



## YOUR HOME FOR NORTHWEST SEAFOOD

SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

### TO START *and share*

**ANTHONY'S CLAM CHOWDER** 9.5 | 14.5  
Creamy New England style clam chowder with red potatoes and bacon.

**CLASSIC CAESAR** GFA 12

**SHRIMP & BLUE CHEESE SALAD** 13  
Crisp romaine with Oregon Coast shrimp, tomatoes and homemade blue cheese dressing.

**N.W. SEASONAL SALAD** 15  
Your server will describe today's selection.

**CRISPY CALAMARI** 21  
With lemon aioli.

**CRAB, SHRIMP & ARTICHOKE DIP** 24  
A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.

### LUNCH FAVORITES

**ANTHONY'S COBB SALAD** GFA 22  
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**AVOCADO TOAST** 19.5  
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

**CHARGRILLED BURGER & FRIES\*** GFA 23  
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.

**IMPOSSIBLE BURGER** | ADD \$3

**KALBI CHICKEN BOWL** GFA 22  
Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.

**ALMOND CHICKEN SALAD** GFA 21  
Julienned chicken breast with crispy noodles, fresh pickled ginger, sesame and red pepper tamari dressing.

**DUNGENESS CRAB & SHRIMP TOAST** 24.5  
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

### ANTHONY'S SEAFOOD

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily specials sheet alongside our lunch menus; all sourced exclusively from our very own Anthony's Seafood Company.

**PAN FRIED OYSTERS\*** GFA 31  
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.

**OREGON SHRIMP FETTUCCINE** GFA 26  
Fresh pasta, shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

**PRAWN TEMPURA** 27  
Ocean prawns dipped in our award-winning tempura batter with onion rings, french fries and ginger slaw.

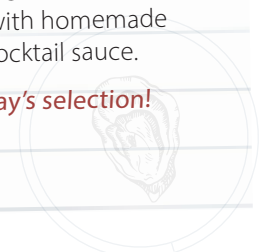
**FISH & CHIPS** 24.5 | 29  
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

**FRESH OYSTERS ON THE HALF SHELL\*** GFA

We're offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

*Please ask your server for today's selection!*

**MP**



### FISH TACOS *and combos*

**MAHI MAHI TACOS** 25  
With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa

**MAHI MAHI TACO & CHOWDER** 23  
One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

**BLACKENED ROCKFISH TACOS** 20  
Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

**ROCKFISH TACO & CHOWDER** 19  
One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.

\*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.