



Essential Baking sourdough loaf and butter available upon request.

◆ SMALL PLATES ◆

- BBQ Garlic Prawns **GFA**19
New Orleans style with caramelized garlic, red potatoes and fresh basil.
- Crispy Calamari20
Fried until golden brown and served with lemon aioli.
- Manila Clams **GFA**24
Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.
- Cheese Curds12
Served with homemade pepper jelly.
- Pan Fried Oysters **GFA**19
Fresh yearling oysters pan fried golden brown. Served with homemade tartar sauce.
- Prawn Cocktail **GFA**17
With small ocean prawns and our delicious homemade cocktail sauce.
- Dungeness Crab & Shrimp Dip26
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough bread.

◆ BOWLS ◆

- Kalbi Chicken Bowl **GFA**21
Chargrilled chicken breast with sweet tamari marinade. Served over rice with a market green salad.
- Northwest Wild Salmon Bowl **GFA**28
Chargrilled and glazed with ponzu sauce with rice and a market green salad.

◆ CHOWDER & SALADS ◆

- Enjoy a cup or bowl of chowder with a purchase of an entree 7 | 10*
- Anthony's Clam Chowder 9 | 12
New England style clam chowder with potatoes and bacon
- Classic Caesar 11 | 16
Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.
- 4oz. Grilled Chicken or Oregon Bay Shrimp ... 18 | 23
- Almond Chicken Salad **GFA**26
Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing
- Hawaiian Cobb Salad **GFA**24
Fresh mango, bay shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese.

◆ NOODLES ◆

- Crab & Shrimp Fettuccine **GFA**40
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.
- Smoked Salmon Fettuccine27
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan.
- Seafood Mac n' Cheese33
Corkscrew pasta tossed with creamy cheddar cheese sauce Dungeness crab and bay shrimp. Topped with golden panko crumbs.
- Northwest Clam Linguine **GFA**26
Steamed clams tossed with sauteed garlic, butter, cream, tomatoes, red chili flakes and parsley.

*May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
GFA We can create this item using “gluten free” ingredients. Please notify your server of any dietary concerns.

◆ NORTHWEST SEAFOOD ◆

Anthony’s owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

See Galley Sheet for today’s selections.

◆ FISH TACOS ◆

Blackened Rockfish Tacos21
Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with chips and salsa.

Rockfish Taco & Chowder.....20
One rockfish taco paired with a cup of our clam chowder.

Mahi Mahi Taco & Chowder23
One mahi mahi taco paired with a cup of our clam chowder.

Mahi Mahi Tacos25
Wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro. Served with chips and salsa.

◆ SHELLFISH ◆

👉 Roasted Scampi Prawns **GFA**.....27
Baked with garlic butter, fresh lemon and gremolata. Served with jasmine rice.

Alaska Weathervane Scallops45
Pan seared and sprinkled with gremolata.

North Atlantic Lobster Tail **GFA**79
11oz. lobster tail served with dipping butter.

Pan Fried Oysters **GFA**34
Fresh yearling oysters pan fried golden brown.

◆ BURGERS ◆

Chargrilled Hamburger* **GFA**21
Finished with lettuce, tomato, pickle and grilled onion mayo.
Cheeseburger - +1

Crispy True Cod Burger23
Bering Sea true cod panko lightly crusted and served with lettuce, tomato and tartar sauce.

Wild Alaska Salmon Burger.....26
Chargilled and topped with sundried tomato basil mayo.

◆ FRESH FISH ◆

Fresh Oregon Rockfish **GFA**.....25
Blackened and topped with pineapple-mango salsa.

Fresh Idaho Trout32
Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds.

👉 Wild Northwest Salmon MP
Please ask your server for today’s selection.

◆ FISH & CHIPS ◆

Wild Alaska True Cod & Chips.....29
Three pieces lightly panko crusted and served with homemade tartar sauce and slaw.

Wild Alaska Halibut & Chips ... 32 | 39
Two or three pieces hand dipped in our award-winning tempura batter. Served with homemade tartar sauce and slaw.

Wild Alaska Salmon & Chips.....28
Dipped in our award-winning tempura batter. Served with homemade tartar sauce and slaw.

◆ STEAKS ◆

Prime Top Sirloin* **GFA**34
Petite sirloin grilled to your liking and served with roasted Skagit Valley yellow potatoes.

Northwest Tenderloin Filet*65
Hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

Royal Ranch Ribeye* **GFA**75
14 ounce, 45 day aged ribeye grilled to your liking served with roasted Skagit Valley yellow potatoes.

MAKE IT SURF & TURF!

With Garlic Scampi Prawns - Add 11
11oz. North Atlantic Lobster Tail - Add 50

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