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 and fish 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 for today’s selections.
SALT & PEPPER 17  Served with ginger-plum sauce.
CRISPY COCONUT PRAWNS  19  Served with toasted sourdough bread bites.
CRISPY CALAMARI  19  Served with lemon aioli.

CITRUS-FENNEL SCALLOPS GFA  19  Wild Golf of Alaska scallops pan seared and served over fennel-citrus slaw.
SHAKING BEEF* GFA  21  Tenderloin filet, hot red peppers, red onion, garlic, tamarind glaze, iceberg lettuce
STEAMED MANILA CLAMS GFA  19  Steamed in clam nectar with olive oil, garlic and lemon.
HAWAIIAN AHI NACHOS*  18  Served on homemade torta chips with wasabi aioli.
PUGET SOUND MUSSELS GFA  17  With shallots, herbs and white wine.
BUDD’S AHI STACK* GFA  21  Ahi poke with sushi rice, guacamole, furikake, tamarind glaze and sriracha. Served with homemade torta chips, pickled ginger and pickled cucumber.

ANTHONY’S CLAM CHOWDER  9  14  A creamy New England style clam chowder with red potatoes and bacon.
CLASSIC CAESAR GFA  10
BLUE CHEESE SALAD WITH SHRIMP  11  Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.
NORTHWEST SEASONAL SALAD GFA  12  Your server will describe tonight’s selection.
SEAFOOD CHOP CHOP GFA  36  Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette.

*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.

OUR OYSTERS ARE FRESH! We source only the freshest oysters from certified beaches through long-standing partnerships. Our oysters are subject to seasonality. Your server will describe tonight’s selection!

Anthony’s Selects - $3.75
Anthony’s exclusive oyster grown by 5th generation oyster farmers, Johnson & Gunstone! Served with cucumber-mignonette and homemade cocktail sauce.

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TOWERS
Tonight’s ANTHER’S SEAFOOD TOWER
GFA | 62
Anthony’s impressive three tiered tower featuring a selection of Northwest seafood! Includes oysters on the half shell, cilantro poached ocean prawns and citrus-fennel scallops.

SURF & TURF TOWER*
58
Indulge in the best of both worlds! Includes shaking beef, Hawaiian ahi nachos and crispy calamari.

NORTHWEST TENDERLOIN FILET* | 52
A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with homemade cornbread pudding and seasonal vegetable.

8 OZ. NORTHWEST TENDERLOIN FILET* | 65

DOUBLE R RANCH TOP SIRLOIN* GFA | 36
Grilled to your liking, seasoned with Anthony’s special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.

10 OZ. DOUBLE R RANCH TOP SIRLOIN* | 42

DOUBLE R RANCH RIBEYE* GFA | 62
14 ounces and grilled to your liking and served with champ potatoes and seasonal vegetables.

Surf + TURF
Served with champ potatoes and seasonal vegetables.

STEAK & CRAB CAKE* | 52
Double R Ranch top sirloin paired with a Dungeness crab cake.

STEAK & SCAMPI PRAWNS* GFA | 46
Double R Ranch top sirloin paired with roasted scampi prawns.

STEAK & TEMPURA PRAWNS* | 45
Double R Ranch top sirloin paired with hand dipped tempura prawns.

STEAK & PAN FRIED OYSTERS* GFA | 44
Our Double R Ranch top sirloin paired with fresh yearling Willapa Bay pan fried oysters.

Dungeness CRAB
Dungeness crab & Anthony’s Restaurants just make sense!
We have a long-standing tradition of serving the finest, freshest Dungeness crab recipes the Northwest can offer! Enjoy a classic tonight!

PETITE DUNGENESS CRAB SALAD GFA | 18
Mixed greens with Dungeness crab, avocado, grapefruit and a basil vinaigrette.

DUNGENESS CRAB CAKES | 46
All Dungeness crab! Golden sauteed cakes over ginger plum sauce and beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables.

DUNGENESS CRAB FETTUCCINE GFA | 38
Fresh fettuccine Dungeness crab, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

DUNGENESS CRAB DINNER GFA | 41
Steamed or chilled served with homemade Louie dressing and dipping butter.

NORTHWEST CIOPPINO GFA | 42
Dungeness crab, wild salmon, Manila clams, Northwest mussels and Alaska cod in seasoned tomato-basil broth.

NORTHWEST STEAKS
NORTHWEST TENDERLOIN FILET* | 52
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SURF & TURF TOWER*
Indulge in the best of both worlds! Includes shaking beef, Hawaiian ahi nachos and crispy calamari.

WE OFFER SPECIAL DAILY SELECTIONS ON OUR FRESH SHEET.
It is updated daily to provide the freshest fish to our guests.

We own and operate our own seafood company to ensure our guests are getting the most quality seafood available. Led by Tim Ferleman, a long time Anthony’s chef and avid fisherman, the seafood arm of Anthony’s is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

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