



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>Fresh Ahi Sashimi*</b>	15
<i>Garnished with a pickled ginger rose, sriracha chili sauce, thickened soy sauce and pickled cucumber relish.</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>Traditional Manila Clams</b> 	17
<i>Steamed with lemon, garlic and fresh parsley.</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>Alaska Weathervane Scallops</b>	17
<i>Wild Gulf of Alaska scallops pan seared and finished with bacon jam.</i>	
<b>Dungeness Crab Cakes</b>	22
<i>With ginger-plum sauce and beurre blanc.</i>	
<b>Dungeness Crab Cocktail</b> 	24
<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>	

## 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>	9
<i>Spinach tossed with our homemade raspberry-poppysseed dressing and topped with fresh local berries, toasted hazelnuts and blue cheese crumbles.</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>	
<b>Fresh Ahi Salad*</b>	13
<i>Fresh ahi served over field greens and seaweed salad with our creamy sesame dressing and edamame.</i>	

## Applewood Grill Specials

<b>Chargrilled Portobello Mushroom</b>	25
<i>Served with champ potatoes, seasonal vegetable and roasted corn salsa.</i>	
<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 4% surcharge will be added to each guest check. This charge goes to our kitchen revenue sharing program and team member benefits. 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

<b>Fresh Wild Alaska King Salmon</b> 		48
<i>Chargrilled with sundried tomato and fresh basil butter.</i>		
<b>Fresh Alaska Sockeye Salmon</b>		34
<i>Alder Planked with smoked sweet red pepper beurre blanc.</i>		
<b>Fresh Alaska Black Cod</b>		34
<i>Ginger miso glazed and cashew crusted served over crispy slaw.</i>		
<b>Fresh Pacific Swordfish</b> 		35
<i>Chargrilled and tequila glazed topped with fresh corn salsa.</i>		
<b>Fresh Pacific Ahi*</b>		39
<i>Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and crispy ginger slaw.</i>		

## Features

<b>Fresh Pacific Halibut Cakes</b>		16
<i>Our golden halibut cakes made with crab veloute and sweet red peppers, finished with a drizzle of lemon aioli.</i>		
 <b>Fresh Pacific Halibut</b>		39
<i>Chargrilled and finished with lemon-oregano butter.</i>		
<i>Seared with citrus butter and finished with sweet onion and local berry sauce.</i>		
<b>Pacific Duet</b> 		46
<i>Fresh wild Alaska king salmon chargrilled and finished with sundried tomato and fresh basil butter paired with fresh Pacific halibut chargrilled and finished with lemon-oregano butter.</i>		

## Shellfish

<b>Northwest Cioppino</b>		29
<i>King salmon, Manila clams, mussels and lingcod simmered in a tomato-herb broth.</i>		
<b>Wild Alaska Spot Prawn Risotto</b> 		34
<i>Spot prawns, caramelized garlic and sundried tomatoes over lemon risotto.</i>		
<b>Dungeness Crab Fettuccine</b>		38
<i>Dungeness crab, tomatoes, mushrooms and asparagus tossed in light garlic cream sauce.</i>		
<b>Wild Alaska Weathervane Scallops</b>		39
<i>Gulf of Alaska scallops pan seared and served over golden Riesling sauce drizzled with chive oil.</i>		
<b>Fresh Dungeness Crab Cakes</b>		39
<i>Golden sauteed crab cakes with ginger-plum sauce and beurre blanc.</i>		
<b>Fresh Cracked Dungeness Crab</b> 		65
<i>Cooked fresh daily. Served chilled with Whidbey Island dipping sauce.</i>		
<b>Alaska Red King Crab Legs</b> 		65
<i>One pound of King crab legs oven roasted and served with dipping butter.</i>		

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