SAMPLE MENU

*Fresh Northwest seafood is Anthony's priority; it’s who we are!* All of our menus vary based on our Chef's daily selection of the finest fresh Northwest seafood from our own seafood company. To highlight select seasonal favorites, a daily fresh sheet is also included in our dinner menus.

Our experienced team of seafood buyers, led by Tim Ferleman, an avid fishermen and former Anthony's Chef, knows what is fresh and selects only the best for our restaurants. Enjoy selecting your seasonal favorite at your local Anthony's restaurant.

Please call for today's selections.
Fishermen’s Terminal has been serving Washington’s fishing industry for over 120 years. As home port to more than 700 boats, it is the major base for the fishing fleet working Pacific Northwest coastal waters and a wintering area for many Alaska vessels.

The Port of Seattle acquired the terminal property at Salmon Bay in 1912 and constructed a net shed and small pier. In 1915, the permanent bulkhead line was established and a 500-foot pier added. In 1939, the Port unveiled the first sawtooth mooring piers, a pioneering design which was soon copied in fishing terminals on both coasts.

In 1952, the Terminal underwent a $1 million modernization, making it the finest commercial fishing terminal in the country. Additional dock improvements were made in 1979 and 1980. Meanwhile, a big change was taking place within the fishing industry itself. Fishermen were making the transition in technology and equipment to large-scale and deeper-sea fishing. In 1987, Washington fishermen brought home about 2.2 million metric tons of fish, a significant portion being processed at sea in huge factory trawlers.

To accommodate the growing number of vessels ranging from 30-foot gillnetters to 300-foot factory trawlers, the Port of Seattle completed a major $13 million expansion and renovation in 1988. The many improvements included replacing the Northwest pier with a 50-foot by 950-foot long concrete structure with loading capacity for large trucks and light mobile cranes.

With the overall economic contribution of Washington’s fishing industry estimated at an annual $1.1 billion, it is no wonder the port insists Fishermen’s Terminal remain a working terminal. It is, for over 2,000 fishermen, their first and last glimpse of home on each perilous journey they make to sea.

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

We can create this item using “gluten free” ingredients. Please notify your server of any dietary concerns.
We own and operate our own seafood company, Anthony’s Seafood Company! This ensures our guests enjoy the freshest seasonal premium fish and shellfish available, as a result, our fresh fish selections are subject to seasonal availability.

◆ FISH & CHIPS ◆
Served with seasoned French fries and slaw.

Salmon ‘n Chips
Three pieces of Alaskan Sockeye Salmon dipped in our light tempura batter - 26

Alaska Lingcod ‘n Chips
Three pieces dipped in our light tempura batter - 29

Ocean Prawns Tempura
Dipped in our light tempura batter - 28

Wild Alaska Halibut ‘n Chips
Three pieces dipped in our light tempura batter - 36

◆ BURGERS ◆
Wild Salmon Burger
Chargrilled with sundried tomato basil mayo. Served with French fries - 25

Chargrilled Hamburger*
Chargrilled and topped with lettuce, tomato, red onion, pickle, grilled onion mayo and our secret sauce. Served with French fries - 20

Cheeseburger* - 22
Impossible Veggie Burger - 21

◆ N.W. OYSTERS ◆
Fresh Half Shell Oysters*
Today’s selection is listed on our Galley Sheet.

Oyster Stew
Made in the classic style with cream, butter, thyme and celery salt - 10 / 15

Pan Fried Oysters*
Fresh yearling oysters pan fried until golden brown. Served with Fishermen’s potatoes and seasonal vegetables - 29

◆ SHELLFISH ◆
Garlic Baked Prawns Scampi
Ocean prawns butterflied and baked with garlic butter, fresh lemon and gremolata. Served with Fishermen’s potatoes and seasonal vegetables - 26

Pan Fried Oysters*
Fresh yearling oysters pan fried until golden brown. Served with Fishermen’s potatoes and seasonal vegetables - 29

Dungeness Crab Cakes
All Dungeness crab! Served with ginger plum sauce and beurre blanc - 43

Roasted Garlic Dungeness Crab
In the shell, oven roasted with garlic - 42

◆ FISH TACOS ◆
Blackened Rockfish Tacos
Spicy seared rockfish wrapped in warm flour tortillas with shredded cabbage, salsa mayo and our pineapple-mango salsa - 20

Northwest Salmon Tacos
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas - 24

◆ NOODLES ◆
Chicken Fettuccine
Chicken, mushrooms, tomatoes, basil and tossed in our garlic herb cream sauce - 24

Oregon Coast Shrimp Fettuccine
Oregon shrimp, mushrooms, zucchini and fresh herbs in garlic cream sauce - 24

Dungeness Crab & Shrimp Fettuccine
Dungeness crab, Oregon Coast shrimp, mushrooms, zucchini and tossed in our garlic herb cream sauce - 36

◆ WILD SALMON ◆
Wild Northwest Salmon
Today’s selection is listed on our Galley Sheet.

Wild Salmon Burger
Chargrilled with sundried tomato basil mayo. Served with French fries - 25

Northwest Duet
Alder planked with red pepper beurre blanc and paired with a Dungeness crab cake - 44

Northwest Salmon Tacos
Spicy seared salmon with shredded cabbage and salsa mayo in warm flour tortillas - 24

◆ ALL YOU CAN EAT FOR $28 ◆
Wild Alaska True Cod ‘n Chips
Premium frozen at sea wild Alaska true cod panko crusted and served with French fries.

Monday Nights starting at 3 P.M.

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