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 slaw.

WILD ALASKA BLACK COD 34
Ginger-miso glazed, cashew crusted over crispy slaw, almond basmati rice pilaf & slaw.

CLAM LINGUINE 28
Fresh Manila clams steamed with garlic butter, red chilis, tomatoes and parsley.

PAN FRIED OYSTERS GFA 36
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* GFA
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 +11
ALASKA SCALLOPS WITH GARLIC CROUTONS* +$15

$29 WILD SALMON

WILD SALMON BURGER GFA
Served open-faced and finished with sundried tomato and fresh basil mayo. Served with French fries.

WILD SALMON TACOS GFA
Blackened and wrapped in warm flour tortillas with salsa mayo. Served with tortilla chips.

SMOKED SALMON FETTUCCINE GFA
Fresh pasta, smoked wild salmon and fresh herbs in garlic cream sauce with Parmesan cheese.

WILD SALMON PONZU BOWL GFA
Chargrilled and glazed with ponzu sauce. Served over Jasmine rice, field greens and sesame dressing.

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

GLUTEN FREE AVAILABLE - GFA
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RM3 3.10.26