



COMPLIMENTARY WARM SOURDOUGH BREAD

MATT NOBBS | *Chef* CODY HARTSOCH | *General Manager*

== SMALL PLATES ==

SHAKING BEEF* GFA

Tender beef, hot red peppers, red onion, garlic, tamari-lime glaze and iceberg lettuce.

19

SMOKED TROUT
JALAPEÑO POPPERS

Panko-crusted jalapeños filled with Riverence smoked trout cream cheese, served with red pepper jelly.

14

AHI STACK* GFA

South Pacific ahi, tamari marinade, corn salsa, avocado, cucumber, seaweed salad.

24

HAWAIIAN
AHI NACHOS*

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

16

SEAFOOD TOWER

A selection of our favorite small plates! Pancetta Prawns, Hawaiian Ahi Nachos, and Calamari.

52

PANCETTA
WRAPPED PRAWNS GFA

With olive oil gremolata aioli.

19

CRISPY CALAMARI

With lemon aioli.

19

PRAWN COCKTAIL GFA

With homemade cocktail sauce.

18

STEAMED
MANILA CLAMS GFA

Steamed in lobster broth with fresh tomato, red pepper, chorizo, yellow onion and topped with gremolata.

21

DUNGENESS CRAB DIP

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

26

FRESH HALF SHELL OYSTERS*

Enjoy fresh Pacific oysters on the half shell, served with homemade cucumber mignonette and cocktail sauce. Please ask your server for today's selection.

PACIFIC OYSTERS GFA | 26

KUMAMOTO OYSTERS GFA | 30



CHOWDER and SALAD

ANTHONY'S CLAM CHOWDER

8 | 12

Our award-winning New England-style clam chowder with red potatoes and bacon.

SHRIMP & BLUE CHEESE SALAD GFA

12

Crisp romaine and fennel with Oregon Coast shrimp, cherry tomatoes, and homemade croutons, tossed in our blue cheese dressing.

ANTHONY'S SEASONAL SALAD GFA

14

We partner with local farmers to always bring you the freshest produce. Ask your server for today's selection!

CLASSIC CAESAR GFA

11

With homemade dressing, croutons and Parmesan.

== ENTREE SALADS ==

WILD SALMON SALAD GFA

36

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

ANTHONY'S COBB SALAD GFA

26

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens, tossed with fresh basil vinaigrette and crumbled blue cheese.

* 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 modified to use gluten-free ingredients. Please notify your server of any dietary restrictions.

Signature Seafood

ANTHONY'S FISH & CHIPS	26	11 oz. LOBSTER DINNER GFA	69
Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw.		Large North Atlantic lobster tail oven roasted with butter and served with pistachio-craisin rice pilaf and seasonal vegetables.	
WILD ALASKA BLACK COD	32	ALASKA WEATHERVANE SCALLOPS GFA	42
Ginger-miso glazed, cashew-crusted, served over crispy slaw with pistachio-craisin rice pilaf and seasonal vegetables.		Pan-seared with beurre blanc and sprinkled with gremolata. Served with pistachio-craisin rice pilaf and seasonal vegetables.	
FRESH IDAHO RAINBOW TROUT GFA	29	DUNGENESS CRAB FETTUCCINE GFA	44
Chargrilled and finished with melting leeks, crispy bacon and beurre blanc. Served with pistachio-craisin rice pilaf and seasonal vegetables.		Fresh Dungeness crab, mushrooms, zucchini and fresh herbs tossed with garlic cream sauce.	
ROASTED SCAMPI PRAWNS GFA	26	DUNGENESS CRAB DINNER GFA	59
Roasted with garlic butter and topped with lemon and gremolata. Served with pistachio-craisin rice pilaf and seasonal vegetables.		Steamed or chilled, served with homemade Louie dressing and dipping butter.	

Steaks and More

NORTHWEST TOP SIRLOIN* GFA	36 42	HOMEPORT BURGER* GFA	24
Grilled to your liking with Anthony's special blend and butter. Served with frizzled onions, champ potatoes and seasonal vegetables.		Chargrilled to your liking, topped with lettuce, tomato, onion, grilled onion mayo, and our secret sauce. Served with french fries.	
36 6 OUNCE 42 10 OUNCE		CHARGRILLED JERK CHICKEN GFA	26
		Grilled with jerk seasoning, finished with pineapple-mango salsa and tamari glaze. Served with pistachio craisin rice pilaf and seasonal vegetables.	
FILET MIGNON* GFA	69	SALMON CREEK PORK CHOP GFA	32
7 oz. grilled to your liking, topped with Gorgonzola truffle butter and port demi-glace. Served over champ potatoes with blistered cherry tomatoes and seasonal vegetables.		Bone-in pork chop from Salmon Creek Farms, finished with fresh ginger sauce. Served with cornbread pudding and apple-huckleberry compote.	
ROYAL RANCH RIBEYE* GFA	65	PORTOBELLO MUSHROOMS GFA	26
14 oz, grilled to your liking. Served with champ potatoes and seasonal vegetables.		Rosemary olive oil and tamari-glazed with zucchini, blistered tomatoes, and roasted corn. Served with champ potatoes and seasonal vegetables.	

ROASTED SCAMPI PRAWNS GFA +\$11	HALF DUNGENESS CRAB GFA +\$26	11OZ. LOBSTER TAIL GFA +60
ALASKA WEATHERVANE SCALLOPS +\$15	DUNGENESS CRAB CAKE +26	DUNGENESS CRAB OSCAR GFA +18

Sunday Night
\$39 Surf & Turf

Northwest top sirloin grilled to your liking and paired with one of our seafood favorites! Served with seasonal vegetables and champ potatoes. Only available on Sundays.

STEAK & CALAMARI* GFA	STEAK & SCALLOPS* GFA	STEAK & PANCETTA WRAPPED PRAWNS*
Crispy calamari seasoned with herbs and served with lemon aioli.	Seared scallops tossed with garlic-parsley butter and croutons.	With olive oil gremolata aioli.