



WARM SOURDOUGH BREAD

served with rosemary-butter

≈≈≈ SMALL PLATES ≈≈≈

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

23

CRISPY CALAMARI

With lemon aioli.

21

PRAWN COCKTAIL GFA

With homemade cocktail sauce.

18

DUNGENESS CRAB DIP

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

26

STEAMED MANILA CLAMS GFA

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

24

SMOKED TROUT JALAPEÑO POPPERS

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

15

HAWAIIAN AHI NACHOS*

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

19

SHAKING BEEF* GFA

Tender beef, hot red peppers, red onion, garlic, tamari-lime glaze and iceberg lettuce.

22

CRAB STUFFED MUSHROOMS

Mushrooms roasted with crab, shrimp and artichoke hearts.

19

— | FRESH OYSTERS ON THE HALF SHELL* | —

Enjoy a half dozen fresh Pacific oysters on the half shell. Served with homemade cucumber mignonette and cocktail sauce. Please ask your server for today's selection.

21



CHOWDER *and* SALAD

ANTHONY'S CLAM CHOWDER

8 | 12

Our award-winning New England style clam chowder with red potatoes and bacon.

SHRIMP & BLUE CHEESE SALAD

12

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

SEASONAL SALAD GFA

14

Spinach, mixed greens, toasted hazelnuts, blue cheese crumbles, local rhubarb-strawberry relish with a rhubarb-ginger-poppysseed dressing,

CLASSIC CAESAR GFA

11

With homemade dressing, croutons and Parmesan.

≈≈≈ ENTREE SALADS ≈≈≈

FRESH STEELHEAD SALAD GFA

24

Chargrilled and citrus glazed steelhead, romaine, field greens, avocado and hazelnuts with citrus shallot dressing and local rhubarb-strawberry relish.

ANTHONY'S COBB SALAD GFA

29

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.

GLUTEN FREE AVAILABLE - GFA

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



SIGNATURE SEAFOOD



In our commitment to providing guests with the finest quality seafood, we are pleased to present our chef's daily features alongside our dinner menus; all sourced exclusively from Tim Ferleman, our very own Seafood Buyer. By inspecting each fish individually, we can guarantee that you are getting the very best.

WILD WALLEYE

32

Sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with craisin pistachio rice pilaf and seasonal vegetables.

WILD ALASKA BLACK COD

36

Ginger-miso glazed, cashew crusted over crispy slaw, craisin pistachio rice pilaf and seasonal vegetables.

PRAWN TEMPURA

26

Ocean prawns dipped in tempura with asparagus, mushrooms and onion ring with ginger slaw.

ROASTED SCAMPI PRAWNS GFA

32

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

ANTHONY'S FISH & CHIPS

27

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

DUNGENESS CRAB FETTUCCINE

39

Fresh Dungeness crab, mushrooms, zucchini and fresh herbs tossed with garlic cream sauce.

PAN FRIED OYSTERS* GFA

29

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

ALASKA WEATHERVANE SCALLOPS GFA

45

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

STEAKS *and* MORE

SNAKE RIVER FARMS TOP SIRLOIN* GFA

6 ounce American wagyu, grilled to your liking with Anthony's special spice blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables. | 36

10 OZ. SNAKE RIVER FARMS TOP SIRLOIN* GFA | 40

CHARGRILLED JERK CHICKEN GFA

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

SALMON CREEK PORK CHOP GFA

Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-huckleberry compote. | 34

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. | 59

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

BOISE BURGER* GFA

Chargrilled to your liking and finished with homemade steak sauce, frizzled onions, sliced tomatoes and onions. Served with French fries. | 24

DOUBLE R RANCH RIBEYE* GFA

14 ounces and grilled to your liking. Served with champ potatoes and seasonal vegetables. | 65

ENHANCEMENTS

ALASKA WEATHERVANE SCALLOPS | + 16

Seared with garlic parsley butter. .

ROASTED SCAMPI PRAWNS | + 11

DUNGENESS CRAB OSCAR GFA | + 14

Crowned with Dungeness crab and bearnaise.

"OSCAR STYLE" SMOKED TROUT GFA | + 12

Crowned with Riverence Trout Farm's smoked trout and bearnaise.

TEMPURA PRAWNS | + 9

6 OZ. NORTH ATLANTIC LOBSTER TAIL | + 49