



SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

Starters, Chowder & SALADS

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 | 11

Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

STARTERS TO SHARE

CRAB, SHRIMP & ARTICHOKE DIP | 19

Served with toasted sourdough bread bites.

NORTHWEST SEASONAL SALAD GFA | 12

Your server will describe today's selection.

ALMOND CHICKEN SALAD GFA | 18

Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

ANTHONY'S COBB SALAD GFA | 19

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

Lunch FARE

WE OFFER SPECIAL DAILY SELECTIONS!

See our featured list for some Northwest favorites.

FISH & CHIPS | 21 | 26

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

PAN FRIED OYSTERS* GFA | 26

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with French fries.

CRAB & SHRIMP TOAST | 19

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke. Served with ginger slaw.

OREGON SHRIMP FETTUCCINE GFA | 21

Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

Burgers + TACOS

BURGER & FRIES* GFA | 19

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

WITH IMPOSSIBLE BURGER | ADD \$2

WITH AVOCADO | ADD \$2

WITH ALDER SMOKED BACON | ADD \$2.5

MAHI MAHI TACOS | 21

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

LOBSTER ROLL | 32

North Atlantic lobster, shrimp, Louie dressing, celery, tarragon, sliced fennel and Anthony's seafood seasoning on a toasted roll. Served with French fries.

PRAWN TEMPURA | 24

Ocean prawns dipped in tempura with French fries and ginger slaw.

GRILLED MAHI MAHI SANDWICH | 19

Blackfish seasoning, Yuzu Kosho remoulade, Bibb lettuce, tomato and onions. Served with French fries.

BUDD'S AHI STACK* GFA | 21

Ahi poke with sushi rice, guacamole, furikake, tamari glaze and sriracha. Served with homemade taro chips, pickled ginger and pickled cucumber.

CRISPY TRUE COD TACOS | 18

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 | 17

One taco paired with a cup of Anthony's clam chowder.

MAHI MAHI TACO & CHOWDER | 20

One mahi mahi taco in a warm flour tortilla 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.

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YOUR HOME FOR NORTHWEST SEAFOOD