



Essential Baking sourdough loaf and butter available upon request.

◆ **SMALL PLATES** ◆

BBQ Garlic Prawns **GFA**18
New Orleans style with caramelized garlic, red potatoes and fresh basil.

Crispy Calamari18
Fried until golden brown and served with lemon aioli.

☞ Manila Clams **GFA**21
Fresh Northwest Manila clams steamed in clam nectar with garlic, lemon and parsley. Served with dipping butter.

Cheese Curds14
Served with homemade pepper jelly.

Pan Fried Oysters **GFA**16
Fresh yearling oysters pan fried golden brown. Served with homemade tartar sauce.

Prawn Cocktail **GFA**14
With small ocean prawns and our delicious homemade cocktail sauce.

☞ Dungeness Crab & Shrimp Dip19
A warm mix of Dungeness crab, Oregon Coast bay shrimp and artichoke served with toasted sourdough bread.

◆ **BOWLS** ◆

Kalbi Chicken Bowl **GFA**19
Chargrilled chicken breast with sweet tamari marinade. Served over rice with a market green salad.

☞ Northwest Wild Salmon Bowl **GFA**25
Chargrilled and glazed with ponzu sauce with rice and a market green salad.

◆ **CHOWDER & SALADS** ◆

Enjoy a cup or bowl of chowder with a purchase of an entree 6 | 10

Anthony's Clam Chowder 8 | 12
New England style clam chowder with potatoes and bacon

Classic Caesar9 | 14
Crisp romaine, Parmesan, homemade croutons and our own Caesar dressing.

Grilled Chicken Caesar 16 | 21

Oregon Coast Bay Shrimp Caesar 16 | 21

Almond Chicken Salad **GFA**26
Julienne chicken breast, almonds, crisp noodles and romaine with sesame dressing

☞ Hawaiian Cobb Salad **GFA**21
Fresh mango, bay shrimp, avocado, tomato and bacon. Served on seasonal greens with fresh basil vinaigrette and blue cheese.

◆ **NOODLES** ◆

Crab & Shrimp Fettuccine **GFA**38
Fresh pasta, Dungeness crab, bay shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce.

Smoked Salmon Fettuccine26
Wild Alaska salmon, sauteed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with grated Parmesan.

Seafood Mac n' Cheese31
Corkscrew pasta tossed with creamy cheddar cheese sauce Dungeness crab and bay shrimp. Topped with golden panko crumbs.

Northwest Clam Linguine **GFA**24
Steamed clams tossed with sauteed garlic, butter, cream, tomatoes, red chili flakes and parsley.

**May be cooked to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.*

GFA *We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.*

◆ NORTHWEST SEAFOOD ◆

Anthony's owns and operates our own seafood company to ensure our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

See Galley Sheet for today's selections.

◆ FISH TACOS ◆


Blackened Rockfish Tacos20
Blackened and served in warm flour tortillas with pineapple-mango salsa and salsa mayo. Served with chips and salsa.

Rockfish Taco & Chowder.....19
One rockfish taco paired with a cup of our clam chowder.

Mahi Mahi Taco & Chowder22
One mahi mahi taco paired with a cup of our clam chowder.

Mahi Mahi Tacos24
Wrapped in a warm tortilla with diced tomatoes, cabbage, salsa mayo and cilantro. Served with chips and salsa.

◆ SHELLFISH ◆

 Roasted Scampi Prawns **GFA**.....26
Baked with garlic butter, fresh lemon and gremolata. Served with jasmine rice.

Alaska Weathervane Scallops39
Pan seared and sprinkled with gremolata.

Australian Lobster Tail **GFA**.....75
Served with dipping butter.

Pan Fried Oysters **GFA**33
Fresh yearling oysters pan fried golden brown.

◆ BURGERS ◆

Chargrilled Hamburger* **GFA**19
Finished with lettuce, tomato, pickle and grilled onion mayo.
Cheeseburger - 20

Crispy True Cod Burger19
Bering Sea true cod panko lightly crusted and served with lettuce, tomato and tartar sauce.

Wild Alaska Salmon Burger.....25
Chargilled and topped with sundried tomato basil mayo.

◆ FRESH FISH ◆

Fresh Oregon Rockfish **GFA**.....25
Blackened and topped with pineapple-mango salsa

Fresh Idaho Trout31
Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds.

 Wild Northwest Salmon MP
Please ask your server for today's selection.

◆ FISH & CHIPS ◆

Wild Alaska True Cod & Chips.....24
Three pieces lightly panko crusted and served with homemade tartar sauce and slaw.

Wild Alaska Halibut & Chips ... 30 | 38
Two or three pieces hand dipped in our award-winning tempura batter. Served with homemade tartar sauce and slaw.

Wild Alaska Salmon & Chips.....29
Dipped in our award-winning tempura batter. Served with homemade tartar sauce and slaw.

◆ N.W. STEAKS ◆

Northwest Top Sirloin* **GFA**36
Petite sirloin grilled to your liking and served with roasted Skagit Valley yellow potatoes.

Northwest Tenderloin Filet*49
Hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetables.

Double R Ranch Ribeye* **GFA**59
14 ounce, 45 day aged ribeye grilled to your liking served with roasted Skagit Valley yellow potatoes.

MAKE IT SURF & TURF!

With Garlic Scampi Prawns - Add 12

With Australian Lobster Tail - Add 50

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◆ NORTHWEST WINE ◆

WHITE & SPARKLING WINES

Riesling - <i>Chateau Ste. Michelle</i>	9 36
Pinot Gris - <i>Latah Creek</i>	11 44
Sauvignon Blanc - <i>Hedges Family Estate "CMS"</i>	11 44
Sauvignon Blanc - <i>Sparkman Cellars "Pearl"</i>	52
Chardonnay - <i>Anthony's by Buried Cane</i>	9 36
Chardonnay - <i>Gordon Estate</i>	10 40
Chardonnay - <i>Barnard Griffin</i>	42
Chardonnay - <i>Chateau Ste. Michelle</i> <i>Canoe Ridge Estate Vineyard</i>	56
Pinot Gris - <i>King Estate</i>	54
Albarino - <i>Idilico</i>	12 48
White Blend - <i>Thurston Wolfe "PGV"</i>	48
Sparkling - <i>Domaine Ste. Michelle Brut</i>	40
Sparkling - <i>Korbel (split)</i>	9

RED & BLUSH WINES

Rose - <i>Milbrandt Vineyard</i>	9 36
Merlot - <i>Red Diamond</i>	10 40
Cabernet Sauvignon - <i>Anthony's by Buried Cane</i>	10 40
Cabernet Sauvignon - <i>Chateau Ste. Michelle</i>	46
Cabernet Sauvignon - <i>Saviiah Cellars "The Jack"</i>	13 52
Syrah - <i>Boomtown by Dusted Valley</i>	12 48
Pinot Noir - <i>Big Fire by R. Stuart</i>	13 52
Red Blend - <i>Dunham Cellars "Three Legged Red"</i>	14 56

◆ NON-ALCOHOLIC ◆

Minty Pear	6.5
<i>Fresh mint, pear puree, lime and ginger beer.</i>	
Basil Pom	6.5
<i>Basil muddled with lime and orange, shaken with pomegranate juice and lemonade.</i>	
Coffee, Tea	4
Soft Drinks (bottomless glass)	4
Boylan Bottling Co Rootbeer	6
Homemade Fresh Lemonade.....	6
Best of the Season Lemonade.....	7

◆ BEER & CIDER ◆

DRAFT SELECTIONS

15 oz. | 22 oz.

Scuttlebutt Anthony's Pale Ale	7.5 9.5
Tacoma Historic Heidelberg by 7 Seas . . .	7.5 9.5
Anthony's IPA by Narrows Brewing8 10
Gig Harbor Brewing Rooster Red Ale . . .	8.5 10.5
7 Seas Brewing Amber Ale	8.5 10.5
Gig Harbor Brewing "Giggly Blonde" . . .	8.5 10.5
The Pike Brewing Company Pike IPA	9 11
Scuttlebutt Brewing Hefeweizen	9 11
Washington Gold Cider "Golden Delicious" . . .	7.5
Bottled Coors Light	6.5
Bottled Corona / Heineken / Zero (NA)	7
Athletic Brewing IPA (NA)	8

◆ COCKTAILS ◆

Anthony's Hard Lemonade.....	9
<i>Our homemade lemonade, made fresh everyday, mixed with vodka.</i>	
Classic Margarita	11.5
<i>Tequila, triple sec and lime juice shaken over ice with a salted rim</i>	
Roasted Pear Martini	14
<i>Grey Goose La Poire vodka, Riesling and pear puree in a cinnamon rimmed glass.</i>	
Aperol Sunset	15
<i>Aperol, vodka, grapefruit juice and lemon juice.</i>	
Pomegranate Drop.....	14
<i>Vodka, Cointreau, muddled pomegranate, lemon, lime and fresh orange. Served in a martini glass.</i>	
Siesta Forever	12
<i>Tequila, Campari, grapefruit juice and lime. Served up.</i>	
Lemon Drop	12
<i>A zesty cocktail with vodka, lemon and simple with a lemon twist.</i>	
Northwest Old-Fashioned.....	14
<i>Claimed by some to be the first classic cocktail from the 1800's. Ours is made with the Northwest favorite Dry Fly bourbon.</i>	
Uptown Martini or Manhattan	15
<i>A double pour of Dry Flywhiskey, vodka or gin shaken with Noilly Pratt vermouth.</i>	