SMALL PLATES

FRESH OYSTERS ON THE HALF SHELL* GFA — **MP**
Ask your server for today's selection!

MINI SHRIMP COCKTAIL — **9**
Cilantro poached shrimp, slaw, Louie dressing and homemade cocktail sauce.

TODAY'S POKE* — **21**
Flash seared in sweet sesame tamari sauce. Ask for today's selection.

BANG BANG CHICKEN — **18**
Crispy chicken with a spicy Korean sauce and toasted sesame seeds.

NORTHWEST MUSSELS GFA — **20**
With shallots, herbs and white wine.

CRISPY CALAMARI — **21**
Served with lemon garlic aioli.

MANILA CLAMS GFA — **26**
Steamed in clam nectar with olive oil, lemon and garlic.

SOUPS & SALADS

ANTHONY'S CLAM CHOWDER — **10 | 15**
With red potatoes and bacon.

HOUSE SALAD GFA — **13**
Your choice of Louie dressing, blue cheese dressing or basil vinaigrette.

CAESAR SALAD GFA — **12 | 16**
Crisp romaine, homemade dressing, croutons finished with Parmesan cheese.

CHICKEN CAESAR | **+8**

BLACKENED SALMON CAESAR | **+15**

DUNGENESS CRAB

CRAB & SHRIMP DIP
Our creamy artichoke mix with Dungeness crab & Oregon Coast bay shrimp served with sourdough.

28

1/2 DUNGENESS CRAB GFA
Served with dipping butter, champ potatoes and seasonal vegetables.

39

DUNGENESS CRAB & SHRIMP ROLL
Dungeness crab, shrimp, celery, mayo, tarragon and chives served on a toasted Hawaiian sweet roll. Served with French fries.

28

Please select your choice of starter, entree and dessert.

STARTERS: ANTHONY'S CLAM CHOWDER | CLASSIC CAESAR SALAD GFA

ENTREES: GARLIC SCAMPI PRAWNS GFA | PRIME TOP SIRLOIN GFA | WILD NORTHWEST SALMON & SHRIMP DUET GFA

DESSERTS: ANTHONY'S BURNT CREAM GFA | MINI CHOCOLATE MOUSSE

$39 THREE-COURSE

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.
GFA These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

An automatic gratuity of 20% is added for parties of 8 or more guests.
100% of this gratuity will be paid to the team members who served you including our kitchen team.

BSD 10.8.26

We are commited to providing guests with the best quality seafood and Northwest beef; all sourced exclusively from our very own Anthony's Seafood Company! Our Head Seafood Buyer Tim Ferleman inspects each fish carefully and if it meets his standards, the fish is delivered to our restaurants within hours to guarantee that you are getting the very best.

WILD SALMON

WILD NORTHWEST SALMON GFA — **MP**
Ask your server for today's selection!

NORTHWEST WILD SALMON BOWL GFA — **29**
Chargrilled wild Alaska salmon and glazed with ponzu sauce. Served over pineapple-Jasmine rice and market greens.

SALMON BURGER — **29**
Wild Northwest salmon chargrilled and served with lettuce, tomato, homemade tartar sauce and French fries.

DINER FAVORITES

PRIME TOP SIRLOIN* GFA — **38**
Grilled to your liking and served with champ potatoes and seasonal vegetables.

WILD ALASKA HALIBUT CADDY GANTY — **44**
Marinated in white wine and oven roasted with sour cream, red onion and fresh dill. Served with champ potatoes and seasonal vegetables.

ANTHONY'S FETTUCCINE — **26**
Your choice of chicken or shrimp with mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan cheese.

CAULIFLOWER STEAK GFA — **24**
Chargrilled cauliflower with portobello mushrooms, fresh asparagus, house made hummus and tomato vinaigrette.

DINER BURGER* — **24**
Grilled to your liking. Served with lettuce, tomato and onion mayo and French fries.
IMPOSSIBLE BURGER | +4

KALBI CHICKEN BOWL GFA — **26**
Chargrilled chicken breast glazed with sweet tamari marinade. Served over pineapple-Jasmine rice with a market green salad.

FISH & CHIPS

Served with homemade tartar sauce, ginger slaw & French fries.

WILD ALASKA TRUE COD - 28 | 32
2 or 3 pieces lightly panko crusted.

WILD N.W. SALMON - 24 | 28
2 or 3 pieces dipped in our award-winning tempura batter.

WILD ALASKA HALIBUT - 39
2 pieces dipped in our award-winning tempura batter.

TEMPURA PRAWNS - 26
Dipped in our award-winning tempura batter.

FISH TACOS

Served in warm flour tortillas with cabbage, tomatoes and salsa mayo. Paired with chips and salsa.

CHARGRILLED MAHI MAHI | 26
SINGLE TACO & CHOWDER | 26

CRISPY TRUE COD | 26
SINGLE TACO & CHOWDER | 26

BLACKENED & SEARED WILD NORTHWEST SALMON | 29
SINGLE TACO & CHOWDER | 29

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.
GFA These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

An automatic gratuity of 20% is added for parties of 8 or more guests.
100% of this gratuity will be paid to the team members who served you including our kitchen team.