



https://menulist.menu 1207 Q AveWA 98221, Anacortes, United States (+1)483605880333,(+1)3605880333 - https://www.anthonys.com/restaurant/anthonys-at-cap-sante-marina/

The menu of Anthony's Cap Sante Marina includes 98 food. On average, food or drinks on the menu cost around 17 €. The categories can be viewed below, and here you can find all the 98 food and drinks on their menu. The location provides a range of presents delectable delicious seafood dishes, you can also relax at the bar with a cold beer or other alcoholic and non-alcoholic drinks. Smoking is not allowed inside the building, and visitors with a wheelchair can access the wheelchair-accessible spaces. Payment with the common credit cards is possible. The Tavern gladly offers you a selection of gluten-free food. You can make reservations at this place by phone via a phone call, contact number: (+1)483605880333,(+1)3605880333.



Non alcoholic drinks

WATER

Alcoholic drinks

BEER

black pepper | bread flour | cabbage | dry yeast | eggs | ...

Pizza

PIZZA NORMAL

Main courses

COD

Antipasti

ANTIPASTO

Extras

GINGER

apio cortado en grandes piezas para la licuadora | 1 1/2 Cups Green Grapes | 1/2 ginger

Snacks

QUESADILLA CHIPS

Para acompanar

COLE SLAW

black pepper | oil of canola | seeds of caraway | carrot | coarse salt | ...

Sauces

COCKTAIL

Kalte & warme vorspeisen

ANTIPASTI

A slightly dry baguette | Olive Oil | the gousse d'ail | mozzarella | Other vegetables | ...

Mexican dishes

TACOS

avocado | bay leaves | beef broth | cinnamon | corn tortillas | ...

Pork dishes*

STEAK

olive oil | lime juice | Cloves of garlic, minced | tuna steaks | fresh mango - peeled, pitched and chopped | ...

Sushi gunkan

UNI

Panini sandwiches

PANINI

Vegetables

LETTUCE

Dinner

ROASTED GARLIC PRAWNS

Bebidas

BEER.

From the ocean

PRAWN TEMPURA

\$23.0



Soup and salad

COBB SALAD

slices of bacon | eggs | head iceberg lettuce, shredded | meat of chicken, chopped, cooked | tomatoes, seeded and chopped | ...

Popular items

TEMPURA GREEN BEANS \$9.0

Oysters

FRESH OYSTERS ON THE HALF SHELL*

Lunch favorites

OREGON SHRIMP FETTUCCINE \$18.0

Build your burger

SLAW

Diner favorites

KALBI CHICKEN BOWL \$15.0

Tonight's features

TONIGHT'S FEATURES

Fish tacos

NORTHWEST ROCKFISH TACOS \$16.0

Oyster bar

PAN FRIED OYSTERS* \$21.0

Anthony's favorites

CRISPY PANKO WILD ALASKA
TRUE COD 'N CHIPS \$19.0

Burgers & tacos

CHARGRILLED MAHI MAHI TACOS \$18.0

Halibut

HALIBUT

Homeport bowls

FRESH WILD ALASKA SILVER
SALMON BOWL
\$25.0

Surf & turf!

HONEYNUT SQUASH SALAD

Platters and baskets

SCALLOPS

butter, melted | bay scallops, rinsed and drained | seasoned dry bread crumbs | onion powder | garlic powder | ...

Raw bar & shellfish

OYSTERS

fresh, unopened oysters | beer | Cloves and garlic | seasoned salt to taste | black pepper | ...

Tozier's favorites

LOBSTER TAIL

tablespoon of sea salt | lobster tails | butter, melted

Kitchen entrees-tempura

LOBSTER

tablespoon of sea salt | lobster tails | butter, melted

Cheeseburgers & amp; amp; chicken sandwiches

\$17.0

CHARGRILLED CHEESEBURGER



\$21.0

Dishes are prepared with these ingredients

CHICKEN

For garnish: | Chicken breasts (already cooked, thickened) | Diced Carrots | Celery (diced) | 1 Onion (or 2 Shallots) | ...

Pasta

SPAGHETTI WITH SARDINES

dry spaghetti or capellini | olive oil | Cabbage, chopped | Canned sardines with capers | fresh tomatoes, chopped | ...

LACHS

The Strip Noodle | Leaf Spinach | onion | garlic | Food Starch | ...

Mains

SIRLOIN

BUTTERMILK FRIED CHICKEN \$18.0

Salad

SALAD WITH PECAN NUTS

Head leaf lettuce, torn into bite-sized pieces | pears - peeled, cored and chopped | Roquefort cheese, crumbled | Avocado - peeled, pitted and diced | green onions in thin slices | ...

CAESAR SALAD

The following table summarizes the results of the study: | parmesan | Toasted | Pepper From The Grinder | eggs | ...

Seafood

SHRIMP

Acid cream | butter | Other | Other | Nutmeg | ...

SEAFOOD

other | fresh parsley | Cloves of garlic | other | other | ...

Dessert

BAILEY'S IRISH CREAM CHOCOLATE MOUSEE

ANTHONY'S BURNT CREAM

Starters

ANTHONY'S CLAM CHOWDER
OREGON COAST BAY SHRIMP COCKTAIL

Shellfish

PAN FRIED WILLAPA BAY OYSTERS*	\$25.0
ROASTED SCAMPI PRAWNS	\$26.0

Fish 'n chips

CHIPS	
THREE PIECE FRESH WILD ALASKA HALIBUT 'N CHIPS	\$29.0

FRESH WILD ALASKA HALIBUT 'N

Chowders & salads

A BOWL OF ANTHONY'S AWARD-

WINNING CLAM CHOWDER	\$11.0
NORTHWEST SEASONAL SALAD	\$10.0

N.w. steaks

DOUBLE R RANCH TOP SIRLOIN*	\$29.0
CERTIFIED ANGUS BEEF	¢42.0
TENDERI OIN EII ET*	\$42.0

Appetizers

TEMPURA PRAWNS

CHEESE

APPETIZER



Sandwiches

CHICKEN SANDWICH

SANDWICH

beef steak | french rolls | oil | onion | pepper | ...

LOCAL ALBACORE TUNA MELT \$16.0

Seafood favorites

FETTUCCINE	\$21.0
WILD ALASKA HALIBUT 'N CHIPS	\$29.0
WILD ALASKA CRISPY PANKO	\$23.0

Salads

SIDE SALAD

Carrot (s) | Natural yogurt | olive oil | Nuts | salt | ...

SALAD

oil of canola | other vegetables | feta cheese | garlic | ground pepper | ...

COBB

CLASSIC CAESAR SALAD \$7.0

Desserts

CHEESECAKE

chocolate cake crumbs | white sugar | butter, melted | packaged frozen raspberries | cornstarch | ...

STRAWBERRY ICE CREAM

lemon | Other | sugar

SORBET

STRAWBERRY CHEESECAKE

Other vegetables | Natural yogurt | Fructose | Other | Cake

Fish dishes

GRILLED TUNA

I'm Willow | olive oil | tablespoon of lemon juice | fresh parsley chopped | Garlic, minced | ...

FISH AND CHIPS

gold trout roe | potato chips | sour cream or as required | fresh chives

FISH TACOS

all purpose flour | cornstarch | baking powder | salt | egg | ...

FISH CROQUETTES

G Of White Fish (we Took Julienne) | G Flour (there Was Some Leftover) | Eggs | G Breadcrumbs | Olive Oil | ...

Today's seafood

FRESH WILD ALASKA HALIBUT	\$39.0
FRESH WILD ALASKA SILVER SALMON	\$29.0
BLACKENED NORTHWEST ROCKFISH	\$18.0
WILD ALASKA BLACK COD	\$28.0

Entrees

SEARED BEEF TENDERLOIN* \$16.0

SURF TURF

WILD ALASKA SILVER SALMON DUET

NORTHWEST LONDON BROIL*

FRESH IDAHO RAINBOW TROUT*



Small plates		Chowder & salads	
NORTHWEST MANILA CLAMS	\$18.0	FRESH WILD ALASKA SILVER CITRUS SALAD	\$24.0
SEARED FRESH BIGEYE AHI POKE*	\$18.0	A BOWL OF ANTHONY'S CLAM	
OREGON COAST SHRIMP	04.4.0	CHOWDER	\$11.0
ARTICHOKE DIP	\$14.0	ANTHONY'S COBB SALAD	\$16.0
CRISPY CALAMARI WITH LEMON AIOLI	\$15.0	ANTHONY'S AWARD-WINNING CLAM CHOWDER	\$7.0
OREGON COAST SHRIMP COCKTAIL	\$12.0	BLUE CHEESE SALAD WITH SHRIMP	\$8.0



Anthony's Cap Sante Marina

1207 Q AveWA 98221, Anacortes, United States

Made with menulist.menu

Opening Hours:

Monday 12:00-20:00 Tuesday 12:00-20:00 Wednesday 12:00-20:00 Thursday 12:00-20:00 Friday 12:00-21:00 Saturday 12:00-21:00 Sunday 10:00-20:00