TO START

**ANTHONY’S CLAM CHOWDER** 9 | 14
Creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** GFA 10

**SHRIMP & BLUE CHEESE SALAD** 11
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**N.W. SEASONAL SALAD** 12
Your server will describe today’s selection.

**CRISPY CALAMARI WITH LEMON AIOLI** 18

**CRAB, SHRIMP & ARTICHOKE DIP** 19
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

**LUNCH FAVORITES**

**FISH & CHIPS** 21 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

**ANTHONY’S COBB SALAD** GFA 19
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**HOUSE-GROUND BURGER & FRIES** GFA 19
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

**IMPOSSIBLE BURGER**
- **WITH AVOCADO** ADD $2
- **WITH ALDER SMOKED BACON** ADD $2.5

**GRILLED MAHI MAHI SANDWICH** 19
Blackfish seasoning, Yuzu Kosho remoulade, Bibb lettuce, tomato and onions. Served with French fries.

**ALMOND CHICKEN SALAD** GFA 18
Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

**DUNGENESS CRAB & SHRIMP TOAST** 19
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

**FRESH OYSTERS ON THE HALF SHELL** GFA
We’re offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

**PRAWN TEMPURA** 24
Ocean prawns dipped in our award-winning tempura batter with onion rings, French fries and ginger slaw.

**LOBSTER ROLL** 32
North Atlantic lobster, shrimp, Louie dressing, celery, tarragon, sliced fennel and Anthony’s seafood seasoning on a toasted roll. Served with French fries.

**FISH TACOS and combos**

**MAHI MAHI TACOS** 21
With lime and cilantro in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

**MAHI MAHI TACO & CHOWDER** 20
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.

**CRISPY TRUE COD TACOS** 18
Panko crusted true cod wrapped in a warm flour tortilla with cabbage, tomatoes and salsa mayo. Served with chips and salsa.

**CRISPY TRUE COD TACO & CHOWDER** 17
One taco paired with a cup of Anthony’s clam chowder.

*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.