



Selections TO SHARE

SEAFOOD TOWER*

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

60

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

20

NORTHWEST MUSSELS GFA

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 GFA

Steamed in lobster broth with fresh tomato,
red pepper, chorizo, yellow onion
and topped with gremolata.

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 GFA

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 GFA

14

Your server will describe today's selection.

ANTHONY'S COBB SALAD GFA

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* 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 42

10 ounce, grilled to your liking with Anthony's special blend
and butter. Served with frizzled onions, champ potatoes
and seasonal vegetables.

PETITE DOUBLE R RANCH TOP SIRLOIN* GFA | 32

MAKE IT STEAK OSCAR* | +12

Crowned with Dungeness crab and bearnaise.

NORTHWEST TENDERLOIN FILET* 56

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 | 69

MAKE IT A FILET OSCAR* | +12

Crowned with Dungeness crab and bearnaise.

DOUBLE R RANCH RIBEYE* GFA 65

14 ounces and grilled to your liking. Served with champ 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.

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.

Anthony's FAVORITES

FISH & CHIPS

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

26

PAN FRIED OYSTERS* GFA

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

33

PORTOBELLO MUSHROOMS GFA

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

25

SEAFOOD FETTUCCINE GFA

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

38

ROASTED SCAMPI PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with craisin pistachio rice pilaf and seasonal vegetables.

30

LOBSTER DINNER GFA

Australian lobster tail oven roasted with butter and served with craisin pistachio rice pilaf and seasonal vegetables.

75

SURF and TURF

Served with champ potatoes and seasonal vegetables.

STEAK & LOBSTER* GFA

Double R Ranch top sirloin paired with an oven roasted lobster tail.

62

STEAK & SCAMPI PRAWNS* GFA

Double R Ranch top sirloin paired with roasted scampi prawns.

42

STEAK & CRAB CAKE* GFA

Double R Ranch top sirloin paired with a golden sautéed Dungeness crab cake.

48

STEAK & TEMPURA PRAWNS*

Double R Ranch top sirloin paired with tempura prawns.

39

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

DUNGENESS CRAB ENTREES

CRAB FETTUCCINE GFA

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

39

DUNGENESS CRAB DINNER GFA

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

49

DUNGENESS CRAB CAKES

All Dungeness crab! Golden sautéed cakes over ginger plum sauce and beurre blanc.

Served with craisin pistachio rice pilaf and seasonal vegetables.

48

STEAK AND BAIRDI CRAB*

Double R Ranch top sirloin paired with Bairdi crab legs.

29

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