



HEY!
ORDER THIS

◆ WINE SELECTIONS ◆

WHITE & SPARKLING WINES

Riesling - Chateau Ste. Michelle - 7.5 / 30

Pinot Gris - Latah Creek - 8.5 / 34

Sauvignon Blanc -
Chateau Ste. Michelle - 9 / 36

Sauvignon Blanc -
Hedges Family Estate "CMS" - 38

Sauvignon Blanc -
Sparkman Cellars "Pearl" - 42

Chardonnay -
Anthony's by Buried Cane - 7.5 / 30

Chardonnay - Gordon Estate - 8.5 / 34

Chardonnay - Barnard Griffin - 38

Chardonnay - Chateau Ste. Michelle -
Canoe Ridge Estate Vineyard - 48

Pinot Gris - King Estate - 48

Albarino - Idilico - 10 / 40

Sparkling - Domaine Ste. Michelle Brut - 36

Sparkling - Korbel (split) - 8

RED & BLUSH WINES

Rose - Milbrandt Vineyard - 8 / 32

Merlot - Red Diamond - 7.5 / 32

Cabernet Sauvignon -
Anthony's by Buried Cane - 8 / 32

Cabernet Sauvignon -
Chateau Ste. Michelle - 40

Cabernet Sauvignon - Nelms Road - 50

Syrah - Boomtown by Dusted Valley - 10 / 40

Pinot Noir - Big Fire by R. Stuart - 9 / 36

Red Blend -
Dunham Cellars "Three Legged Red" - 10 / 40

◆ BEER SELECTIONS ◆

DRAFT 15 oz. / 22oz.

Scuttlebutt Anthony's Pale Ale - 6.5 / 8.5

Anthony's IPA by Narrows Brewing - 6.5 / 8.5

7 Seas Brewing Amber Ale - 7 / 9

Dick's Brewing Danger Ale - 7 / 9

Pike IPA - 7 / 9

Top Rung Brewing Lacey Lager - 8 / 10

Scuttlebutt Brewing Hefeweizen - 8 / 10

Top Rung Brewing Shift Trade IPA - 8 / 10

Bottled Budweiser or Bud Light - 6

Bottled Corona - 6.5

Bottled Heineken - 6.5

Bottled Beck's (non-alcoholic) - 6.5

◆ SMALL PLATES ◆

Oregon Shrimp Cocktail  - 13

Barbecued Garlic Prawns 
Caramelized garlic, red potatoes and basil - 15

 Crispy Fried Calamari - 14

Dungeness Crab, Shrimp & Artichoke Dip
Served with sourdough bites - 18



Dabob Bay Manila Clams - 18

◆ CHOWDER & SALADS ◆



Anthony's Clam Chowder
New England style clam chowder with potatoes and bacon - 7 / 11

Classic Caesar - 7/12

Oregon Coast Shrimp Caesar
Oregon Coast shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing - 18

 Almond Chicken Salad 
Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing - 21

Classic Caesar with Chicken
Grilled chicken with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing - 11 / 18

 Hawaiian Cobb 
Fresh mango, shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese - 18

◆ BEVERAGES ◆

Coffee, Tea - 3.5

Milk - 3.5

Soft Drinks (bottomless glass) - 3.5

Root Beer or Orange Soda - 5.5

Mineral Water - 5.5

Homemade Fresh Lemonade - 5

Best of the Season Lemonade - 6


◆ DESSERTS ◆

See our best of season desserts featuring fresh, local produce!

Burnt Cream  - 8

Baileys Irish Cream Chocolate Mousse - 9

**Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

◆ NORTHWEST SEAFOOD ◆

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

See Galley Sheet for today's selections.

◆ FISH TACOS ◆

-  **Blackened Rockfish Tacos**
Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with chips and salsa - 18
- Blackened Rockfish Taco & Chowder**
Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with a cup of chowder - 17
- Mahi Mahi Tacos**
Wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro. Served with chips and salsa - 21
- Mahi Mahi Taco & Chowder**
One mahi taco wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro paired with a cup of our clam chowder - 20

◆ BURGERS ◆

- Chargrilled Hamburger*** 
Grilled and finished with lettuce, tomato, pickle and grilled onion mayo - 16
- Cheeseburger** - 17
-  **Crispy True Cod Burger**
Bering Sea true cod panko lightly crusted and served with lettuce, tomato and tartar sauce - 15
- Wild Alaska Salmon Burger**
Chargilled and topped with sundried tomato basil mayo - 24

◆ FISH & CHIPS ◆

- Three Piece Panko True Cod 'n Chips**
Three pieces lightly panko crusted - 21
- Fresh Wild Alaska Halibut 'n Chips**
Two pieces dipped in light tempura batter - 26
- Fresh Wild Alaska Halibut 'n Chips**
Three pieces dipped in light tempura batter - 35

◆ SHELLFISH ◆

-  **Roasted Scampi Prawns** 
Baked with garlic butter, fresh lemon and gremolata. Served with jasmine rice - 24
- Alaska Weathervane Scallops**
Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata - 34
- Australian Lobster Tail** 
Served with dipping butter - Market Price

◆ FRESH FISH ◆

- Blackened Fresh Oregon Rockfish** 
Blackened and topped with pineapple-mango salsa - 21
- Pan Fried Fresh Idaho Trout**
Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds - 28
-  **Wild Northwest Salmon**
Please ask your server for today's selection.

◆ NOODLES ◆




- Oregon Shrimp Fettuccine** 
Oregon shrimp, mushrooms, zucchini and fresh herbs in our garlic cream sauce - 20
- Crab & Shrimp Fettuccine** 
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 34
- Northwest Clam Linguine** 
Steamed clams tossed with sauteed garlic, butter, cream, tomatoes and parsley - 19
- Smoked Salmon Fettuccine** 
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan - 21
-  **Seafood Mac n' Cheese**
Corkscrew pasta tossed with creamy cheddar cheese sauce Dungeness crab and bay shrimp. Topped with golden panko crumbs - 29

◆ N.W. STEAKS ◆


- Northwest Top Sirloin*** 
Petite sirloin grilled to your liking and served with French fries - 31
- N.W. Tenderloin Filet*** 
A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables - 43
-  **MAKE IT SURF & TURF!**

With Garlic Scampi Prawns - Add 10
With Australian Lobster Tail - Add 50

◆ BOWLS ◆

- Kalbi Chicken Bowl** 
Chargrilled chicken breast with sweet tamarinarinade. Served over rice with a market green salad - 17
-  **Northwest Wild Salmon Bowl** 
Chargrilled and glazed with ponzu sauce with rice and a market green salad - 25

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