

SMALL PLATES

Baked Dungeness Crab, Shrimp & Artichoke Dip
With toasted sourdough bread - 16

Cilantro Poached Ocean Prawn Cocktail - 14

Crispy Calamari with Lemon Aioli - 15

Oysters on the Half Shell* 

Northwest oysters shucked and served on the half shell. Ask your server about today's selection.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder

New England style cream clam chowder with bacon and potatoes - 7 / 9

Classic Caesar Salad - 7

Blue Cheese Salad with Shrimp - 8

Chop Chop Seafood Salad

Fresh Dungeness crab, Oregon Coast shrimp, avocado, chopped egg, tomatoes and chopped greens tossed with fresh basil vinaigrette. Finished with Parmesan - 29

TONIGHT'S FISH

We own and operate our own seafood company! By inspecting each fish individually, we can guarantee that you are getting the very best!

Wild Columbia River Steelhead

Chargrilled with sundried tomato-basil butter. Served with almond basmati rice and seasonal vegetables - 26

Halibut Caddy Ganty

Frozen at sea halibut marinated in white wine and oven baked with a topping of sour cream, bread crumbs, red onion and fresh dill - 36

ANTHONY'S FAVORITES

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces panko crusted and served with ginger slaw - 18

Willapa Bay Pan Fried Oysters* 

Fresh yearling oysters pan fried until golden brown - 24

Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab. Served with ginger-plum sauce and beurre blanc and finished with almond basmati rice pilaf - 38

Roasted Scampi Prawns 

Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata - 24

Smoked Salmon Fettuccine

Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan - 21

NORTHWEST STEAK

Snake River Farms Wagyu Top Sirloin* 

A petite hand-cut top sirloin grilled to your liking. Served with a champ potatoes and seasonal vegetable - 27

Certified Angus Beef® Brand Tenderloin Filet*

A hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes - 36

Filet Oscar*

A petite hand-cut tenderloin filet crowned with Dungeness crab and bearnaise - 48

Steak & Lobster*

A petite top sirloin paired with an oven roasted lobster tail served with dipping butter - 49

MAKE YOUR STEAK A NORTHWEST PAIRING!


Pair one of the following with your northwest steak.

Roasted Scampi Prawns - Add \$7

Pan Fried Oysters* - Add \$7

Dungeness Crab Cake - Add \$12

*Consuming raw or undercooked seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

WINE, BEER & SPIRITS

Specially curated wines, draft beers and cocktails that are uniquely Northwest.

NORTHWEST WINES

Ask to see the wine list for additional bottled wine selections.

WHITES Glass Price / Bottle Price

Riesling - Chateau Ste. Michelle - 7.5 / 30

Chardonnay - Anthony's by Buried Cane - 7.5 / 30

Huckleberry Riesling - Latah Creek - 7.5 / 30

Rose - Chateau Ste. Michelle - 8 / 32

REDS Glass Price / Bottle Price

Merlot - Red Diamond - 7.5 / 30

Cabernet Sauvignon - Anthony's by Buried Cane - 7.5 / 30

Cabernet Sauvignon -

Nelms Road by Woodward Canyon - 12.5 / 48

Syrah - Boomtown by Dusted Valley - 10 / 40

Pinot Noir - Firesteed - 9.5 / 38

SHELLFISH WINES

We are proud to feature these wines from Washington family owned wineries to pair with any of our oyster, lobster or clam dishes!

L'Ecole 41 - Semillon - Columbia Valley - 2017 - 8.5 / 34

A signature gold medal winning wine from one of Walla Walla's classic wineries. Aromas of lemon, honeydew and apples and the wine's dry, crisp finish make it an ideal oyster match.

Idilico - Albarino - Yakima Valley - 2018 - 10 / 40

This family owned winery focuses exclusively on Spanish varietals grown in Washington. Albarino is a wonderful shellfish match with its steely acid, citrus aromas and crisp finish.

Sparkman "Pearl" - Sauvignon Blanc

Columbia Valley - 2019 - 10.5 / 42

"Pearl" is the perfect oyster match with its racy acidity, hints of minerality and aromas of lemon, lime and a touch of fresh herbs. Chris and Kelly Sparkman are dedicated to producing a wonderful dry white wine to enjoy with oysters.

NON-ALCOHOLIC

Anthony's Homemade Lemonade - 5

We make our lemonade from scratch, always!

Try our best of season lemonade - 5.5

NOjito

A refreshing mix of lime, lemon, mint and ginger - 5.5

Basil Pom

Basil muddled with lime and orange, shaken with pomegranate juice and lemonade - 5.5

San Pellegrino - 4.5

DESSERT SELECTIONS

Olympic Mountain Ice Cream Sundae

Please ask your server for today's seasonal flavors - 9

White Chocolate & Cherry Cheesecake

Our creamy homemade cheesecake and finished Montmorency cherry sauce and white chocolate shavings - 10

Melting Chocolate Cake

Baked to order chocolate cake with a creamy truffle center and topped with vanilla ice cream, raspberry sauce and our homemade ganache - 11

Anthony's Burnt Cream  - 7

Baileys Irish Cream Chocolate Mousse

Made with Fran's organic dark chocolate - 8

BREWS

DRAFT BEER

Scuttlebutt Brewing Anthony's Pale Ale - 5.5

No-Li Spin Cycle Red - 6.5

No-Li Brewhouse IPA - 6.5

Laughing Dog Pilsner 219 Pilsner - 6.5

Iron Goat Head Butt IPA - 6.5

Boundry Bay Scotch Ale - 6.5

BY THE BOTTLE

Bud Light & Budweiser - 5.5

Kokanee - 6

Corona - 6

Pike Brewing Pike Space Needle IPA - 6.5

Scuttlebutt Brewing Porter - 6.5

Washington Gold Golden Delicious Cider - 12 oz. - 6.5

Tieton Cider Works Apricot Cider - 12 oz. - 6.5

SPECIALTY COCKTAILS

Moscow Mule

Ginger beer, vodka and fresh lime over ice - 9

Limoncello Drop

Limoncello, vodka, and fresh lemonade. Served in a lemon-sugar rimmed glass - 9.5

Pom Paloma

Tequila, pomegranate juice, grapefruit juice and lemon-lime and soda over ice - 8.5

Northwest Old Fashioned - 10

Prickly Pear

Pear puree, tequila, soda, lemon and lime over ice - 8.5

Cucumber Cooler

St-Germain, gin, fresh mint, lime, fresh cucumber and soda - 9.5

Roasted Pear Martini

Pear vodka, Riesling and pear puree in a cinnamon-sugar rimmed glass - 10

Elder Manhattan

Early Times Kentucky Whisky, St-Germain and Angostura bitters topped with an orange twist - 9.5


Pomegranate Drop

Vodka and Cointreau muddled with pomegranate, lemon, lime and orange - 9.5

Mojito

A refreshing cooler with rum, soda, mint and lime - 9

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