



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.

<b>Penn Cove Mussels</b> 	14
<i>With Thai red curry sauce.</i>	
<b>Crispy Calamari with Lemon Aioli</b>	16
<b>Hawaiian Ahi Nachos*</b>	16
<i>Served on homemade taro chips with wasabi aioli.</i>	
<b>Szechuan Octopus</b>	16
<i>Atlantic octopus Szechuan style grilled with beans, peanuts and cilantro.</i>	
<b>Seared Certified Angus Beef® Brand Tenderloin Strips*</b>	17
<i>Tenderloin strips seared with red onion and garlic in soy-lime glaze.</i>	
<b>Northwest Manila Clams</b>	18
<i>Sauteed Szechuan style with our chili sauce and pork belly.</i>	
<b>Dungeness Crab Cocktail</b> 	24
<b>Dungeness Crab Cakes</b>	25
<i>With ginger-plum sauce and beurre blanc.</i>	
<b>Pier 66 Tower*</b>	39
<i>Enjoy three of our favorites: <b>Crispy Calamari</b>, <b>Shaking Beef</b> and <b>Seared Ahi</b>.</i>	
<b>Fresh Northwest Oysters on the Half Shell*</b> 	
<i>Your server will describe tonight's selection of raw half-shell oysters.</i>	

## Chowders & Salads

<b>Anthony's New England Style Clam Chowder</b>	8
<b>Classic Caesar Salad</b>	9
<i>Crisp romaine with herbed croutons and Parmesan frico.</i>	
<b>Anthony's Seasonal Spinach Salad</b>	10
<i>Tender spinach tossed with crumbled blue cheese, candied pecans, pomegranate seeds and raspberry-poppysseed dressing.</i>	
<b>Dungeness Crab Salad</b> 	12
<i>Avocado, grapefruit, romaine and field greens with citrus vinaigrette.</i>	
<b>Dungeness Crab &amp; Corn Chowder</b>	12
<i>With homemade cornbread pudding.</i>	

## Applewood Grill Specials

<b>Grilled Ocean Prawns</b> 	30
<i>Jumbo ocean prawns grilled and basted with cilantro pesto. Served with our homemade cornbread pudding.</i>	
<b>Local Certified Angus Beef® Brand Tenderloin Filet*</b>	43
<i>Petite Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce.</i>	
<b>8 Ounce Certified Angus Beef® Brand Filet* 49</b>	
<b>Local Certified Angus Beef® Brand Rib Eye*</b> 	49
<i>Applewood grilled with demi basil butter. Served with pommes frites and seasonal vegetable.</i>	

\*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

- Pacific Duet**   46  
*Wild Pacific king salmon chargrilled with sundried tomato and fresh basil butter paired with a Dungeness crab cake with ginger plum sauce and beurre blanc.*
- Wild Alaska King Salmon**  48  
*Chargrilled with sundried tomato and fresh basil butter.*
- Fresh Pacific Mahi Mahi**  33  
*Seared with mild and hot sweet Thai curry sauce.*
- Fresh Pacific Ahi\***  39  
*Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and crispy ginger slaw.*

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## Features

- Butternut Squash Risotto** 19  
*Our creamy butternut squash risotto finished with chanterelle mushrooms and cherry tomatoes as well as our Brussels sprouts, cauliflower and red pepper oven roasted with za'atar.*
- Wild Alaska Spot Prawn Risotto**  34  
*Spot prawns, caramelized garlic and sundried tomatoes over lemon risotto.*
- Bone-In Vietnamese Short Ribs** 38  
*One pound of house smoked short ribs with coconut rice and stir fry vegetables.*
- Fresh Columbia River Sturgeon** 40  
*Smoked and served over risotto with chanterelle mushrooms, edamame and finished with apple beurre blanc.*

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## 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 roasted fennel and butternut squash with orange tarragon butter, pork belly, Brussels sprouts and pumpkin seeds.*
- Fresh Dungeness Crab Cakes** 39  
*Golden sauteed crab cakes with ginger-plum sauce and beurre blanc.*
- Fresh Cracked Dungeness Crab**  65  
*Cooked fresh daily. Served chilled with Whidbey Island dipping sauce.*
- Alaska Red King Crab Legs**  65  
*One pound of King crab legs oven roasted and served with dipping butter.*

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