

Selections TO SHARE

SEAFOOD TOWER*

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

62

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

23

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

Anthony's FAVORITES

FISH & CHIPS

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

29

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.

29

PAN FRIED OYSTERS* GFA

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

34

PORTOBELLO MUSHROOMS GFA

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

26

SEAFOOD FETTUCCINE GFA

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

40

ROASTED SCAMPI PRAWNS GFA

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

32

ALASKA WEATHERVANE SCALLOPS GFA

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

44

*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.

WE OFFER A DAILY 'FRESH SHEET'

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

Led by Tim Ferleman, a long time Anthony's chef and avid fisherman, our seafood company is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

Northwest MEATS

SNAKE RIVER FARMS TOP SIRLOIN* GFA 45
10 ounce, grilled to your liking with Anthony's special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.

PETITE SNAKE RIVER FARMS TOP SIRLOIN* GFA | 36

CHARGRILLED JERK CHICKEN GFA 28
Chargrilled with Jerk seasoning and finished with pineapple-mango salsa and a tamari glaze. Served with craisin pistachio rice pilaf and seasonal vegetables.

NORTHWEST TENDERLOIN FILET* 58
A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and asparagus.

DOUBLE R RANCH RIBEYE* GFA 68
14 ounces and grilled to your liking. Served with champ potatoes and seasonal vegetables.

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

Dungeness CRAB

SMALL PLATES

CRAB STUFFED MUSHROOMS
Northwest mushrooms roasted with crab, shrimp and artichoke hearts.
19

DUNGENESS CRAB DIP
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough bread.
24

DUNGENESS CRAB STACK GFA
Dungeness crab, mango, avocado, mango-chive oil and pear-huckleberry sauce. Topped with microgreens.
29

DUNGENESS CRAB ENTREES

CRAB FETTUCCINE GFA
Fresh fettuccine, Dungeness crab, tomatoes, mushrooms, zucchini, fresh herbs and a garlic cream sauce.
48

DUNGENESS CRAB DINNER GFA
Steamed or chilled served with homemade Louie dressing and dipping butter.
56

DUNGENESS CRAB CAKES
All Dungeness crab! Golden sautéed cakes over ginger plum sauce and beurre blanc. Served with craisin pistachio rice pilaf and seasonal vegetables.
56

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