



◆ WINE SELECTIONS ◆

- WHITE & SPARKLING WINES**
- Riesling - Chateau Ste. Michelle - 9 / 36
  - Pinot Gris - Latah Creek - 11 / 44
  - Sauvignon Blanc -  
Barnard Griffin Winery - 44
  - Sauvignon Blanc -  
Hedges Family Estate "CMS" - 11 / 44
  - Sauvignon Blanc -  
Sparkman Cellars "Pearl" - 52
  - Chardonnay -  
Anthony's by Hedges Family Estate - 10 / 40
  - Chardonnay - Gordon Estate - 11 / 44
  - Chardonnay - Barnard Griffin - 42
  - Chardonnay - Chateau Ste. Michelle -  
Canoe Ridge Estate Vineyard - 56
  - Pinot Gris - King Estate - 54
  - Albariño - Idilico - 12 / 48
  - White Blend - Thurston Wolfe "PGV" - 48
  - Sparkling - Domaine Ste. Michelle Brut - 40
  - Sparkling - Korbel (split) - 9

**RED & BLUSH WINES**

- Rose - Milbrandt Vineyard - 9 / 36
- Merlot - Red Diamond - 10 / 40
- Cabernet Sauvignon -  
Anthony's by Buried Cane - 10 / 40
- Cabernet Sauvignon -  
Chateau Ste. Michelle - 46
- Cabernet Sauvignon -  
Saviah Cellars "The Jack" - 13 / 52
- Syrah - Boomtown by Dusted Valley - 12 / 48
- Pinot Noir - Big Fire by R. Stuart - 13 / 52
- Red Blend -  
Dunham Cellars "Three Legged Red" - 14 / 56

◆ BEER SELECTIONS ◆

- DRAFT** 15 oz. / 22oz.
- Scuttlebutt Anthony's Pale Ale - 7.5 / 9.5
  - Tacoma Historic Heidelberg by 7 Seas - 7.5 / 9.5
  - Anthony's IPA by Narrows Brewing - 8 / 10
  - Gig Harbor Brewing Rooster Red Ale - 8.5 / 10.5
  - 7 Seas Brewing Amber Ale - 8.5 / 10.5
  - Gig Harbor Brewing "Giggly Blonde" - 8.5 / 10.5
  - The Pike Brewing Company Pike IPA - 9 / 11
  - Scuttlebutt Brewing Hefeweizen - 9 / 11
  - Bottled Coors Light - 6.5
  - Bottled Corona / Heineken / Zero (NA) - 7

◆ SMALL PLATES ◆

- Oregon Shrimp Cocktail - 15
- Barbecued Garlic Prawns   
*Caramelized garlic, red potatoes and basil* - 18
- Crispy Fried Calamari - 18
- Dungeness Crab, Shrimp & Artichoke Dip  
*Served with sourdough bites* - 19
- Dabob Bay Manila Clams - 21

◆ CHOWDER & SALADS ◆

- Anthony's Clam Chowder  
*New England style clam chowder with potatoes and bacon* - 9 / 14
- Classic Caesar - 9 / 14
- Oregon Coast Shrimp Caesar  
*Oregon Coast shrimp tossed with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing* - 21
- Almond Chicken Salad   
*Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing* - 26
- Classic Caesar with Chicken  
*Grilled chicken with crisp romaine, Parmesan, homemade croutons and our own Caesar dressing* - 16 / 21
- Hawaiian Cobb   
*Fresh mango, shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese* - 21

◆ BEVERAGES ◆

- Coffee, Tea - 4
- Milk - 4
- Soft Drinks (bottomless glass) - 4
- Root Beer or Orange Soda - 6
- Mineral Water - 6
- Homemade Fresh Lemonade - 6
- Best of the Season Lemonade - 7

◆ DESSERTS ◆

- See our best of season desserts featuring fresh, local produce!*
- Burnt Cream - 9
  - Baileys Irish Cream Chocolate Mousse - 14

\*Consuming raw or undercooked meats and 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.

## ◆ NORTHWEST SEAFOOD ◆

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

*See Galley Sheet for today's selections.*

## ◆ FISH TACOS ◆

-  **Blackened Rockfish Tacos**  
*Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with chips and salsa - 20*
- Blackened Rockfish Taco & Chowder**  
*Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with a cup of chowder - 19*
- Mahi Mahi Tacos**  
*Wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro. Served with chips and salsa - 24*
- Mahi Mahi Taco & Chowder**  
*One mahi taco wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro paired with a cup of our clam chowder - 22*

## ◆ BURGERS ◆

- Chargrilled Hamburger\***   
*Grilled and finished with lettuce, tomato, pickle and grilled onion mayo - 19*
- Cheeseburger** - 20
-  **Crispy True Cod Burger**  
*Bering Sea true cod panko lightly crusted and served with lettuce, tomato and tartar sauce - 19*
- Wild Alaska Salmon Burger**  
*Chargrilled and topped with sundried tomato basil mayo - 25*

## ◆ FISH & CHIPS ◆

- Three Piece Panko True Cod 'n Chips**  
*Three pieces lightly panko crusted - 24*
- Wild Alaska Halibut 'n Chips**  
*Two pieces dipped in light tempura batter - 30*
- Wild Alaska Halibut 'n Chips**  
*Three pieces dipped in light tempura batter - 38*





## ◆ SHELLFISH ◆

-  **Roasted Scampi Prawns**   
*Baked with garlic butter, fresh lemon and gremolata. Served with jasmine rice - 26*
- Alaska Weathervane Scallops**  
*Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata - 39*
- Australian Lobster Tail**   
*Served with dipping butter - 75*

## ◆ FRESH FISH ◆

- Blackened Fresh Oregon Rockfish**   
*Blackened and topped with pineapple-mango salsa - 24*
- Pan Fried Fresh Idaho Trout**  
*Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds - 31*
-  **Wild Northwest Salmon**  
*Please ask your server for today's selection.*

## ◆ NOODLES ◆

- Crab & Shrimp Fettuccine**   
*Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 38*
- Northwest Clam Linguine**   
*Steamed clams tossed with sauteed garlic, butter, cream, tomatoes and parsley - 24*
- Smoked Salmon Fettuccine**   
*Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan - 26*
-  **Seafood Mac n' Cheese**  
*Corkscrew pasta tossed with creamy cheddar cheese sauce Dungeness crab and bay shrimp. Topped with golden panko crumbs - 31*



## ◆ N.W. STEAKS ◆

- Northwest Top Sirloin\***   
*Petite sirloin grilled to your liking and served with roasted Skagit Valley yellow potatoes - 36*
- Northwest Tenderloin Filet\***   
*A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables - 49*
- Double R Ranch Ribeye\***   
*14 ounce, 45 day aged ribeye grilled to your liking served with roasted Skagit Valley yellow potatoes - 59*


## MAKE IT SURF & TURF!

- With Garlic Scampi Prawns - Add 12  
With Australian Lobster Tail - Add 50

## ◆ BOWLS ◆

- Kalbi Chicken Bowl**   
*Chargrilled chicken breast with sweet tamari marinade. Served over rice with a market green salad - 19*
-  **Northwest Wild Salmon Bowl**   
*Chargrilled and glazed with ponzu sauce with rice and a market green salad - 26*

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