



## Selections TO SHARE

### SEAFOOD TOWER\*

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

58

### CRISPY COCONUT PRAWNS

With ginger-plum sauce.

20

### BURRATA & TOMATOES <sup>GFA</sup>

Vine-ripened Heirloom tomatoes with  
fresh burrata and basil vinaigrette.

14

### NORTHWEST MUSSELS <sup>GFA</sup>

With shallots, herbs and white wine.

19

### CRISPY CALAMARI

With lemon aioli.

20

### HAWAIIAN AHI NACHOS\*

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

19

### STEAMED MANILA CLAMS <sup>GFA</sup>

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

21

## 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 | 14

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

### CLASSIC CAESAR <sup>GFA</sup>

11

Crisp romaine, homemade dressing and croutons finished with Parmesan.

### SHRIMP & BLUE CHEESE SALAD

12

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

### N.W. SEASONAL SALAD

14

Your server will describe today's selection.

### ANTHONY'S COBB SALAD <sup>GFA</sup>

28

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

### FRESH OYSTERS ON THE HALF SHELL\* <sup>GFA</sup>

At Anthony's we believe in serving only the freshest  
Northwest seafood at the height of the season. Be assured,  
our seafood buyers monitor the quality of our oysters closely  
so we can proudly serve the best oysters available.  
Oysters are at their prime when the waters are cold,  
we take a short break during the warm summer months!

## Northwest MEATS

### STEAK & TOMATOES\* <sup>GFA</sup>

A *petite Double R Ranch top sirloin* grilled to your liking and  
served with Heirloom tomatoes, green olives and fresh basil.

32

A *petite hand-cut Double R Ranch tenderloin filet* grilled to your liking  
and served with Heirloom tomatoes, green olives and fresh basil.

54

### DOUBLE R RANCH SIGNATURE TOP SIRLOIN\* <sup>GFA</sup> 44

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\* <sup>GFA</sup> 34

### NORTHWEST TENDERLOIN FILET\* 55

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\* <sup>GFA</sup> 68

### DOUBLE R RANCH RIBEYE\* <sup>GFA</sup> 65

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.

### PAN FRIED OYSTERS\* GFA

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

### PORTOBELLO MUSHROOMS GFA

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

### SEAFOOD FETTUCCINE GFA

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

### ROASTED SCAMPI PRAWNS GFA

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

### ALASKA WEATHERVANE SCALLOPS GFA

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

### ANTHONY'S LOBSTER DINNER GFA

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

## Dungeness CRAB

### SMALL PLATES

#### CRAB STUFFED MUSHROOMS

Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

17

#### DUNGENESS CRAB DIP

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

20

### ENTREES

#### DUNGENESS CRAB FETTUCCINE

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

39

#### DUNGENESS CRAB DINNER

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

52

#### 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.

48

## SURF and TURF

Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.

#### STEAK & SCAMPI PRAWNS\* GFA

Double R Ranch top sirloin paired with roasted scampi prawns.

44

#### STEAK & PAN FRIED OYSTERS\* GFA

Double R Ranch top sirloin paired with fresh yearling Willapa Bay pan fried oysters.

44

#### STEAK & DUNGENESS CRAB\* GFA

Double R Ranch top sirloin paired with a chilled half Dungeness crab.

52

#### STEAK & TEMPURA PRAWNS\*

Double R Ranch top sirloin paired with tempura prawns.

41

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