



COMPLIMENTARY WARM SOURDOUGH BREAD

SMALL PLATES

NORTHWEST MUSSELS GFA
With shallots, herbs and white wine.
20

CRISPY CALAMARI
With lemon aioli.
24

SEARED TENDERLOIN POKE* GFA
Seared tenderloin with sweet sesame-tamari sauce and crispy wontons.
21

HAWAIIAN AHI NACHOS*
Served on homemade taro chips with pineapple chutney and wasabi aioli.
20

PRAWN COCKTAIL GFA
With homemade cocktail sauce.
20

STEAMED MANILA CLAMS GFA
Steamed in clam nectar with olive oil, garlic and lemon.
27

DUNGENESS CRAB & SHRIMP DIP
Warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke served with toasted sourdough bread.
29

FRESH OYSTERS ON THE HALF SHELL* GFA
Ask your server for today's selection. Served with homemade cocktail sauce and cucumber mignonette.

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.

CLASSIC CAESAR GFA 13
Crisp romaine, homemade dressing and croutons finished with Parmesan.

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!

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 over homemade cornbread pudding with Cajun aioli.

PAN FRIED OYSTERS* GFA 36
Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with almond basmati rice pilaf and seasonal vegetables.

OYSTER SPINACH SALAD* 29
Fresh garden spinach with sliced mushrooms, crispy bacon, Parmesan and tossed in a dill vinaigrette. Topped with pan fried oysters.

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	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.	
SEAFOOD FETTUCCINE GFA	43	11 oz. LOBSTER DINNER GFA	85
Ocean prawns, Oregon bay shrimp, Manila clams, mussels, Alaska Weathervane scallops and vegetables tossed with a garlic cream sauce.		Large North Atlantic lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables.	
ALASKA WEATHERVANE SCALLOPS* GFA	49	WILD ALASKA BLACK COD	35
Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.		Ginger-miso glazed, cashew crusted over crispy slaw, almond basmati rice pilaf & seasonal vegetables.	
TEMPURA PRAWNS	29	DUNGENESS CRAB DINNER GFA Steamed or chilled, served with homemade Louie dressing and dipping butter. 65	
ROASTED SCAMPI PRAWNS GFA	31		
Roasted with garlic butter and topped with lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.			

NORTHWEST STEAKS

DOUBLE R RANCH TOP SIRLOIN* GFA	FILET MIGNON*
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.
39 6 OUNCE 49 10 OUNCE	75
ROYAL RANCH RIBEYE* GFA	PORTOBELLO MUSHROOM GFA
14 ounces and grilled to your liking. Served with Skagit Valley yellow potatoes and seasonal vegetables.	Rosemary olive oil and tamari glazed portobello mushroom grilled with zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.
82	28

ENHANCEMENTS

ROASTED SCAMPI PRAWNS GFA +\$14	HALF DUNGENESS CRAB GFA +\$28
COCONUT PRAWNS +\$15	LOBSTER TAIL GFA +56
ALASKA SCALLOPS WITH GARLIC CROUTONS* +\$16	