Small PLATES

JUMBO PRAWN COCKTAIL GFA 17
Served with ginger-plum sauce.

CRISPY COCONUT PRAWNS 19

VEGETABLE TEMPURA 12
Served with tamarind dipping sauce.

CRAB, SHRIMP & ARTICHOKE DIP 19
Served with toasted sourdough bread bites.

CRISPY CALAMARI 19
Served with lemon aioli.

CITRUS-FENNEL SCALLOPS GFA 19
Pan seared and served over fennel-citrus slaw.

SHAKING BEEF* GFA 21
Tenderloin filet, hot red peppers, red onion, garlic, tamarind-lime glaze and iceberg lettuce.

STEAMED MANILA CLAMS GFA 20
Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.

HAWAIIAN AHI NACHOS* 18
Served on homemade taro chips with wasabi aioli.

NORTHWEST MUSSELS GFA 18
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 taro chips, pickled ginger and pickled cucumber.

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 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.

ANTHONY’S COBB SALAD GFA 26
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

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.

SALADS

ANTHONY’S LOBSTER DINNER GFA MP
Australian lobster tail oven roasted with butter and served with crasin pistachio rice pilaf and seasonal vegetables.

ROASTED SCAMPI PRAWNS GFA 29
Roasted with garlic butter and topped with fresh lemon and gremolata. Served with crasin pistachio rice pilaf and seasonal vegetables.

ALASKA WEATHERVANE SCALLOPS GFA 41
Pan seared with beurre blanc and sprinkled with gremolata. Served with crasin pistachio rice pilaf and seasonal vegetables.

WILD ALASKA TRUE COD & CHIPS 28
Three pieces lightly panko crusted and served with French fries, tartar sauce and ginger slaw.

PAN FRIED WILLAPA BAY OYSTERS GFA 30
Fresh yearling oysters served with crasin pistachio rice pilaf and seasonal vegetables.

PORTOBELLO MUSHROOMS GFA 24
Rosemary olive oil & tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

SEAFOOD FETTUCCINE GFA 35
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

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!

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

GLUTEN FREE AVAILABLE - GFA

Since 1973 | Serving the Northwest for over 50 years...
**Tonight’s TOWERS**

**ANTHONY’S SEAFOOD TOWER GFA | 62**

Anthony’s impressive three-tiered tower featuring a selection of Northwest seafood! Includes Hawaiian ahi nachos, 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.

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**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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