

*Selections*  
**TO SHARE**

**SEAFOOD TOWER\***

A selection of our favorite small plates!  
 Coconut Prawns, Hawaiian Ahi Nachos  
 and Crispy Calamari.

61

**CRISPY COCONUT PRAWNS**

With ginger-plum sauce.

21

**NORTHWEST MUSSELS** *GFA*

With shallots, herbs and white wine.

19.5

**CRISPY CALAMARI**

With lemon aioli.

21

**HAWAIIAN AHI NACHOS\***

Served on homemade taro chips with  
 pineapple chutney and wasabi aioli.

19.5

**STEAMED MANILA CLAMS** *GFA*

Steamed in lobster broth with fresh tomato,  
 red pepper, chorizo, yellow onion  
 and topped with gremolata.

24

**RIVERENCE SMOKED TROUT  
 JALAPEÑO POPPERS**

Panko crusted jalapenos with a  
 smoked trout cream cheese filling  
 and served with red pepper jelly.

15

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

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

**CHOWDER and SALAD**

**ANTHONY'S CLAM CHOWDER**

A creamy New England style clam chowder with  
 red potatoes and bacon.

8.5 | 12.5

**MANHATTAN CLAM CHOWDER** *GFA*

A savory tomato based clam chowder with red peppers,  
 green peppers, yellow onions, carrots and potatoes.

8.5 | 12.5

**CLASSIC CAESAR** *GFA*

Crisp romaine, homemade dressing and croutons  
 finished with Parmesan.

11.5

**SHRIMP & BLUE CHEESE SALAD**

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

12.5

**N.W. SEASONAL SALAD** *GFA*

Your server will describe today's selection.

14

*Northwest*  
**MEATS**

**SNAKE RIVER FARMS TOP SIRLOIN\*** *GFA*

10 ounce, grilled to your liking with Anthony's special blend  
 and butter. Served with frizzled onions, champ potatoes  
 and seasonal vegetables.

45

**PETITE SNAKE RIVER FARMS TOP SIRLOIN\*** *GFA* | 36

**CHARGRILLED JERK CHICKEN** *GFA*

Chargrilled with Jerk seasoning and finished with pineapple-mango  
 salsa and a tamari glaze. Served with raisin pistachio rice pilaf  
 and seasonal vegetables.

28

**NORTHWEST TENDERLOIN FILET\***

A hand-cut Double R Ranch tenderloin filet with Gorgonzola  
 truffle butter, port demi sauce over champ potatoes with  
 blistered cherry tomatoes and asparagus.

58

**DOUBLE R RANCH RIBEYE\*** *GFA*

14 ounces and grilled to your liking. Served with champ potatoes  
 and seasonal vegetables.

68

*enhancements*

**ALASKA WEATHERVANE SCALLOPS** | + 16

Seared with garlic parsley butter and homemade croutons.

**DUNGENESS CRAB CAKE** | + 24

**DUNGENESS CRAB OSCAR** *GFA* | + 14

Crowned with Dungeness crab and bearnaise.

**"OSCAR STYLE" RIVERENCE SMOKED TROUT** *GFA* | + 12.5

**TEMPURA PRAWNS** | + 9

**ROASTED SCAMPI PRAWNS** | + 11

**AUSTRALIAN LOBSTER TAIL** | + 60

\*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.

enjoy our *January*

## SURF AND TURF SPECIAL

MONDAY - THURSDAY NIGHTS FOR A LIMITED TIME!

Served with champ potatoes and seasonal vegetables

### STEAK & DUNGENESS CRAB\* 29

A petite Snake River Farms top sirloin grilled to your liking and paired with one-half Dungeness crab.

### STEAK & SCAMPI PRAWNS\* GFA 29

A petite Snake River Farms top sirloin grilled to your liking and paired with our oven roasted scampi prawns topped with gremolata.

### SMOKED TROUT STEAK OSCAR 29

A petite Snake River Farms top sirloin grilled to your liking and paired with "oscar style" Riverence smoked trout.

### STEAK & SCALLOPS\* 29

A petite Snake River Farms top sirloin grilled to your liking and paired with Alaska weathervane scallops with garlic parsley butter and homemade croutons.



## SMALL PLATES

### CRAB STUFFED MUSHROOMS

Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

18.5

### DUNGENESS CRAB DIP

A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough bread.

21.5

### DUNGENESS CRAB STACK GFA

Dungeness crab, mango, avocado, mango-chive oil and pear-huckleberry sauce. Topped with microgreens.

27

## DUNGENESS CRAB ENTREES

28

### FISH & CHIPS

Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw.

### ANTHONY'S COBB SALAD GFA

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

### PAN FRIED OYSTERS\* GFA

Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with raisin pistachio rice pilaf and seasonal vegetables.

### PORTOBELLO MUSHROOMS GFA

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

### SEAFOOD FETTUCCINE GFA

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

### ROASTED SCAMPI PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with raisin pistachio rice pilaf and seasonal vegetables.

### ALASKA WEATHERVANE SCALLOPS GFA

Pan seared with beurre blanc and sprinkled with gremolata. Served with raisin pistachio rice pilaf and seasonal vegetables.

29

34

26

40

32

44

### CRAB FETTUCCINE GFA

Fresh fettuccine, Dungeness crab, tomatoes, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

42

### DUNGENESS CRAB DINNER GFA

Steamed or chilled served with homemade Louie dressing and dipping butter.

54

### DUNGENESS CRAB CAKES

All Dungeness crab! Golden sautéed cakes over ginger plum sauce and beurre blanc.

Served with raisin pistachio rice pilaf and seasonal vegetables.

54

### NORTHWEST CIOPPINO

Dungeness crab, wild salmon, Manila clams, Northwest mussels and Alaska cod in seasoned tomato-basil broth.

46

## Anthony's FAVORITES

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