

small plates

Fresh Northwest Oysters on the Half Shell*	MP
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	
Quilcene Bay Manila Clams	24
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	
Dungeness Crab & Shrimp Dip	22
Creamy artichoke mix with Dungeness crab and Oregon Coast bay shrimp. Served with sourdough bread.	
Crispy Calamari with Lemon Aioli	19
Today's Seared Poke	19
Your server will describe today's selection.	
Crispy Oyster Tonkatsu	16
Drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper.	
Tempura Asparagus with Saffron Aioli	16
Hawaiian Ahi Nachos*	18
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.	

soup & salad

Anthony's New England Style Clam Chowder	9 14
Our award-winning creamy clam chowder with bacon and potatoes.	
Classic Caesar Salad	12
Crisp romaine with herbed croutons and Parmesan frico.	
Northwest Seasonal Salad	14
Your server will describe today's selection.	
Anthony's Cobb Salad	28
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	

lunchtime favorites

Dungeness Crab & Shrimp Toast	21
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.	
Pier 66 Cheeseburger*	24
Grilled to your liking with lettuce, tomato, and onion mayo. Served with crispy french fries.	
Kalbi Chicken	21
Chargrilled chicken breast glazed with sweet-tamari marinade over jasmine rice and market greens.	
Veggie Risotto	26
Vegan butternut squash risotto with za'atar roasted vegetables.	

seafood plates

Wild Alaska King Salmon	41
Chargrilled with sundried tomato basil butter. Served with cornbread and seasonal vegetables.	
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Wild Alaska Halibut	39
Marinated in white wine and oven baked with bread crumbs, sour cream, red onion and fresh dill. Served with rice and seasonal vegetables	
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True Cod & Chips	24 29
Two or three pieces of wild Alaska true cod panko crusted and served with french fries.	
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Wild Halibut Tempura	30 38
Two or three pieces of wild Alaska halibut dipped in tempura and served with french fries.	
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King Salmon Bowl	38
Wild Alaska king salmon chargrilled with ponzu sauce. Served with jasmine rice and market greens.	
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Oyster Tonkatsu Bowl	26
Panko crusted oysters drizzled with Tonkatsu sauce served over jasmine rice with crisp iceberg lettuce, creamy sesame dressing, pickled cucumber and sweet red pepper.	
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Ocean Prawn Tempura	31
Large ocean prawns dipped in tempura. Served with slaw and french fries.	

*Consuming raw or undercooked meats and 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.

An automatic gratuity of 20% is added for parties of 8 or more guests.

100% of this gratuity will be paid to the team members who served you including our kitchen team.