



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.

	Vine-Ripened Beefsteak Tomatoes <i>With fresh mozzarella and basil vinaigrette.</i>	10
	Penn Cove Mussels  <i>With Thai red curry sauce.</i>	14
	Crispy Calamari with Lemon Aioli	16
	Hawaiian Ahi Nachos* <i>Served on homemade taro chips with wasabi aioli.</i>	16
	Fresh Pacific Halibut Cakes <i>Our golden cakes with crab veloute and sweet red peppers.</i>	16
	Szechuan Octopus <i>Atlantic octopus Szechuan style grilled with beans, peanuts and cilantro.</i>	16
	Seared Certified Angus Beef® Brand Tenderloin Strips* <i>Tenderloin strips seared with red onion and garlic in soy-lime glaze.</i>	18
	Northwest Manila Clams <i>Steamed with lemon, garlic and fresh parsley.</i>	18
	Dungeness Crab Cocktail 	24
	Dungeness Crab Cakes <i>With ginger-plum sauce and beurre blanc.</i>	25
	Pier 66 Tower* <i>Enjoy three of our favorites: Crispy Calamari, Shaking Beef and Seared Ahi.</i>	40

Chowders & Salads

	Anthony's New England Style Clam Chowder	8
	Classic Caesar Salad <i>Crisp romaine with herbed croutons and Parmesan frico.</i>	9
	Anthony's Seasonal Tomato Salad  <i>Fresh local beefsteak tomatoes tossed with fresh basil vinaigrette, croutons and Parmesan.</i>	10
	Dungeness Crab Salad  <i>Avocado, grapefruit, romaine and field greens with citrus vinaigrette.</i>	12
	Dungeness Crab & Corn Chowder <i>With homemade cornbread pudding.</i>	12

Applewood Grill Specials

	Grilled Ocean Prawns  <i>Jumbo ocean prawns grilled and basted with cilantro pesto. Served with our homemade cornbread pudding.</i>	30
	Local Certified Angus Beef® Brand Tenderloin Filet* <i>Petite Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce.</i>	44.5
	8 Ounce Certified Angus Beef® Brand Filet* 50.5	
	Local Certified Angus Beef® Brand Rib Eye*  <i>Applewood grilled with demi basil butter. Served with pommes frites and seasonal vegetable.</i>	51

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

A 2.5% surcharge will be added to each guest check. 100% of this charge goes directly to our hourly kitchen team members. The surcharge is not a tax or gratuity.

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

Tonight's Fish

- Fresh Wild Alaska Silver Salmon**  29
Alder Planked with smoked sweet red pepper beurre blanc.
- Pacific Duet** 39
Fresh wild Pacific king salmon chargrilled with sundried tomato and fresh basil butter paired with **fresh Alaska halibut** chargrilled with lemon beurre blanc and fresh chive oil.
- Fresh Wild Pacific King Salmon**  GF 39
Chargrilled with sundried tomato and fresh basil butter.
- Fresh Pacific Swordfish**  GF 35
Alder Planked and tequila glazed topped with fresh corn relish.
- Fresh Pacific Ahi***  39
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and crispy ginger slaw.
- Fresh Pacific Halibut**  42
Smoked and served over risotto with wild mushrooms, edamame and finished with apple beurre blanc.

Fresh Northwest Peach Features

- Fresh Wild Alaska Silver Salmon Salad**  26
Chargrilled with citrus butter and finished with fresh Northwest peach-nectarine salsa. Served over romaine and field greens with hazelnuts and citrus-shallot dressing.
-  **Fresh Pacific Halibut** 42
Chargrilled with citrus butter and finished with fresh, Northwest peach-nectarine salsa.

Shellfish

- Northwest Cioppino** 29
King salmon, Manila clams, mussels and lingcod simmered in a tomato-herb broth.
- Dungeness Crab Fettuccine**  38
Dungeness crab, tomatoes, mushrooms and asparagus tossed in light garlic cream sauce.
- Wild Alaska Weathervane Scallops** 39
Gulf of Alaska scallops pan seared and served over basil pesto orzo with our melting cherry tomatoes and fresh asparagus.
- Fresh Dungeness Crab Cakes** 39
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc.
- Alaska Red King Crab Legs**  GF 58
One pound of King crab legs oven roasted and served with dipping butter.
- Fresh Cracked Dungeness Crab**  GF 59
Cooked fresh daily. Served chilled with Whidbey Island dipping sauce.

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