



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

A cup of our creamy chowder with potatoes and bacon | 8.5

A bowl of Anthony's Clam Chowder | 13

Classic Caesar | 9

Blue Cheese Salad with Shrimp | 10

Almond Chicken Salad **GF**

Grilled chicken, crispy noodles, sweet red pepper and sesame tamari dressing | 17

LUNCH FAVORITES

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries | 21

Smoked Salmon Fettuccine

Wild salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce finished with Parmesan | 22

Chargrilled Mahi Mahi Tacos

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa | 20

London Broil*

Chiptole spice rubbed Double R Ranch flank steak, grilled to your liking and topped with cranberry lime jalapeno relish. Served with almond basmati rice and seasonal vegetables | 23

BURGERS & SANDWICHES

Chargrilled Cheeseburger & Fries **GF**

Finished with lettuce, tomato, relish and onion mayo | 17

Sub Impossible Veggie Patty | 19

Oregon Coast Shrimp Toast

Open-faced toasted sourdough finished with shrimp and artichoke dip mix. Served with ginger slaw | 15

Spokane Falls BLT

With alder smoked bacon, tomato and Dijon mayo. Served with French fries | 15

Bering Sea Cod Burger

Lightly panko crusted and served with lettuce, tomato and homemade tartar sauce. Served with French fries | 18

Chargrilled Teriyaki Chicken Burger

Chargrilled and finished with tamari glaze, onion mayo, lettuce and grilled pineapple. Served with French fries | 18

TODAY'S SEAFOOD

We own and operate our own seafood company!

By inspecting each fish individually, we can guarantee that you are getting the very best!

Fresh Columbia Steelhead

Chargrilled with roasted apple-ginger butter. Served with almond basmati rice pilaf and seasonal vegetable | 28

Pan Fried Oysters* **GF**

Willapa Bay oysters pan fried until golden brown. Served with almond basmati rice pilaf and seasonal vegetables | 24

Fresh Wild Alaska Halibut 'n Chips

Two pieces dipped in our tempura batter. Served with ginger slaw and French fries | 26

Fresh Idaho Rainbow Trout

Panko crusted and pan seared until golden brown topped with Marcona almonds. Served with almond basmati rice pilaf and seasonal vegetables | 21

SPOKANE FALLS COMBOS

Cioppino & Caesar

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-herb broth. Served with our classic Caesar salad | 19

Mussels & Fries **GF**

Northwest mussels steamed with shallots, herbs and white wine. Served with gremolata seasoned French fries | 18

Chargrilled Mahi Mahi Taco & Chowder

With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with a cup of chowder | 19

ANTHONY'S BOWLS

Kalbi Chicken Bowl **GF**

Chargrilled chicken breast glazed with sweet tamari marinade. Served over Jasmine rice with a market green salad | 19

Northwest Steelhead Bowl **GF**

Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and market greens | 24

*May be cooked to order. Consuming raw or undercooked meats or 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.