaw.	
<b>OREGON SHRIMP FETTUCCINE</b> <small>GFA</small>	24
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.	
<b>PRAWN TEMPURA</b>	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!*

**MP**

FISH TACOS *and combos*

<b>MAHI MAHI TACOS</b>	23
With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa	
<b>MAHI MAHI TACO &amp; CHOWDER</b>	21
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.	
<b>BLACKENED ROCKFISH TACOS</b>	19
Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.	
<b>ROCKFISH TACO &amp; CHOWDER</b>	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.