

Selections
TO SHARE

CRISPY COCONUT PRAWNS
With ginger-plum sauce.

18

NORTHWEST MUSSELS GFA
With shallots, herbs and white wine.

17

CRISPY CALAMARI
With lemon aioli.

19

**SEARED
TENDERLOIN POKE*** GFA
Seared tenderloin with sweet sesame-
tamari sauce and crispy rice noodles.

19

HALF SHELL OYSTERS* GFA

At Anthony's we believe in serving only the freshest Northwest seafood at the height of the season. Be assured, our seafood buyers monitor the quality of our oysters closely so we can proudly serve the best oysters available. Oysters are at their prime when the waters are cold, we take a short break during the warm summer months!

HAWAIIAN AHI NACHOS*

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

17

STEAMED MANILA CLAMS GFA

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

24

PORTOBELLO MUSHROOMS

Crispy panko crusted slices of portobello mushrooms.
Served with garlic lemon aioli.

12

DUNGENESS CRAB DIP

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

26

~~~~~ **CHOWDER & SALAD** ~~~~~

**ANTHONY'S CLAM CHOWDER** 9 | 14

New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** GFA 10

Crisp romaine, homemade dressing and croutons finished with Parmesan.

**HEARTS OF ROMAINE SALAD** 11

Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

**ADD SHRIMP OR CHICKEN** +5

**N.W. SEASONAL SALAD** 12

Your server will describe today's selection.

**ENTREE SALADS**

**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.

**WILD ALASKA SALMON SALAD** GFA 29

Chargrilled and served over romaine, field greens, avocado, farro and toasted hazelnuts. Finished with citrus shallot dressing and seasonal fruit relish.

*Anthony's*  
~~~~~ **FAVORITES**

ROASTED SCAMPI PRAWNS GFA 27

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

WILD ALASKA LINGCOD CADDY GANTY 29

Marinated in white wine, breadcrumbs, fresh dill, and red onion. Served with almond basmati rice pilaf & 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.

ALASKA WEATHERVANE SCALLOPS GFA 39

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

WILD ALASKA BLACK COD 31

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

ACTIVE MILITARY PERSONNEL, SHOW US YOUR MILITARY IDENTIFICATION AND RECEIVE A 10% MILITARY DISCOUNT.

*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.

WE OFFER A DAILY ‘FRESH SHEET’

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily fresh sheet alongside our dinner menus; all sourced exclusively from our very own Anthony’s Seafood Company.

Led by Tim Ferleman, a long time Anthony’s chef and avid fisherman, our seafood company is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

Northwest
MEATS

| | |
|--|-----------|
| DOUBLE R RANCH FLANK STEAK* | 24 |
| Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with almond basmati rice pilaf and seasonal vegetables | |
| HOMEPORT BURGER* <small>GFA</small> | 21 |
| Chargrilled to your liking and finished with lettuce, onions, tomatoes, homemade grilled onion mayo, and our secret sauce. Served with French fries. | |
| MIDWEST PRIME TOP SIRLOIN* <small>GFA</small> | 32 |
| A 6 ounce top sirloin grilled to your liking with Anthony’s special blend seasoning and butter. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables. | |
| 10 OUNCE TOP SIRLOIN* <small>GFA</small> | 42 |
| FILET MIGNON* <small>GFA</small> | 59 |
| A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and asparagus. | |
| 8 OUNCE NORTHWEST FILET* <small>GFA</small> | 69 |

STEAK ADD-ONS:

| | |
|--|---------------|
| COCONUT PRAWNS | + \$10 |
| ALASKA WEATHERVANE SCALLOPS | + \$12 |
| Seared with garlic parsley butter and homemade croutons. | |
| ROASTED GARLIC PRAWNS | + \$8 |
| TEMPURA PRAWNS | + \$8 |

~~~~~ **\$28 WILD SALMON** ~~~~~

**WILD SALMON BURGER**

Served open-faced and finished with sundried tomato and fresh basil mayo. Served with French fries.

**SMOKED SALMON FETTUCCINE**

Fresh pasta, smoked wild salmon and fresh herbs in garlic cream sauce with Parmesan cheese.

Sinclair Inlet  
FAVORITES

**FISH & CHIPS**

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

29

**TEMPURA PRAWNS**

Ocean prawns dipped in our award-winning tempura batter. Served with French fries, tartar sauce and ginger slaw.

26

**PORTOBELLO MUSHROOM**

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

26

**PAN FRIED OYSTERS\*** GFA

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

29

**WILD SALMON TACOS**

Blackened and wrapped in warm flour tortillas with salsa mayo. Served with tortilla chips.

**WILD SALMON PONZU BOWL**

Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and ginger slaw.

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