



COMPLIMENTARY WARM SOURDOUGH BREAD

≡ 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 ^{GFA}

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* ^{GFA}

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

19

STEAMED MANILA CLAMS ^{GFA}

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

21

TEMPURA ASPARAGUS

With saffron aioli.

12

PRAWN COCKTAIL ^{GFA}

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 ^{GFA}

13

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

CLASSIC CAESAR ^{GFA}

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 ^{GFA}

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 ^{GFA}

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 ^{GFA}

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 ^{GFA}

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

SEAFOOD LOUIE GFA

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

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

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

27

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

SEAFOOD FETTUCCINE GFA

37

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

ALASKA WEATHERVANE SCALLOPS GFA

44

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

FISH & CHIPS

29

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

ROASTED SCAMPI PRAWNS GFA

28

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

11 oz. LOBSTER DINNER GFA

79

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

WILD ALASKA BLACK COD

32

Ginger-miso glazed, cashew crusted over crispy slaw, almond basmati rice pilaf & seasonal vegetables.

SALMON & CRAB CAKE DUET

49

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.

NORTHWEST STEAKS

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

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-W 4.25