



YOUR HOME FOR NORTHWEST SEAFOOD  
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

TO START *and share*

<b>ANTHONY’S CLAM CHOWDER</b> Creamy New England style clam chowder with red potatoes and bacon.	9   14
<b>CLASSIC CAESAR</b> <b>GFA</b>	11
<b>SHRIMP &amp; BLUE CHEESE SALAD</b> Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.	12
<b>N.W. SEASONAL SALAD</b> Your server will describe today’s selection.	14
<b>CRISPY CALAMARI WITH LEMON AIOLI</b>	19
<b>CRAB, SHRIMP &amp; ARTICHOKE DIP</b> A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.	20

LUNCH FAVORITES

<b>FISH &amp; CHIPS</b> Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.	24   28
<b>ANTHONY’S COBB SALAD</b> <b>GFA</b> Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	20
<b>HOUSE-GROUND BURGER &amp; FRIES</b> <b>GFA</b> Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.	21
<b>IMPOSSIBLE BURGER</b>   ADD \$3 <b>WITH AVOCADO</b>   ADD \$3 <b>WITH ALDER SMOKED BACON</b>   ADD \$3	
<b>ANTHONY’S BREAD BOWL &amp; CAESAR</b> Anthony’s award-winning clam chowder in a sourdough bread bowl paired with a classic Caesar salad.	25
<b>ALMOND CHICKEN SALAD</b> <b>GFA</b> Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.	19
<b>DUNGENESS CRAB &amp; SHRIMP TOAST</b> Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.	20

ANTHONY’S SEAFOOD

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily fresh sheet alongside our lunch menus; all sourced exclusively from our very own Anthony’s Seafood Company.


<b>PAN FRIED OYSTERS*</b> <b>GFA</b> Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with French fries.	29
<b>OREGON SHRIMP FETTUCCINE</b> <b>GFA</b> Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.	24
<b>PRAWN TEMPURA</b> Ocean prawns dipped in our award-winning tempura batter with onion rings, French fries and ginger slaw.	25
<b>OYSTER PO’BOY</b> Crispy oysters in a toasted bun with tomatoes, iceberg lettuce and a Cajun remoulade. Served with ginger slaw.	24
<b>COLUMBIA RIVER STEELHEAD BURGER</b> Chargrilled with sundried tomato basil butter and finished with lettuce, tomato, and mayo. Served with French fries.	26

**FRESH OYSTERS ON THE HALF SHELL\*** **GFA**

We’re offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

*Please ask your server for today’s selection!*

**MP**



FISH TACOS *and combos*

<b>MAHI MAHI TACOS</b> With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.	23
<b>MAHI MAHI TACO &amp; CHOWDER</b> One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.	21
<b>CRISPY TRUE COD TACOS</b> Panko crusted true cod wrapped in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.	19
<b>CRISPY TRUE COD TACO &amp; CHOWDER</b> One taco paired with a cup of Anthony’s clam chowder.	18

\*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.