



COMPLIMENTARY WARM SOURDOUGH BREAD

SMALL PLATES

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

NORTHWEST MUSSELS GFA
With shallots, herbs and white wine.
18

CRISPY COCONUT PRAWNS
With ginger-plum sauce.
20

HAWAIIAN AHI NACHOS*
Served on homemade taro chips with pineapple chutney and wasabi aioli.
18

DUNGENESS CRAB DIP
Warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke served with toasted sourdough bread.
28

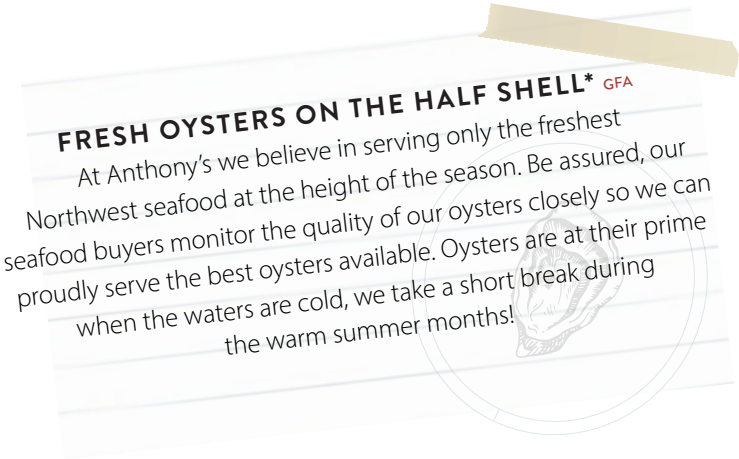
SEARED
TENDERLOIN POKE* GFA
Seared tenderloin with sweet sesame-tamari sauce and crispy rice noodles.
19

CRISPY CALAMARI
With lemon aioli.
22

PRAWN COCKTAIL GFA
With homemade cocktail sauce.
18

PORTOBELLO MUSHROOMS GFA
Crispy panko crusted slices of portobello mushrooms with garlic lemon aioli.
14

STEAMED
MANILA CLAMS GFA
Steamed in clam nectar with olive oil, garlic and lemon.
24



CHOWDER and SALAD

ANTHONY'S CLAM CHOWDER 9 | 14
New England style clam chowder with red potatoes and bacon.

ANTHONY'S "BEST OF SEASON" SALAD GFA 14
We partner with local farmers to bring you the freshest "best of the season" produce. Each salad is a love letter to what's ripe today. Ask your server for today's selection.

CLASSIC CAESAR GFA 12
Crisp romaine, homemade dressing and croutons finished with Parmesan.

ANTHONY'S HOUSE SALAD GFA 13
Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

ENTREE SALADS

ANTHONY'S COBB SALAD GFA 29
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 31
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 GFA 52
Fresh fettuccine, Dungeness crab, tomatoes, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

PAN FRIED OYSTERS GFA 34
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.

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.

WILD WALLEYE

33

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

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.

SEAFOOD FETTUCCINE GFA

39

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



DOUBLE R RANCH 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.

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

Double R 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.

SP 6.25.25