



Selections
TO SHARE

SEAFOOD TOWER*

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

62

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

23

NORTHWEST MUSSELS GFA

With shallots, herbs and white wine.

19.5

CRISPY CALAMARI

With lemon aioli.

21

SHAKING BEEF* GFA

Tender beef, hot red peppers, red onion,
garlic, tamari-lime glaze and iceberg lettuce.

22

HAWAIIAN AHI NACHOS*

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

19.5

STEAMED MANILA CLAMS GFA

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

24

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

9.5 | 14

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

CLASSIC CAESAR GFA

11.5

Crisp romaine, homemade dressing and croutons finished with Parmesan.

SHRIMP & BLUE CHEESE SALAD

12.5

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

N.W. SEASONAL SALAD

14.5

Your server will describe today's selection.

ENTREE SALADS

ANTHONY'S COBB SALAD GFA

29

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 46

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* GFA 36

NORTHWEST TENDERLOIN FILET* 65

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 75

DOUBLE R RANCH RIBEYE* GFA 75

14 ounces and grilled to your liking. Served with roasted Skagit Valley
yellow potatoes and seasonal vegetables.

ACTIVE MILITARY PERSONNEL, SHOW US YOUR MILITARY IDENTIFICATION AND RECEIVE A 10% MILITARY DISCOUNT.

*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.

29

PAN FRIED OYSTERS* GFA

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

34

PORTOBELLO MUSHROOM GFA

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

26

SEAFOOD FETTUCCINE GFA

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

40

ROASTED SCAMPI PRAWNS GFA

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

32

ALASKA WEATHERVANE SCALLOPS GFA

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

45

9 oz. LOBSTER DINNER GFA

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

MP

SURF and TURF

Served with Skagit Valley yellow potatoes and seasonal vegetables.

STEAK & SCAMPI PRAWNS* GFA

A petite Double R Ranch top sirloin grilled to your liking and paired with our oven roasted scampi prawns topped with gremolata.

39

STEAK & COCONUT PRAWNS*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with crispy coconut prawns.

41

STEAK & TEMPURA PRAWNS*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with our tempura prawns.

39

STEAK & SCALLOPS*

A petite Northwest Double R Ranch top sirloin grilled to your liking and paired with Alaska weathervane scallops with garlic parsley butter and homemade croutons.

44

Dungeness CRAB

SMALL PLATES

CRAB STUFFED MUSHROOMS

Northwest mushrooms roasted with crab, shrimp and artichoke hearts.

19

DUNGENESS CRAB DIP

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

26

ENTREES

DUNGENESS CRAB FETTUCCINE

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

49

DUNGENESS CRAB DINNER

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

79

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.

62

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