**WINE SELECTIONS**

**WHITE & SPARKLING WINES**
- Riesling - Chateau Ste. Michelle - 8 / 32
- Pinot Gris - Latah Creek - 9 / 36
- Sauvignon Blanc - Chateau Ste. Michelle - 36
- Sauvignon Blanc - Hedges Family Estate "CMS" - 10 / 40
- Sauvignon Blanc - Sparkman Cellars "Pearl" - 42
- Chardonnay - Anthony’s by Buried Cane - 8 / 32
- Chardonnay - Gordon Estate - 9.5 / 38
- Chardonnay - Barnard Griffin - 40
- Chardonnay - Chateau Ste. Michelle - Canoe Ridge Estate Vineyard - 50
- Pinot Gris - King Estate - 48
- Albarino - Idilico - 10.5 / 42
- Sparkling - Domaine Ste. Michelle Brut - 36
- Sparkling - Korbel (split) - 8

**RED & BLUSH WINES**
- Rose - Milbrandt Vineyard - 8.5 / 34
- Merlot - Red Diamond - 8 / 32
- Cabernet Sauvignon - Anthony’s by Buried Cane - 8 / 32
- Cabernet Sauvignon - Chateau Ste. Michelle - 42
- Cabernet Sauvignon - Nelms Road - 50
- Cabernet Sauvignon - Saviah Cellars “The Jack” - 11.5 / 46
- Syrah - Boomtown by Dusted Valley - 11 / 44
- Pinot Noir - Big Fire by R. Stuart - 11 / 44
- Red Blend - Dunham Cellars "Three Legged Red" - 13 / 52

**BEER SELECTIONS**
- Scuttlebutt Anthony’s Pale Ale - 7 / 9
- Anthony’s IPA by Narrows Brewing - 7 / 9
- 7 Seas Brewing Amber Ale - 8 / 10
- Dick’s Brewing Danger Ale - 8 / 10
- Pike IPA - 8.5 / 10.5
- Top Rung Brewing Lacey Lager - 8.5 / 10.5
- Scuttlebutt Brewing Hefeweizen - 8.5 / 10.5
- Top Rung Brewing Shift Trade IPA - 8.5 / 10.5
- Bottled Budweiser or Bud Light - 6.5
- Bottled Corona / Heineken / Beck’s (NA) - 7

**SMALL PLATES**
- Oregon Shrimp Cocktail - 14
- Barbecued Garlic Prawns - 16
- Crispy Fried Calamari - 16
- Dungeness Crab, Shrimp & Artichoke Dip - 18
- Dabob Bay Manila Clams - 18

**CHOWDER & SALADS**
- Anthony’s Clam Chowder - New England style clam chowder with potatoes and bacon - 8/12
- Classic Caesar - 8/12
- Oregon Coast Shrimp Caesar - Oregon Coast shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing - 19
- Almond Chicken Salad - Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing - 24
- Classic Caesar with Chicken - Grilled chicken with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing - 14/19
- Hawaiian Cobb - Fresh mango, shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese - 19

**BEVERAGES**
- Coffee, Tea - 4
- Milk - 4
- Soft Drinks (bottomless glass) - 4
- Root Beer or Orange Soda - 6
- Mineral Water - 6
- Homemade Fresh Lemonade - 6
- Best of the Season Lemonade - 6.5

**DESSERTS**
- Burnt Cream - 9
- Baileys Irish Cream Chocolate Mousse - 12

*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.]
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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 - 19

Blackened Rockfish Taco & Chowder
Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with a cup of chowder - 18

Mahi Mahi Tacos
Wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro. Served with chips and salsa - 22

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 - 21

FRESH FISH

Blackened Fresh Oregon Rockfish
Blackened and topped with pineapple-mango salsa - 23

Pan Fried Fresh Idaho Trout
Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds - 29

Wild Northwest Salmon
Please ask your server for today’s selection.

NORTWEST 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.

N. W. STERKES

Northwest Top Sirloin*
Petite sirloin grilled to your liking and served with French fries - 34

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 - 46

MAKE IT SURF & TURF!
With Garlic Scampi Prawns - Add 10
With Australian Lobster Tail - Add 50

BURGERS

Chargrilled Hamburger*
Grilled and finished with lettuce, tomato, pickle and grilled onion mayo - 18

Cheeseburger - 19

Crispy True Cod Burger
Bering Sea true cod panko lightly crusted and served with lettuce, tomato and tartar sauce - 17

Wild Alaska Salmon Burger
Chargilled and topped with sundried tomato basil mayo - 24

NOODLES

Oregon Shrimp Fettuccine
Oregon shrimp, mushrooms, zucchini and fresh herbs in our garlic cream sauce - 21

Crab & Shrimp Fettuccine
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 36

Northwest Clam Linguine
Steamed clams tossed with sauteed garlic, butter, cream, tomatoes and parsley - 21

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

Seafood Mac n’ Cheese
Corkscrew pasta tossed with creamy cheddar cheese sauce Dungeness crab and bay shrimp. Topped with golden panko crumbs - 31

FISH & CHIPS

Three Piece Panko True Cod ‘n Chips
Three pieces lightly panko crusted - 21

Wild Alaska Halibut ‘n Chips
Two pieces dipped in light tempura batter - 29

Wild Alaska Halibut ‘n Chips
Three pieces dipped in light tempura batter - 36

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 - 36

Australian Lobster Tail
Served with dipping butter - 70

BOWLS

Kalbi Chicken Bowl
Chargrilled chicken breast with sweet tamarind marinade. Served over rice with a market green salad - 18

Northwest Wild Salmon Bowl
Chargrilled and glazed with ponzu sauce with rice and a market green salad - 26

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