

Sample Dinner Menu
Items and Prices May Vary



Meet Tim Ferleman, our Seafood Buyer, he knows fish! He buys the Northwest's freshest top quality seafood for all of Anthony's restaurants. He inspects each fish carefully and if it meets his high standards, the fish is delivered within hours to our restaurants. By inspecting each fish individually, we can guarantee that you are getting the very best.

Appetizers

Fresh Raw Northwest Oysters on the Half Shell*

Penn Cove Select - Samish Bay, WA - 12.95

Barron Point - Skookum Inlet - 12.95

Pickering Pearl - Pickering Passage - 12.95

Kumamoto - Humboldt Bay, CA - 18.95

Oyster Sampler - 18.95

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| Penn Cove Mussels
<i>Steamed in shallots, white wine, fresh thyme, butter.</i> | 8.95 |
| Seared Wild Salmon Poke*
<i>Seared in sweet sesame and soy sauce.</i> | 9.95 |
| Waikiki Coconut Prawns
<i>Served with ginger-plum dipping sauce.</i> | 9.95 |
| Crispy Calamari
<i>Served with lemon aioli dipping sauce.</i> | 10.95 |
| Hawaiian Ahi Nachos*
<i>Traditional poke on homemade taro chips with wasabi aioli.</i> | 12.95 |
| Traditional Manila Clams
<i>Steamed with lemon, garlic and fresh parsley.</i> | 13.95 |
| Pan Seared Beef
<i>With onions, garlic, soy, sugar and lime.</i> | 14.95 |
| Tempura Seared Ahi*
<i>Served rare, infused with wasabi and topped with tobiko.</i> | 15.95 |
| Pier 66 Tower*
<i>Enjoy three of our favorite appetizers: Waikiki Coconut Prawns, Quick Fried Poke and Pan Seared Beef.</i> | 32.95 |

Chowders & Salads

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| Anthony's New England Style Clam Chowder | 4.95 |
| Caesar Salad
<i>Crisp romaine with herbed croutons and Parmesan frico.</i> | 4.95 |
| Northwest Seasonal Salad
<i>Seasonal greens tossed with cranberry-citrus dressing and finished with Danish blue cheese, candied pecans and red flame grapes.</i> | 6.95 |
| Dungeness Crab Salad
<i>Avocado, grapefruit, romaine and field lettuce with citrus vinaigrette.</i> | 7.95 |
| Dungeness Crab & Corn Chowder
<i>With homemade cornbread pudding.</i> | 8.95 |

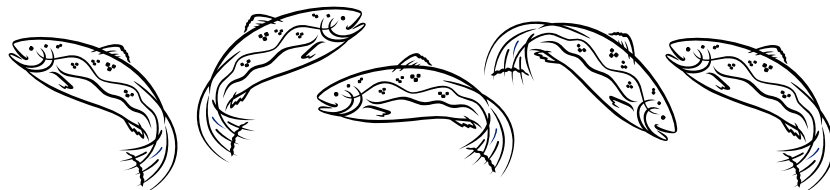
Applewood Grill Specials

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| Chargrilled Portobello Mushroom
<i>Served with garlic mashed potatoes, seasonal vegetable and roasted corn salsa.</i> | 18.95 |
| Snake River Farms Top Sirloin*
<i>An 8 ounce Wagyu steak applewood grilled to your liking. Served with pommes frites and seasonal vegetable.</i> | 24.95 |
| Double R Ranch Filet Mignon*
<i>Chargrilled 6 ounce Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce.</i>
8 Ounce Double R Ranch Filet* 36.95 | 32.95 |

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.


Tonight's Fresh Fish

Fresh Alaska True Cod <i>Pan Seared</i> with lemon-thyme, breaded with crisp crumbs and served with tartar sauce.	21.95
Potato Crusted Lingcod <i>Oven Roasted</i> with sour cream, red onion and dill.	23.95
Fresh Columbia River Sturgeon <i>Chargrilled</i> and finished with lemon beurre blanc and chive oil.	24.95
Island Duet <i>Chargrilled</i> fresh mahi mahi finished with macadamia nut butter paired with crispy coconut prawns.	24.95
Fresh Pacific Swordfish <i>Chargrilled</i> with tequila-orange glaze and finished with roasted corn salsa.	28.95
Wild Alaska Silver Salmon  <i>Chargrilled</i> and finished with sauteed Alaska spot prawns and citrus butter.	28.95
Fresh Pacific Ahi* <i>Chargrilled</i> sashimi grade medallions with fresh ginger sauce, pineapple chutney and crispy ginger slaw.	33.95
Fresh Northwest Duet <i>Wild Alaska</i> troll-caught Chinook salmon chargrilled with sundried tomato basil butter with a fresh Dungeness crab cake with ginger plum sauce and beurre blanc.	34.95
Fresh Wild Alaska Chinook Salmon <i>Alder Planked</i> with sundried tomato basil butter and homemade cornbread pudding.	34.95



Shellfish

Pan Fried Oysters <i>Traditional local pan fried oysters served with pommes frites and crispy slaw.</i>	19.95
Scampi Prawns <i>Oven roasted with garlic and lemon finished with gremolata.</i>	23.95
Northwest Cioppino <i>Chinook salmon, Manila clams, mussels and lingcod simmered in a savory tomato-herb broth.</i>	25.95
Dungeness Crab Fettuccine <i>Dungeness crab, tomatoes, mushrooms and asparagus tossed in light garlic cream sauce.</i>	26.95
Alaska Spot Prawn Marinara <i>Spot prawns and caramelized garlic in fresh basil marinara on angel hair pasta.</i>	27.95
Fresh Dungeness Crab Cakes <i>Golden sauteed crab cakes with ginger-plum sauce and beurre blanc.</i>	28.95
Pan Seared Scallops <i>With lemon beurre blanc and gremolata.</i>	28.95
Fresh Cracked Dungeness Crab <i>Cooked fresh daily. Served chilled with Whidbey Island dipping sauce.</i>	39.95

 When unavailable due to weather or season, we substitute the finest frozen seafood available.
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