TO START and share

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

CLASSIC CAESAR GFA

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

N.W. SEASONAL SALAD 12
Your server will describe today’s selection.

CRISPY CALAMARI 18
With lemon aioli.

CRAB, SHRIMP & ARTICHOKE DIP 19
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

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 27
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with French fries.

ANTHONY’S LOBSTER ROLL 26
North Atlantic lobster, Louie dressing, celery, tarragon, sliced fennel and Anthony’s seafood seasoning on a toasted roll. Served with ginger slaw.

OREGON SHRIMP FETTUCCINE GFA 21
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

PRAWN TEMPURA 23
Ocean prawns dipped in our award-winning tempura batter with onion rings, French fries and ginger slaw.

LUNCH FAVORITES

FISH & CHIPS 21 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

ANTHONY’S COBB SALAD GFA 19
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 18
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

HOUSE-GROUND BURGER & FRIES* GFA 19
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

IMPOSSIBLE BURGER | ADD $2

KALBI CHICKEN BOWL GFA 20
Chargrilled chicken glazed with sweet tamari glaze. Served over Jasmine rice with a market green salad and sesame ginger dressing.

ALMOND CHICKEN SALAD GFA 18
Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

DUNGENESS CRAB & SHRIMP TOAST 19
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

FISH TACOS and combos

MAHI MAHI TACOS 21
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

MAHI MAHI TACO & CHOWDER 20
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.

BLACKENED ROCKFISH TACOS 18
Blackened rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

ROCKFISH TACO & CHOWDER 17
One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.

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

*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.