



YOUR HOME FOR NORTHWEST SEAFOOD

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

SMALL PLATES

PENN COVE MUSSELS

KAMILCHE SEA FARMS

JOHNSON & GUNSTONE CLAMS

Cilantro Poached Ocean Prawn Cocktail | 14

Crispy Calamari with Lemon Aioli | 18

Fresh Puget Sound Mussels

With shallots, herbs and white wine | 16

Northwest Manila Clams **GF**

Steamed in clam nectar with olive oil, garlic and lemon | 18

Oregon Coast Shrimp & Artichoke Dip

Oregon Coast shrimp, diced onions, artichoke hearts, Parmesan with our crab veloute. Served with sourdough bread | 16

Tempura Asparagus

Middleton Farms asparagus with orange saffron aioli | 12

Seared Wild Poke **GF**

Flash seared in sweet-tamari sauce with crispy wontons.

Please ask your server for today's selection | 15

Fresh Northwest Oysters on the Half Shell* **GF**

Served with our homemade cocktail sauce and cucumber mignonette. Your server will describe today's selection.

Anthony's Award-Winning Clam Chowder

A cup or bowl of our creamy chowder with potatoes and bacon | 8.5 | 13

Classic Caesar Salad | 9

Blue Cheese Salad with Shrimp | 10

Northwest Seasonal Salad **GF**

Please ask your server for today's selection | 11

Chop Chop Seafood Salad **GF** | 36

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces panko crusted. Served with ginger slaw and French fries | 24

Four Piece Crispy Panko Wild Alaska True Cod 'n Chips | 27

Fresh Wild Alaska Halibut 'n Chips

Three pieces dipped in our tempura batter. Served with ginger slaw | 36

Smoked Salmon Fettuccine **GF**

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan | 24

Seafood Fettuccine

White prawns, Oregon bay shrimp, Manila clams, Penn Cove mussels, Alaska Weathervane scallops and vegetables tossed with garlic cream sauce | 32

Roasted Scampi Prawns **GF**

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables | 28

CHOWDERS & SALADS

FRESH, NORTHWEST
SEASONAL PRODUCE

SEAFOOD FAVORITES

ANTHONY'S SEAFOOD COMPANY IS COMMITTED TO RESPONSIBLY SOURCING THE FINEST SEAFOOD. ENJOY A GUEST FAVORITE TODAY!

TONIGHT'S FEATURES

ANTHONY'S OWNS AND OPERATES OUR OWN SEAFOOD COMPANY TO ENSURE OUR GUESTS ENJOY THE FRESHEST SEASONAL PREMIUM FISH AND SHELLFISH AVAILABLE.

SAMPLE MENU

Fresh Northwest seafood is Anthony's priority; it's who we are!

All of our menus vary based on our Chef's daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus.

Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony's Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony's restaurant.

Please call your local Anthony's for today's selections.

SHELLFISH

Alaska Weathervane Scallops GF

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata | 42

Pan Fried Willapa Bay Oysters* GF

Fresh yearling oysters served with almond basmati rice pilaf | 28

Australian Lobster Tail

An oven roasted cold water lobster tail served with dipping butter | 65

FROM THE GRILL

Chargrilled Cheeseburger* GF

Grilled to your liking. Served with lettuce, tomato and onion mayo | 18

Grilled Portobello Mushroom GF + V

Chargrilled portobello mushroom, zucchini, Roma tomato with rosemary olive oil. Tamari glazed and served with champ potatoes seasonal vegetables | 21

Northwest Top Sirloin* GF

A hand-cut top sirloin grilled to your liking. Served with champ potatoes | 34

10 ounce Northwest Top Sirloin* | 40

Certified Angus Beef® Tenderloin Filet*

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetable | 49

SURF & TURF! Add one of Anthony's Signature Seafood items.

Roasted Garlic Prawns | Add 12 **Tempura Prawns** | Add 12

Pan Fried Willapa Bay Oysters* | Add 10 **Australian Lobster Tail** | Add 50

*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.