



COMPLIMENTARY WARM SOURDOUGH BREAD

== SMALL PLATES ==

HAWAIIAN
AHI NACHOS*

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

18

STEAMED
MANILA CLAMS GFA

Steamed in clam nectar with olive oil, garlic and lemon.

25

CRISPY CALAMARI

With lemon aioli.

21

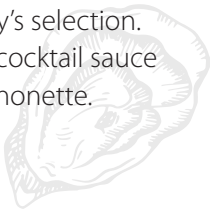
CRISPY
COCONUT PRAWNS

With ginger-plum sauce.

19

FRESH OYSTERS
ON THE HALF SHELL* GFA

Ask your server for today's selection.
Served with homemade cocktail sauce and cucumber mignonette.



SEARED
TENDERLOIN POKE* GFA

Seared tenderloin with sweet sesame-tamari sauce and crispy wontons.

20

DUNGENESS
CRAB & SHRIMP DIP

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

28

CHOWDER *and* SALAD

ANTHONY'S CLAM CHOWDER 10 | 15

New England style clam chowder with red potatoes and bacon.

ANTHONY'S SEASONAL SALAD GFA 13

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

CLASSIC CAESAR GFA 11

Crisp romaine, homemade dressing and croutons finished with Parmesan.

HEARTS OF ROMAINE GFA 13

Crisp romaine with blue cheese crumbles, toasted hazelnuts and blue cheese dressing.

ADD CHICKEN OR SHRIMP | +6

NORTHWEST FAVORITES

TEMPURA PRAWNS 28

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

ROASTED SCAMPI PRAWNS GFA 29

Roasted with garlic butter and topped with lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

ANTHONY'S BURGER GFA 22

Chargrilled to your liking and finished with lettuce, onions, tomatoes, homemade grilled onion mayo and our secret sauce. Served with French fries.

PORTOBELLO MUSHROOM GFA 28

Rosemary olive oil and tamari glazed portobello mushroom with zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

*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.

RM3 11.18.25

Signature Seafood

- FISH & CHIPS

29

Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw.
- SHRIMP FETTUCCINE GFA

26

Oregon bay shrimp, mushrooms and zucchini tossed with a garlic-herb cream sauce.
- ALASKA WEATHERVANE SCALLOPS* GFA

43

Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.
- WILD ALASKA BLACK COD

34

Ginger-miso glazed, cashew crusted over crispy slaw, almond basmati rice pilaf & seasonal vegetables.

- CLAM LINGUINE

28

Fresh Manila clams steamed with garlic butter, red chilis, tomatoes and parsley.
- PAN FRIED OYSTERS GFA

32

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

DUNGENESS CRAB DINNER GFA

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

62

Northwest Steaks

- PRIME TOP SIRLOIN* GFA

Grilled to your liking with Anthony's special blend seasoning and butter. Served with Skagit Valley yellow potatoes and seasonal vegetables.

36 6 OUNCE | 46 10 OUNCE
- FILET MIGNON*

A 7 oz. hand-cut tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and seasonal vegetables.

75

Steak Enhancements

- ROASTED SCAMPI PRAWNS GFA +\$11 | HALF DUNGENESS CRAB GFA +\$26
- COCONUT PRAWNS +\$11 | TEMPURA PRAWNS GFA +11
- ALASKA SCALLOPS WITH GARLIC CROUTONS* +\$15

\$29 Fresh Steelhead

- FRESH STEELHEAD BURGER

Served open-faced and finished with sundried tomato and fresh basil mayo. Served with French fries.
- STEELHEAD & SMOKED SALMON FETTUCCINE

Fresh steelhead, smoked wild salmon and fresh herbs in garlic cream sauce with Parmesan cheese.
- FRESH STEELHEAD TACOS

Blackened and wrapped in warm flour tortillas with salsa mayo. Served with tortilla chips.
- FRESH STEELHEAD PONZU BOWL

Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and ginger slaw.

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