

small plates

Quilcene Bay Manila Clams 27
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

Crispy Calamari with Lemon Aioli 24

soup & salad

Anthony's New England Style Clam Chowder 10
Our award-winning creamy clam chowder with bacon and potatoes.

Classic Caesar Salad 13
Crisp romaine with herbed croutons and Parmesan frico.

Northwest Seasonal Salad 14
Fresh rhubarb-ginger-poppysseed dressing, toasted hazelnuts, blue cheese crumbles, and local rhubarb-strawberry relish served over spinach and spring greens.

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.

Almond Chicken Salad 21
Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing.

brunch

Brunch is served with warm, homemade Malasadas.

Elliot Bay Breakfast* 21
Alder smoked bacon and eggs cooked to order. Served with fishermen's potatoes and fresh fruit.

Quinoa Tropical Oatmeal 15
Fresh berries, pineapple mango salsa, coconut, mint and macadamia nuts served with a homemade pineapple syrup.

San Juan Scramble 24
With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.

Eggs Benedict 26
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

Creme Brulee French Toast 24
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

Portuguese Sausage Bowl* 26
Searched Portuguese sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

Dungeness Crab Cake Bowl* 36
Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough topped with Mornay sauce.

lunch favorites

Avocado Toast 19.5
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

True Cod & Chips 27 | 32
Two or three pieces of wild Alaska true cod panko crusted. Served with french fries.

Ocean Prawn Tempura 32
Ocean prawns dipped in tempura. Served with slaw and french fries.

Wild Alaska Salmon 29
Chargrilled and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

.....
Classic Mimosa 10
Make breakfast special with a glass of freshly squeezed orange juice and Treveri Blanc de Blancs brut.

Anthony's Bloody Mary 11
Made from scratch using Anthony's signature homemade recipe!

Champagne Kir 9
Treveri Blanc de Blancs brut and crème de cassis served with a lemon twist.

Champagne Magnolia 11
Treveri Blanc de Blancs brut and freshly squeezed orange juice with a float of Grand Marnier.

French 75 10
Anthony's spin on a classic with gin and Treveri Blanc de Blancs brut garnished with a lemon twist.

Salty Dog 9.5
Grapefruit juice, vodka or gin with a salted rim.

*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.