



# ANTHONY'S

AT • POINT • DEFIANCE

HEY!  
ORDER THIS

## ◆ WINE SELECTIONS ◆

### WHITE & SPARKLING WINES

- Sauvignon Blanc -  
Chateau Ste. Michelle - 8.5 / 34
- Sauvignon Blanc -  
Sparkman Cellars "Pearl" - 10.5 / 42
- Sauvignon Blanc -  
Hedges Family Estate "CMS" - 36
- 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 - Latah Creek - 8.5 / 35
- Riesling - Chateau Ste. Michelle - 7.5 / 30
- Albarino - Idilico - 10 / 40
- Pinot Gris - King Estate - 48
- Sparkling - Domaine Ste. Michelle Brut - 30
- Sparkling - Korbel (split) - 8

### RED & BLUSH WINES

- Rose - Milbrandt Vineyard - 8 / 32
- Merlot - Red Diamond - 7.5 / 30
- Cabernet Sauvignon -  
Anthony's by Buried Cane - 7.5 / 30
- Cabernet Sauvignon -  
Chateau Ste. Michelle - 39
- Cabernet Sauvignon - Nelms Road - 48
- Syrah - Boomtown by Dusted Valley - 10 / 40
- Pinot Noir - Big Fire by R. Stuart - 9 / 36

## ◆ BEER SELECTIONS ◆

- DRAFT** 15 oz. / 22oz.
- Scuttlebutt Anthony's Pale Ale - 5.5/7.5
  - Anthony's IPA by Narrows Brewing - 5.5/7.5
  - Scuttlebutt Brewing Hefeweizen - 6/8
  - 7 Seas Brewing Amber Ale - 6/8
  - Dick's Brewing Danger Ale - 6/8
  - Pike IPA - 6.5/8.5
  - Top Rung Brewing Lacey Lager - 6.5/8.5
  - Top Rung Brewing Shift Trade IPA - 6.5/8.5
  - Bottled Budweiser or Bud Light - 5.5
  - Bottled Corona - 6
  - Bottled Heineken - 6
  - 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
- 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*

## ◆ BURGERS ◆

**Chargrilled Hamburger\***   
*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*


## ◆ SHELLFISH ◆


 **Roasted Scampi Prawns**   
*Baked with garlic butter, fresh lemon and gremolata. Served with jasmine rice - 24*


**Pan Fried Willapa Bay Oysters\***   
*Served with French fries and slaw - 24*

**Australian Lobster Tail**   
*Served with dipping butter - Market Price*

## ◆ NOODLES ◆

**Oregon Shrimp Fettuccine**   
*Oregon shrimp, mushrooms, zucchini and fresh herbs in our garlic cream sauce - 20*

**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*

## ◆ FRESH FISH ◆

*See Galley Sheet for today's selections.*

**Blackened Fresh Oregon Rockfish**   
*Blackened and topped with pineapple-mango salsa - 21*

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

## ◆ FISH & CHIPS ◆

**Three Piece Panko True Cod 'n Chips**  
*Three pieces lightly panko crusted - 19*

**FreshWild Alaska Halibut 'n Chips**  
*Two pieces dipped in light tempura batter - 26*

**FreshWild Alaska Halibut 'n Chips**  
*Three pieces dipped in light tempura batter - 35*

## ◆ 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 tamari marinade. 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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