



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

OYSTERS ON THE HALF SHELL* GFA

Ask your server for today's selection.

STEAMED MANILA CLAMS GFA

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

21

TEMPURA ASPARAGUS

Middleton Farms 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.

ANTHONY'S HOUSE SALAD

12

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

CLASSIC CAESAR GFA

11

Crisp romaine, homemade dressing and croutons finished with Parmesan.

SEASONAL SALAD GFA

13

Ask your server for today's selection!

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

MP

Ask your server for today's selection!

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.



SIGNATURE SEAFOOD



In our unwavering commitment to quality, we proudly source all our seafood through our very own, family-owned Anthony's Seafood Company. Head Seafood buyer Tim Ferleman works directly with the fishermen allowing us to offer a daily fresh sheet alongside our dinner menus, featuring the freshest catch for our guests every day.

We offer a selection of fresh raw Northwest oysters on the half shell! Please ask your server for today's oysters.

TEMPURA PRAWNS 27
Ocean prawns dipped on our award-winning tempura batter with tempura asparagus and ginger slaw.

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.

WILD WALLEYE 29
Sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with almond basmati rice pilaf and seasonal vegetables.

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.

SEAFOOD FETTUCCINE *GFA* 37
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

DUNGENESS CRAB DINNER 59
Steamed or chilled served with homemade Louie dressing and dipping butter.

STEAKS and CHOP

PRIME TOP SIRLOIN* *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

ROYAL RANCH NEW YORK* *GFA*
12 ounces and grilled to your liking with basil demi butter. Served with champ potatoes and seasonal vegetables.

54

ROASTED SCAMPI PRAWNS *GFA* +\$10 | HALF DUNGENESS CRAB +\$25 | COCONUT PRAWNS +\$10
ALASKA SCALLOPS WITH GARLIC CROUTONS +\$12 | LOBSTER TAIL *GFA* +50

SUNDAY NIGHT

\$36 SURF & TURF

Prime top sirloin grilled to your liking and served with seasonal vegetables and roasted Skagit Valley yellow potatoes.
*Not available on holidays.

STEAK & TEMPURA PRAWNS
Served with tempura sauce.

STEAK & SCALLOPS *GFA*
Seared and tossed with garlic-parsley butter and croutons.

STEAK & COCONUT PRAWNS
Served with ginger-plum sauce.

*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.