



COMPLIMENTARY WARM SOURDOUGH BREAD

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

≡≡≡ SMALL PLATES ≡≡≡

ALASKA WEATHERVANE SCALLOPS*

Pan seared and finished with bacon jam

24

SMOKED TROUT JALAPEÑO POPPERS

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

15

AHI STACK* GFA

South Pacific ahi, tamari marinade, furikake, avocado, cucumber, rice and homemade taro chips.

24

HAWAIIAN AHI NACHOS*

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

17

FRESH HALF SHELL OYSTERS*

Served with homemade cucumber mignonette and cocktail sauce.

PACIFIC OYSTERS GFA | 28
KUMAMOTO OYSTERS GFA | 32

STEAMED MANILA CLAMS GFA

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

21

PANCETTA WRAPPED PRAWNS GFA

With bacon jam.

20

CRISPY CALAMARI

With lemon aioli.

19

PRAWN COCKTAIL GFA

With homemade cocktail sauce.

18

DUNGENESS CRAB DIP

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

27

≡≡≡ CHOWDER *and* SALAD ≡≡≡

ANTHONY'S CLAM CHOWDER

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

9 | 14

SHRIMP & BLUE CHEESE SALAD GFA

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

13

ANTHONY'S SEASONAL SALAD GFA

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

15

CLASSIC CAESAR GFA

With homemade dressing, croutons and Parmesan.

12

≡≡≡ DUNGENESS CRAB ≡≡≡

STEAK & CRAB CAKE*

Prime top sirloin grilled to your liking and paired with a golden Dungeness crab cake with ginger plum sauce. Served with champ potatoes and seasonal vegetables.

65

DUNGENESS CRAB FETTUCCINE

Fresh Dungeness crab, mushrooms, zucchini and fresh herbs tossed with garlic cream sauce.

44

DUNGENESS CRAB DINNER GFA

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

59

DUNGENESS CRAB CAKES

Golden sauteed crab cakes over ginger plum sauce and beurre blanc. Served with craisin pistachio rice pilaf and seasonal vegetables.

49

* 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.

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.

🌊 SIGNATURE SEAFOOD 🌊

ANTHONY'S FISH & CHIPS	28	WILD ALASKA BLACK COD	34
Three pieces lightly panko crusted wild Alaska true cod. Served with Simplot French fries, tartar sauce and ginger slaw.		Ginger-miso glazed, cashew-crusted, served over crispy slaw with pistachio-craisin rice pilaf.	
FRESH IDAHO RAINBOW TROUT <small>GFA</small>	29	WILD ALASKA HALIBUT	45
Chargrilled Riverence Farms rainbow trout with melting leeks, crispy bacon and beurre blanc. Served with pistachio-craisin rice pilaf and seasonal vegetables.		Seared and served over artichoke hearts and risotto. Finished with lemon beurre blanc and chive oil.	
CLAM LINGUINE	28	11 oz. LOBSTER DINNER <small>GFA</small>	69
Fresh Manila clams steamed with garlic butter, red chilis, tomatoes and parsley.		Large North Atlantic lobster tail oven roasted with butter and served with pistachio-craisin rice pilaf and seasonal vegetables.	
ROASTED SCAMPI PRAWNS <small>GFA</small>	26	ALASKA WEATHERVANE SCALLOPS* <small>GFA</small>	45
Roasted with garlic butter and topped with lemon and gremolata. Served with pistachio-craisin rice pilaf and seasonal vegetables.		Pan-seared with beurre blanc and sprinkled with gremolata. Served with pistachio-craisin rice pilaf and crispy slaw.	

🌊 STEAKS *and* MORE 🌊

PRIME TOP SIRLOIN* <small>GFA</small>		FILET MIGNON*	
Grilled to your liking with Anthony's special blend seasoning and butter. Served with frizzled onions, champ 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 asparagus.	
36 6 OUNCE 42 10 OUNCE		69	
STEAK & PANCETTA WRAPPED PRAWNS* <small>GFA</small>		SALMON CREEK FARMS BONE-IN PORK CHOP <small>GFA</small>	
Chargrilled to your liking with homemade cornbread pudding, olive oil, gremolata and aioli.		Bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-huckleberry compote.	
48		42	
		ROYAL RANCH RIBEYE* <small>GFA</small>	
		14 ounces and grilled to your liking. Served with champ potatoes and seasonal vegetables.	
		65	



Give the gift of Anthony's Restaurants! Ask your server how you can purchase an Anthony's gift card, valid at any of our locations.

* 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.