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## COMPLIMENTARY WARM SOURDOUGH BREAD

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### ≡ SMALL PLATES ≡

#### BLACK COD LETTUCE WRAP

Sake Kasu black cod, Nuoc cham vegetables, creamy sesame dressing on crisp romaine hearts.

21

#### TEMPURA AHI ROLL\*

With fresh ginger sauce.

26

#### NORTHWEST MUSSELS <sup>GFA</sup>

With shallots, herbs and white wine.

17

#### CRISPY COCONUT PRAWNS

With ginger-plum sauce.

19

#### HAWAIIAN AHI NACHOS\*

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

17

#### DUNGENESS CRAB DIP

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

26

#### SHAKING BEEF\* <sup>GFA</sup>

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

19

#### STEAMED MANILA CLAMS <sup>GFA</sup>

Steamed in clam nectar with olive oil, garlic and lemon.

21

#### TEMPURA ASPARAGUS

Middleton Farms asparagus with saffron aioli.

12

#### PRAWN COCKTAIL <sup>GFA</sup>

With homemade cocktail sauce.

17

#### CRISPY CALAMARI

With lemon aioli.

21

#### ANTHONY'S SEAFOOD CELEBRATION\*

A three-tiered tower with a selection of our favorite small plates!

Half Shell Oysters & Cilantro Prawns | Scallops with Bacon Jam | Black Cod Lettuce Wrap

69

## CHOWDER *and* SALAD

#### ANTHONY'S CLAM CHOWDER

9 | 14

New England style clam chowder with red potatoes and bacon.

#### RHUBARB SEASONAL SALAD <sup>GFA</sup>

13

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

#### CLASSIC CAESAR <sup>GFA</sup>

11

Crisp romaine, homemade dressing and croutons finished with Parmesan.

#### ANTHONY'S HOUSE SALAD

12

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

### ≡ ENTREE SALADS ≡

#### ANTHONY'S COBB SALAD <sup>GFA</sup>

27

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

#### WILD SALMON SALAD <sup>GFA</sup>

32

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

## NORTHWEST *favorites*

#### WILD ALASKA LINGCOD CADDY GANTY

29

Marinated in white wine, baked with sour cream, fresh dill and red onion. Served with almond basmati rice pilaf and seasonal vegetables.

#### PAN FRIED OYSTERS\* <sup>GFA</sup>

32

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

#### DUNGENESS CRAB FETTUCCINE

49

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

#### PORTOBELLO MUSHROOM <sup>GFA</sup>

26

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

# HAPPY MOTHER'S DAY WEEK

*We're grateful to be part of your celebration—thank you for spending this special day with us!*

## LOBSTER RISOTTO

Lobster cream risotto topped with butter poached lobster, tempura artichoke hearts, marinated red peppers and Middleton Farms asparagus.

49

## FILET & SCAMPI PRAWNS\* GFA

A Northwest filet grilled to your liking and paired with large prawns roasted with scampi butter.

Served with marinated red peppers, champ potatoes and Middleton Farms asparagus.

65

## SEAFOOD LOUIE GFA

Dungeness crab, fresh Oregon shrimp, cilantro poached prawns, iceberg lettuce, egg, cucumber, marinated asparagus and Louie dressing.

49

## WILD SALMON & HALIBUT CAKE DUET

Premium frozen Copper River sockeye salmon chargrilled with sundried tomato basil butter

and paired with a panko crusted halibut cake drizzled with lemon aioli.

39

## SIGNATURE SEAFOOD

### TEMPURA PRAWNS

Ocean prawns dipped on our award-winning tempura batter with tempura asparagus and ginger slaw.

27

### ALASKA WEATHERVANE SCALLOPS GFA

Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

44

### FISH & CHIPS

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

29

### WILD WALLEYE

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

29

### ROASTED SCAMPI PRAWNS GFA

With garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

28

### 11 oz. LOBSTER DINNER GFA

Large North Atlantic lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables.

79

### SEAFOOD FETTUCCINE GFA

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

37

### SALMON & CRAB CAKE DUET

Northwest salmon chargrilled and finished with sundried tomato and fresh basil butter paired with a fresh Dungeness crab cake served with ginger plum sauce and beurre blanc.

49

## STEAKS *and* CHOP

### DOUBLE R RANCH TOP SIRLION\* GFA

Grilled to your liking with Anthony's special blend seasoning and butter. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.

32 6 OUNCE | 39 10 OUNCE

### 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 6 OUNCE | 71 8 OUNCE

### 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.

38

### DOUBLE R RANCH RIBEYE\* GFA

14 ounces and grilled to your liking. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.

75

ROASTED SCAMPI PRAWNS GFA +\$10 | TEMPURA PRAWNS +\$8 | COCONUT PRAWNS +\$10  
ALASKA SCALLOPS WITH GARLIC CROUTONS +\$12 | LOBSTER TAIL GFA +50

\*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.

RG-E 4.22.25