



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

FRESH OYSTERS ON THE HALF SHELL* 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!

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.

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| TEMPURA PRAWNS Ocean prawns dipped on our award-winning tempura batter with tempura seasonal vegetables and ginger slaw. | 27 | ROASTED SCAMPI PRAWNS <small>GFA</small> With garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables. | 28 |
| ALASKA WEATHERVANE SCALLOPS <small>GFA</small> Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables. | 44 | 11 oz. LOBSTER DINNER <small>GFA</small> Large North Atlantic lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables. | 79 |
| FISH & CHIPS Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw. | 29 | SEAFOOD FETTUCCINE <small>GFA</small> Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce. | 37 |
| WILD WALLEYE & CHIPS Two large pieces of lightly panko crusted wild walleye. Served with French fries, tartar sauce and ginger slaw. | 32 | DUNGENESS CRAB DINNER Steamed or chilled served with homemade Louie dressing and dipping butter. | 59 |

STEAKS

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| DOUBLE R RANCH TOP SIRLOIN* <small>GFA</small> 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* <small>GFA</small> 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
\$36 SURF & TURF

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

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| STEAK & TEMPURA PRAWNS Served with tempura sauce. | STEAK & SCALLOPS <small>GFA</small> Seared and tossed with garlic-parsley butter and croutons. | STEAK & COCONUT PRAWNS Served with ginger-plum sauce. |
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*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.