



YOUR HOME FOR NORTHWEST SEAFOOD
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

TO START *and share*

ANTHONY’S CLAM CHOWDER	10 15
Creamy New England style clam chowder with red potatoes and bacon.	
CLASSIC CAESAR GFA	13
SHRIMP & BLUE CHEESE SALAD	13
Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.	
N.W. SEASONAL SALAD	14
Your server will describe today’s selection.	
CRISPY CALAMARI	24
With lemon aioli.	
CRAB, SHRIMP & ARTICHOKE DIP	29
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.	

LUNCH FAVORITES

ANTHONY’S COBB SALAD GFA	23
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
AVOCADO TOAST	20
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.	
CHARGRILLED BURGER & FRIES* GFA	25
Chargrilled to your liking and finished with lettuce, tomato, onion mayo and relish. Served with french fries.	
ADD CHEESE ADD \$2	
KALBI CHICKEN BOWL GFA	24
Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.	
ALMOND CHICKEN SALAD GFA	20
Julienned chicken breast with crispy noodles, fresh pickled ginger, red pepper, sesame tamari dressing.	
DUNGENESS CRAB & SHRIMP TOAST	26
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.	

ANTHONY’S SEAFOOD

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily specials sheet alongside our lunch menus; all sourced exclusively from our very own Anthony’s Seafood Company.

PAN FRIED OYSTERS* GFA	31
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.	
OREGON SHRIMP FETTUCCINE GFA	26
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.	
PRAWN TEMPURA	28
Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.	
FISH & CHIPS	26 31
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.	

FRESH OYSTERS
ON THE HALF SHELL* GFA
Ask your server for today's selection!

FISH TACOS *and combos*

CRISPY TRUE COD TACOS	21
With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa.	
CRISPY TRUE COD TACO & CHOWDER	21
One true cod taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.	
BLACKENED ROCKFISH TACOS	20
Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.	
ROCKFISH TACO & CHOWDER	20
One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony’s clam chowder.	
MAHI MAHI TACO & CHOWDER	23
One mahi mahi taco in a warm flour tortilla with cabbage, tomato, cilantro and salsa mayo. Paired with a cup of Anthony’s clam chowder.	

*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.