



**YOUR HOME FOR NORTHWEST SEAFOOD**  
 SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

## TO START *and share*

- ANTHONY'S CLAM CHOWDER** 9 | 14  
 Creamy New England style clam chowder with red potatoes and bacon.
- CLASSIC CAESAR** GFA 11
- HAWAIIAN AHI NACHOS** 19  
 Served on homemade taro chips with pineapple chutney and wasabi aioli.
- CRISPY CALAMARI** 19  
 With lemon aioli.
- CRAB, SHRIMP & ARTICHOKE DIP** 20  
 A warm mix of Dungeness crab, Oregon Coast bay shrimp, artichoke and Parmesan. Topped with diced tomatoes and served with sourdough bread.
- CRISPY COCONUT PRAWNS** 20  
 With ginger-plum sauce.

## LUNCH FAVORITES

- FISH & CHIPS** 21 | 26  
 Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.
- ANTHONY'S COBB SALAD** GFA 20  
 Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- HOUSE-GROUND BURGER & FRIES\*** GFA 21  
 Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries.  
AVOCADO | ADD \$3 ALDER SMOKED BACON | ADD \$3
- KALBI CHICKEN BOWL** GFA 21  
 Chargrilled chicken in a sweet tamari glaze. Served over jasmine rice with a market green salad and sesame ginger dressing.
- DUNGENESS CRAB & SHRIMP TOAST** 20  
 Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.
- HAWAIIAN CHICKEN SANDWICH** 19  
 Chargrilled chicken breast, tamari glaze, grilled pineapple, lettuce, jack cheese, grilled onion mayo on a toasted bun. Served with french fries.

## ANTHONY'S SEAFOOD

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

- PAN FRIED OYSTERS\*** GFA 29  
 Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with french fries.
- PRAWN TEMPURA** 21  
 Ocean prawns dipped in our award-winning tempura batter. Served with french fries and ginger slaw.
- WILD SALMON PONZU BOWL** 24  
 Wild Northwest salmon chargrilled and glazed with ponzu sauce. Served over Jasmine rice and market greens.
- ROASTED SCAMPI PRAWNS** GFA 21  
 Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.
- NORTHWEST WILD SALMON** MP  
 Please ask your server for today's selection of Northwest salmon.

## FISH TACOS *and combos*

- MAHI MAHI TACOS** 23  
 With lime and cilantro in warm flour tortillas filled with cabbage, tomatoes and salsa mayo. Served with chips and salsa.
- MAHI MAHI TACO & CHOWDER** 21  
 One mahi mahi taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.
- BLACKENED ROCKFISH TACOS** 19  
 Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.
- ROCKFISH TACO & CHOWDER** 18  
 One blackened rockfish taco in a warm flour tortilla paired with a cup of Anthony's clam chowder.
- WILD ALASKA HALIBUT TACOS** 29  
 Blackened halibut wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

\*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.