TO START

**ANTHONY’S CLAM CHOWDER** 9 | 14
Creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR**  
GFA 11

**SHRIMP & BLUE CHEESE SALAD** 12
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**N.W. SEASONAL SALAD**
Your server will describe today’s selection.

**CRISPY CALAMARI WITH LEMON AIOLI** 19

**CRAB, SHRIMP & ARTICHOKE DIP** 20
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

**LUNCH FAVORITES**

**FISH & CHIPS** 22 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

**ANTHONY’S COBB SALAD**  
GFA 20
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**HOUSE-GROUND BURGER & FRIES**  
GFA 21
Char grilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

**IMPOSSIBLE BURGER**  
ADD $3

**WITH AVOCADO**  
ADD $3

**WITH ALDER SMOKED BACON**  
ADD $3

**ANTHONY’S BREAD BOWL & CAESAR**
Anthony’s award-winning clam chowder in a sourdough bread bowl paired with a classic Caesar salad.

**ALMOND CHICKEN SALAD**  
GFA 19
Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

**DUNGENESS CRAB & SHRIMP TOAST** 20
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

**FRESH OYSTERS ON THE HALF SHELL**  
GFA 29
We’re offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

**FISH TACOS**

**MAHI MAHI TACOS**
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

**MAHI MAHI TACO & CHOWDER**
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.

**CRISPY TRUE COD TACOS**
Panko crusted true cod wrapped in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

**CRISPY TRUE COD TACO & CHOWDER**
One taco paired with a cup of Anthony’s clam chowder.

*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.