



## Selections TO SHARE

### SEAFOOD TOWER\*

A selection of our favorite small plates!  
Coconut Prawns, Hawaiian Ahi Nachos  
and Crispy Calamari.

62

### CRISPY COCONUT PRAWNS

With ginger-plum sauce.

23

### SHAKING BEEF\* GFA

Tender beef, hot red peppers, red onion,  
garlic, tamari-lime glaze and iceberg lettuce.

22.5

### NORTHWEST MUSSELS GFA

With shallots, herbs and white wine.

19.5

### CRISPY CALAMARI

With lemon aioli.

21

### HAWAIIAN AHI NACHOS\*

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

19.5

### STEAMED MANILA CLAMS GFA

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

24

## JOIN US FOR THREE FOR \$33 SUNSET DINNERS!

Enjoy a three course dinner Monday-Friday until 5:30 PM  
featuring some Anthony's classics and new favorites.

## CHOWDER and SALAD

### ANTHONY'S CLAM CHOWDER

9.5 | 15

A creamy New England style clam chowder with red potatoes and bacon.

### CLASSIC CAESAR GFA

12

Crisp romaine, homemade dressing and croutons finished with Parmesan.

### 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.

## ENTREE SALADS

### ANTHONY'S COBB SALAD GFA

30

Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and  
bacon on seasonal market greens tossed with fresh basil vinaigrette and  
crumbled blue cheese.

### SEAFOOD CHOP CHOP SALAD GFA

43

Dungeness crab, Oregon bay shrimp, avocado, chopped egg, tomatoes  
and chopped greens tossed with fresh basil vinaigrette.

### 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

## Northwest MEATS

### DOUBLE R RANCH SIGNATURE TOP SIRLOIN\* GFA 46

10 ounce, grilled to your liking with Anthony's special blend seasoning  
and butter. Served with roasted Skagit Valley yellow potatoes and  
seasonal vegetables.

### PETITE DOUBLE R RANCH SIGNATURE TOP SIRLOIN\* GFA 36

### NORTHWEST TENDERLOIN FILET\* 58

A hand-cut Double R Ranch tenderloin filet with Gorgonzola truffle butter,  
port demi sauce over champ potatoes with blistered cherry tomatoes  
and asparagus.

### 8 OUNCE NORTHWEST FILET\* GFA 71

### DOUBLE R RANCH RIBEYE\* GFA 68

14 ounces and grilled to your liking. Served with roasted Skagit Valley  
yellow 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.

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## WE OFFER A DAILY 'FRESH SHEET'

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

Led by Tim Ferleman, a long time Anthony's chef and avid fisherman, our seafood company is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

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## Anthony's FAVORITES

### FISH & CHIPS

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

29

### PAN FRIED OYSTERS\* GFA

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

36

### PORTOBELLO MUSHROOMS GFA

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

27

### SEAFOOD FETTUCCINE GFA

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

41

### ROASTED SCAMPI PRAWNS GFA

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

31

### ALASKA WEATHERVANE SCALLOPS GFA

Pan seared with beurre blanc and sprinkled with gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

44

### 9 oz. LOBSTER DINNER GFA

Australian lobster tail oven roasted with butter and served with almond basmati rice pilaf and seasonal vegetables.

MP

## SURF and TURF

Served with Skagit Valley yellow potatoes and seasonal vegetables.

### STEAK & SCAMPI PRAWNS\* GFA

A petite Double R Ranch top sirloin grilled to your liking and paired with our oven roasted scampi prawns topped with gremolata.

39

### STEAK & COCONUT PRAWNS\*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with crispy coconut prawns.

41

### STEAK & TEMPURA PRAWNS\*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with our tempura prawns.

39

### STEAK & SCALLOPS\*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with Alaska weathervane scallops with garlic parsley butter and homemade croutons.

44

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### GLUTEN FREE AVAILABLE - GFA

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## SMALL PLATES

### CRAB STUFFED MUSHROOMS

Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

19

### DUNGENESS CRAB DIP

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

24

## ENTREES

### DUNGENESS CRAB FETTUCCINE

Fresh fettuccine, Dungeness crab, tomatoes, mushrooms, zucchini, fresh herbs and a garlic cream sauce.

48

### DUNGENESS CRAB DINNER

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

65

### DUNGENESS CRAB CAKES

All Dungeness crab! Golden sautéed cakes over ginger plum sauce and beurre blanc. Served with almond basmati rice pilaf and seasonal vegetables.

56

