



COMPLIMENTARY WARM SOURDOUGH BREAD

≡≡≡ **SMALL PLATES** ≡≡≡

NORTHWEST MUSSELS GFA

With shallots, herbs and white wine.

20

HAWAIIAN AHI NACHOS*

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

20

DUNGENESS CRAB & SHRIMP DIP

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

29

CRISPY CALAMARI

With lemon aioli.

24

PRAWN COCKTAIL GFA

With homemade cocktail sauce.

20

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.

21

STEAMED MANILA CLAMS GFA

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

27

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

22

CHOWDER *and* **SALAD**

ANTHONY'S CLAM CHOWDER 10 | 15

New England style clam chowder with red potatoes and bacon.

ANTHONY'S SEASONAL SALAD GFA 14

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

CLASSIC CAESAR GFA 13

Crisp romaine, homemade dressing and croutons finished with Parmesan.

ANTHONY'S HOUSE SALAD GFA 13

Crisp romaine, Napa cabbage and fennel with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

OYSTER FEATURES



CRISPY WILLAPA BAY OYSTERS 32

Fresh yearling oysters panko crusted and topped with a roasted corn relish. Served with almond basmati rice pilaf, seasonal vegetables and Cajun aioli.

OYSTER SPINACH SALAD* 29

Fresh garden spinach with sliced mushrooms, crispy bacon, Parmesan and tossed in a dill vinaigrette. Topped with pan fried oysters.

PAN FRIED OYSTERS* GFA 36

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

STEAK & OYSTER TONKATSU* 41

A Northwest top sirloin paired with crispy oyster tonkatsu. Served with 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.

🌊 SIGNATURE SEAFOOD 🌊

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.

FISH & CHIPS

32

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

SEAFOOD FETTUCCINE GFA

43

Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.

ALASKA WEATHERVANE SCALLOPS* GFA

49

Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and crispy slaw.

TEMPURA PRAWNS

29

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

ROASTED SCAMPI PRAWNS GFA

31

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

CLAM LINGUINE

28

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

11 oz. LOBSTER DINNER GFA

85

Large North Atlantic lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables.

WILD ALASKA BLACK COD

35

Ginger-miso glazed, cashew crusted over crispy slaw and almond basmati rice pilaf.



DUNGENESS CRAB DINNER GFA

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

65

🌊 NORTHWEST STEAKS 🌊

DOUBLE R RANCH TOP SIRLOIN* GFA

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

39 6 OUNCE | 49 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

ROYAL RANCH RIBEYE* GFA

14 ounces and grilled to your liking. Served with Skagit Valley yellow potatoes and seasonal vegetables.

82

PORTOBELLO MUSHROOM GFA

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

28

ENHANCEMENTS

ROASTED SCAMPI PRAWNS GFA +\$14 | HALF DUNGENESS CRAB GFA +\$28

COCONUT PRAWNS +\$15 | LOBSTER TAIL GFA +\$6

ALASKA SCALLOPS WITH GARLIC CROUTONS* +\$16