

Selections
TO SHARE

CRISPY COCONUT PRAWNS

With ginger-plum sauce.

19

NORTHWEST MUSSELS GFA

With shallots, herbs and white wine.

19

CRISPY CALAMARI

With lemon aioli.

19

SHAKING BEEF* GFA

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

22

HALF SHELL OYSTERS* GFA

Raw oysters on the half shell served
with homemade cucumber
mignonette and cocktail sauce.

MP

HAWAIIAN AHI NACHOS*

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

17

STEAMED MANILA CLAMS GFA

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

21

PORTOBELLO MUSHROOMS

Crispy panko crusted slices of
portobello mushrooms.
Served with almond romesco aioli.

12

DUNGENESS CRAB DIP

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

24

CHOWDER & SALAD

ANTHONY'S CLAM CHOWDER

9 | 14

New England style clam chowder with red
potatoes and bacon.

CLASSIC CAESAR GFA

10

Crisp romaine, homemade dressing and croutons
finished with Parmesan.

HEARTS OF ROMAINE SALAD

11

Crisp romaine with blue cheese crumbles,
toasted hazelnuts and blue cheese dressing.

ADD SHRIMP OR CHICKEN

16

N.W. SEASONAL SALAD

12

Your server will describe today's selection.

ENTREE SALADS

ANTHONY'S COBB SALAD GFA

27

Oregon Coast shrimp, mango, avocado, tomato,
crispy wontons and bacon on seasonal market
greens tossed with fresh basil vinaigrette and
crumbled blue cheese.

WILD ALASKA SALMON SALAD GFA

29

Chargrilled and served over romaine, field greens,
avocado, farro and toasted hazelnuts. Finished with
citrus shallot dressing and cranberry-lime relish.

Anthony's
FAVORITES

WILD ALASKA HALIBUT CADDY GANTY 29

Marinated in white wine, breadcrumbs, fresh dill, and
red onion. Served with almond basmati rice pilaf &
seasonal vegetables.

SEAFOOD FETTUCCINE GFA

34

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

ROASTED SCAMPI PRAWNS GFA

27

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

ALASKA WEATHERVANE SCALLOPS GFA 39

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

WILD ALASKA BLACK COD

31

Ginger-miso glazed, cashew crusted over crispy slaw,
almond basmati rice pilaf & 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.

Northwest
MEATS

DOUBLE R RANCH FLANK STEAK*	24
Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with almond basmati rice pilaf and seasonal vegetables	
HOMEPORT BURGER* GFA	21
Chargrilled to your liking and finished with lettuce, onions, tomatoes, homemade grilled onion mayo, and our secret sauce. Served with French fries.	
DOUBLE R RANCH TOP SIRLOIN* GFA	32
A 6 ounce top sirloin grilled to your liking with Anthony’s special blend seasoning and butter. Served with roasted Skagit Valley yellow potatoes and seasonal vegetables.	
10 OUNCE TOP SIRLOIN* GFA	42
NORTHWEST TENDERLOIN FILET* GFA	59
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

STEAK ADD-ONS:

COCONUT PRAWNS	+ \$10
ALASKA WEATHERVANE SCALLOPS	+ \$12
Seared with garlic parsley butter and homemade croutons.	
ROASTED GARLIC PRAWNS	+ \$8
TEMPURA PRAWNS	+ \$8

~~~~~ \$28 WILD SALMON ~~~~~

|                                                                                                     |
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| WILD SALMON BURGER                                                                                  |
| Served open-faced and finished with sundried tomato and fresh basil mayo. Served with French fries. |
| SMOKED SALMON FETTUCCINE                                                                            |
| Fresh pasta, smoked wild salmon and fresh herbs in garlic cream sauce with Parmesan cheese.         |

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| WILD SALMON TACOS                                                                          |
| Blackened and wrapped in warm flour tortillas with salsa mayo. Served with tortilla chips. |
| WILD SALMON PONZU BOWL                                                                     |
| Chargrilled and glazed with ponzu sauce. Served over Jasmine rice and ginger slaw.         |

Sinclair Inlet  
FAVORITES

|                                                                                                                  |
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| FISH & CHIPS                                                                                                     |
| Three pieces lightly panko crusted wild Alaska true cod. Served with French fries, tartar sauce and ginger slaw. |
| 29                                                                                                               |

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| TEMPURA PRAWNS                                                                                                   |
| Ocean prawns dipped in our award-winning tempura batter. Served with French fries, tartar sauce and ginger slaw. |
| 26                                                                                                               |

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| PORTOBELLO MUSHROOM                                                                                                                                        |
| Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables. |
| 26                                                                                                                                                         |

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| PAN FRIED OYSTERS* GFA                                                                                                         |
| Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with almond basmati rice pilaf and seasonal vegetables. |
| 29                                                                                                                             |

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