



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

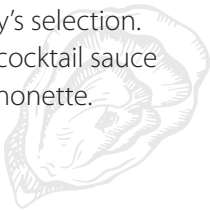
CRISPY
COCONUT PRAWNS

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	CLAM LINGUINE	28
Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw.		Fresh Manila clams steamed with garlic butter, red chilis, tomatoes and parsley.	
SHRIMP FETTUCCINE <small>GFA</small>	26	PAN FRIED OYSTERS <small>GFA</small>	32
Oregon bay shrimp, mushrooms and zucchini tossed with a garlic-herb cream sauce.		Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with almond basmati rice pilaf and seasonal vegetables.	
ALASKA WEATHERVANE SCALLOPS* <small>GFA</small>	43	<div>DUNGENESS CRAB DINNER <small>GFA</small></div> <div>Steamed or chilled, served with homemade Louie dressing and dipping butter.</div> <div>62</div>	
WILD ALASKA BLACK COD	34		
Ginger-miso glazed, cashew crusted over crispy slaw, almond basmati rice pilaf & seasonal vegetables.			

Northwest Steaks

PRIME TOP SIRLOIN* <small>GFA</small>	FILET MIGNON* <small>GFA</small>
Grilled to your liking with Anthony's special blend seasoning and butter. Served with Skagit Valley yellow potatoes and seasonal vegetables.	A 7 oz. hand-cut tenderloin filet with Gorgonzola truffle butter, port demi sauce over champ potatoes with blistered cherry tomatoes and seasonal vegetables.
36 6 OUNCE 46 10 OUNCE	75

Steak Enhancements

ROASTED SCAMPI PRAWNS <small>GFA</small> +\$11	HALF DUNGENESS CRAB <small>GFA</small> +\$26
COCONUT PRAWNS +\$11	TEMPURA PRAWNS +11
ALASKA SCALLOPS WITH GARLIC CROUTONS* +\$15	

\$29 Wild Salmon

WILD SALMON BURGER <small>GFA</small>	WILD SALMON TACOS <small>GFA</small>
Served open-faced and finished with sundried tomato and fresh basil mayo. Served with French fries.	Blackened and wrapped in warm flour tortillas with salsa mayo. Served with tortilla chips.
SMOKED SALMON FETTUCCINE <small>GFA</small>	WILD SALMON PONZU BOWL <small>GFA</small>
Fresh pasta, smoked wild salmon and fresh herbs in garlic cream sauce with Parmesan cheese.	Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and ginger slaw.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA