

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

**TO START** *and share*

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

- ANTHONY'S COBB SALAD** GFA 20  
 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** 19  
 Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.
- HOUSE-GROUND BURGER & FRIES\*** GFA 21  
 Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.
- IMPOSSIBLE BURGER** | ADD \$3
- KALBI CHICKEN BOWL** GFA 21  
 Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.
- ALMOND CHICKEN SALAD** GFA 19  
 Julienned chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.
- DUNGENESS CRAB & SHRIMP TOAST** 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.

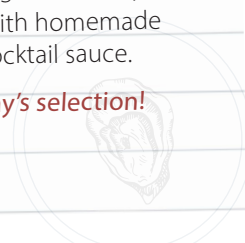
- PAN FRIED OYSTERS\*** GFA 29  
 Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.
- OREGON SHRIMP FETTUCCINE** GFA 24  
 Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.
- PRAWN TEMPURA** 25  
 Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.
- FISH & CHIPS** 22 | 26  
 Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

**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*

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