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## COMPLIMENTARY WARM SOURDOUGH BREAD

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### ≡≡≡ **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.

## **NORTHWEST FAVORITES**

#### **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.

#### **PAN FRIED OYSTERS\*** GFA 36

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

#### **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.

RM1 3.25.26

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## 🌊 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.

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### 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.

### WILD ALASKA BLACK COD

35

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

### 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.



### DUNGENESS CRAB DINNER GFA

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

65

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## 🌊 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

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## ENHANCEMENTS

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

COCONUT PRAWNS +\$15 | LOBSTER TAIL GFA +56

ALASKA SCALLOPS WITH GARLIC CROUTONS\* +\$16

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