**PLATES**

**JUMBO PRAWN COCKTAIL** GFA | 17
Served with ginger-plum sauce.

**CRISPY COCONUT PRAWNS** | 19

**ASPARAGUS TEMPURA** | 12
Served with orange saffron aioli and tamari sauce.

**CRAB, SHRIMP & ARTICHOKE DIP** GFA | 19
Served with toasted sourdough bread bites.

**CRISPY CALAMARI** | 19
Served with lemon aioli.

**CITRUS-FENNEL SCALLOPS** GFA | 19
Wild Gulf of Alaska scallops pan seared and served over fennel-citrus slaw.

**SHAKING BEEF** GFA | 21
Tenderloin filet, hot red peppers, red onion, garlic, tamarind-lime glaze, iceberg lettuce

**STEAMED MANILA CLAMS** GFA | 19
Steamed in clam nectar with olive oil, garlic and lemon.

**HAWAIIAN AHI NACHOS** | 18
Served on homemade taro chips with wasabi aioli.

**PUGET SOUND MUSSELS** GFA | 17
With shallots, herbs and white wine.

**BUDD’S AHI STACK** GFA | 21
Ahi poke with sushi rice, guacamole, furikake, tamarind glaze and sriracha. Served with homemade taro chips, pickled ginger and pickled cucumber.

**SALADS**

**ANTHONY’S CLAM CHOWDER** | 9 | 14
A creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** GFA | 10

**BLUE CHEESE SALAD WITH SHRIMP** | 11
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**NORTHWEST SEASONAL SALAD** GFA | 12
Your server will describe tonight’s selection.

**SEAFOOD CHOP CHOP** GFA | 36
Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

**FAVORITES**

**ROASTED SCAMPI PRAWNS** GFA | 29
Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

**ALASKA WEATHERVANE SCALLOPS** GFA | 39
Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

**WILD ALASKA TRUE COD & CHIPS** | 26
Three pieces lightly panko crusted and served with French fries, tartar sauce and ginger slaw.

**PAN FRIED WILLAPA BAY OYSTERS** GFA | 29
Fresh yearling oysters served with almond basmati rice pilaf and seasonal vegetables.

**PORTOBELLO MUSHROOMS** GFA | 21
Chargrilled portobello mushroom, zucchini, blistered tomato, roasted corn with rosemary olive oil, tamarind glazed and served with champ potatoes and seasonal vegetables.

**SEAFOOD FETTUCCINE** GFA | 34
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

**ANTHONY’S LOBSTER DINNER** GFA | MP
Australian lobster tail oven roasted with butter and served with almond basmati rice pilaf.

**SUNSET BLUES** GFA | 26
Served with Alison’s special melon salad.

**SUNSET TOMBSTONE** GFA | 39
Served with garlic herb lemonology, butter and your choice of side.

**SHAKING BEEF** GFA | 21
Tenderloin filet, red peppers, red onion, garlic, tamarind-lime glaze, iceberg lettuce

**JUMBO PRAWN COCKTAIL** GFA | 17
Served with ginger-plum sauce.

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With shallots, herbs and white wine.

**BUDD’S AHI STACK** GFA | 21
Ahi poke with sushi rice, guacamole, furikake, tamarind glaze and sriracha. Served with homemade taro chips, pickled ginger and pickled cucumber.

**ANDERSON’S CLAM CHOWDER** | 9 | 14
A creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** GFA | 10

**BLUE CHEESE SALAD WITH SHRIMP** | 11
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**NORTHWEST SEASONAL SALAD** GFA | 12
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**GLUTEN FREE AVAILABLE - GFA**
These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.
TOWERS

Tonight’s ANTHONY’S SEAFOOD TOWER

GFA | 62
Anthony’s impressive three tiered tower featuring a selection of Northwest seafood! Includes oysters on the half shell, cilantro poached ocean prawns and citrus-fennel scallops.

SURF & TURF TOWER*

GFA | 58
Indulge in the best of both worlds! Includes shaking beef, Hawaiian ahi nachos and crispy calamari.

STEAK & CRAB CAKE*

GFA | 52
Double R Ranch top sirloin paired with a Dungeness crab cake.

STEAK & SCAMPI PRAWNS*

GFA | 46
Double R Ranch top sirloin paired with roasted scampi prawns.

STEAK & TEMPURA PRAWNS*

GFA | 45
Double R Ranch top sirloin paired with hand dipped tempura prawns.

STEAK & PAN FRIED OYSTERS*

GFA | 44
Our Double R Ranch top sirloin paired with fresh yearling Willapa Bay pan fried oysters.

WE OFFER SPECIAL DAILY SELECTIONS ON OUR FRESH SHEET.

It is updated daily to provide the freshest fish to our guests.

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Led by Tim Ferleman, a long time Anthony’s chef and avid fisherman, the seafood arm of Anthony’s is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

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