



COMPLIMENTARY WARM SOURDOUGH BREAD

SMALL PLATES

ALASKA
WEATHERVANE SCALLOPS
Seared and served with citrus fennel slaw
and sriracha aioli.
24

NORTHWEST MUSSELS GFA
With shallots, herbs and white wine.
17

CRISPY COCONUT PRAWNS
With ginger-plum sauce.
18

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

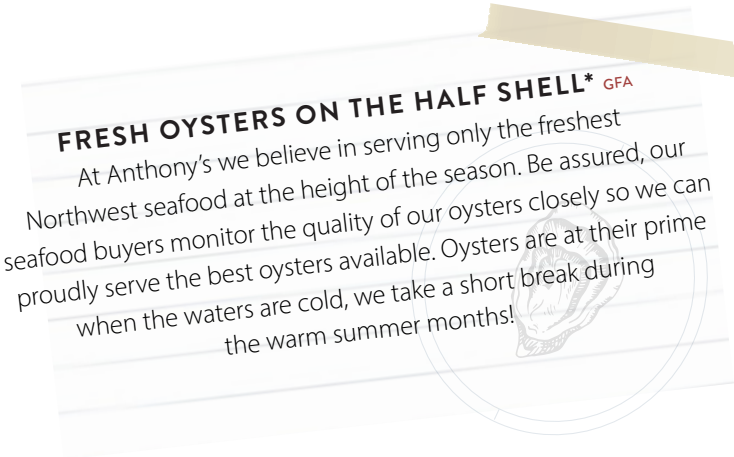
SEARED
TENDERLOIN POKE* GFA
Seared tenderloin with sweet sesame-
tamari sauce and crispy rice noodles.
19

CRISPY CALAMARI
With lemon aioli.
21

PRAWN COCKTAIL GFA
With homemade cocktail sauce.
17

PORTOBELLO MUSHROOMS GFA
Crispy panko crusted slices of
portobello mushrooms with
garlic lemon aioli.
12

STEAMED
MANILA CLAMS GFA
Steamed in clam nectar with
olive oil, garlic and lemon.
21



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, Napa cabbage and fennel 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
Chargrilled and citrus glazed salmon, romaine, field greens,
farro, avocado and hazelnuts with citrus shallot dressing and
best of season fruit.

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.

DUNGENESS CRAB FETTUCCINE 49
Fresh fettuccine, Dungeness crab, tomatoes, mushrooms,
zucchini, fresh herbs and a garlic cream sauce.

PAN FRIED OYSTERS GFA 32
Fresh yearling oysters from Willapa Bay pan fried golden brown.
Served with almond basmati rice pilaf and seasonal vegetables.

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.

TEMPURA PRAWNS

29

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

SEAFOOD FETTUCCINE GFA

39

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

ALASKA WEATHERVANE SCALLOPS GFA

45

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

29

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.

DUNGENESS CRAB DINNER

59

Steamed or chilled served with homemade Louie dressing and dipping butter.



NORTHWEST STEAKS



ROYAL 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.

34 6 OUNCE | 41 10 OUNCE

FILET MIGNON*

A hand-cut tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and seasonal vegetables.

59 6 OUNCE | 71 8 OUNCE

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

SUNDAY NIGHT

\$39 SURF & TURF

Royal Ranch 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.

KI 6.25.25