



COMPLIMENTARY WARM SOURDOUGH BREAD

MATT NOBBS | *Chef* CODY HARTSOCH | *General Manager*

== SMALL PLATES ==

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

18

CRISPY CALAMARI

With lemon aioli.

17

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.

24

STEAMED
MANILA CLAMS GFA

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

20

SMOKED TROUT
JALAPEÑO POPPERS

Panko-crusted jalapeños filled with Riverence smoked trout cream cheese, served with red pepper jelly.

14

HAWAIIAN
AHI NACHOS*

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

16

SHAKING BEEF* GFA

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

19

AHI STACK*

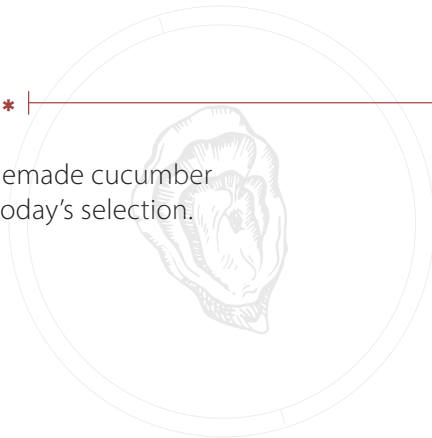
South Pacific ahi, tamari marinade, corn salsa, avocado, cucumber, seaweed salad.

24

| FRESH HALF SHELL OYSTERS* |

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

PACIFIC OYSTERS | 24



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

11

Crisp romaine and fennel with Oregon Coast shrimp, cherry tomatoes, and homemade croutons, tossed in our blue cheese dressing.

SEASONAL SALAD GFA

12

Market greens with blue cheese, toasted hazelnuts, handpicked mixed berries, and a housemade raspberry-citrus dressing.

CLASSIC CAESAR GFA

10

With homemade dressing, croutons and Parmesan.

== ENTREE SALADS ==

FRESH STEELHEAD SALAD GFA

26

Chargrilled, citrus-glazed steelhead with romaine, field greens, farro, avocado, and hazelnuts, tossed in citrus shallot dressing and topped with fresh mixed-berry relish.

ANTHONY'S COBB SALAD GFA

24

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

ANTHONY’S FISH & CHIPS 24
Three pieces lightly panko crusted wild Alaska true cod.
Served with French fries, tartar sauce and ginger slaw.

WILD ALASKA BLACK COD 28
Ginger-miso glazed, cashew-crusted, served
over crispy slaw with pistachio-craisin rice pilaf
and seasonal vegetables.

DUNGENESS CRAB FETTUCCINE 39
Fresh Dungeness crab, mushrooms, zucchini
and fresh herbs tossed with garlic cream sauce.

FRESH IDAHO RAINBOW TROUT 29
Chargrilled and finished with melting leeks, crispy bacon
and beurre blanc. Served with pistachio-craisin rice pilaf
and seasonal vegetables.

ROASTED SCAMPI PRAWNS GFA 26
Roasted with garlic butter and topped with lemon and
gremolata. Served with pistachio-craisin rice pilaf and
seasonal vegetables.

PAN FRIED OYSTERS* GFA 27
Fresh yearling oysters from Willapa Bay pan
fried golden brown. Served with craisin pistachio
rice pilaf and seasonal vegetables.

ALASKA WEATHERVANE SCALLOPS GFA 39
Pan-seared with beurre blanc and sprinkled
with gremolata. Served with pistachio-craisin
rice pilaf and seasonal vegetables.

DUNGENESS CRAB DINNER

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

59

ALL YOU CAN EAT DUNGENESS CRAB
AVAILABLE TUESDAY NIGHTS!

Steaks and More

SNAKE RIVER TOP SIRLOIN* GFA 36 | 40
Grilled to your liking with Anthony’s special
blend and butter. Served with frizzled onions,
champ potatoes and seasonal vegetables.
36 6 OUNCE | 40 10 OUNCE

NORTHWEST TENDERLOIN FILET* 59 | 69
Hand-cut Double R Ranch tenderloin filet
topped with Gorgonzola truffle butter and port
demi-glaze. Served over champ potatoes with
blistered cherry tomatoes and seasonal vegetables.
59 6 OUNCE | 69 8 OUNCE

ROYAL RANCH RIBEYE* GFA 65
14 oz, grilled to your liking. Served with
champ potatoes and seasonal vegetables.

HOMEPORT BURGER* GFA 21
Chargrilled to your liking, topped with lettuce,
tomato, onion, grilled onion mayo, and our
secret sauce. Served with french fries.

CHARGRILLED JERK CHICKEN GFA 26
Grilled with jerk seasoning, finished with pineapple-
mango salsa and tamari glaze. Served with pistachio
craisin rice pilaf and seasonal vegetables.

SALMON CREEK PORK CHOP GFA 32
Bone-in pork chop from Salmon Creek Farms, finished
with fresh ginger sauce. Served with cornbread
pudding and apple-huckleberry compote.

PORTOBELLO MUSHROOMS GFA 26
Rosemary olive oil and tamari-glazed portobello
mushroom with zucchini, blistered tomatoes, and
roasted corn. Served with champ potatoes
and seasonal vegetables.

Enhancements

ROASTED SCAMPI PRAWNS + 10

ALASKA WEATHERVANE SCALLOPS + 12
Seared with garlic parsley butter.

DUNGENESS CRAB OSCAR GFA + 14
Crowned with Dungeness crab and bearnaise.

HALF DUNGENESS CRAB + 19

11OZ. LOBSTER TAIL GFA + 50

DUNGENESS CRAB CAKE GFA + 29
With ginger plum sauce.