

small plates

Northwest Mussels GF	18
Skillet roasted with orange tarragon butter.	
Tempura Asparagus	15
With orange saffron aioli.	
Crispy Calamari with Lemon Aioli	18
Today's Seared Poke*	20
Please ask you server for today's selection.	
Hawaiian Ahi Nachos*	17
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.	
Quilcene Bay Manila Clams GF	23
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	
Fresh Northwest Oysters on the Half Shell* GF	
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	

Pier 66 Seafood Tower* GF	70
Three tired tower with fresh <i>oysters on the half shell</i> , <i>Hawaiian ahi nachos</i> and a seafood tier with <i>chilled lobster, scallops and prawns.</i>	

chowder + salads

Anthony's New England Style Clam Chowder	9
Our award-winning creamy clam chowder with bacon and potatoes.	
Dungeness Crab & Corn Chowder	14 / 19
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.	
Classic Caesar Salad	11
Crisp romaine with herbed croutons and Parmesan frico.	
Northwest Seasonal Salad GF	12
Spinach and mixed greens with roasted chantrelle mushrooms, wild mountain huckleberries, crumbled blue cheese, toasted hazelnuts and raspberry poppyseed dressing.	
Shrimp Louie	32
Oregon Coast bay shrimp, cilantro poached jumbo prawn, marinated asparagus, cherry tomatoes, black olives, egg and cucumber with our homemade Louie dressing.	

n.w. steaks

Double R Ranch Ribeye GF	68
Grilled to your liking with basil demi butter. Served with champ potatoes and seared tomatoes.	
Local Certified Angus Beef® Brand Tenderloin Filet* GF	62
A Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes.	

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

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



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 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.

Fresh Hawaiian Bigeye Ahi* <small>GF</small>	56
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
Longline-Caught Wild Alaska Black Cod	39
Ginger-miso glazed and cashew crusted over crispy slaw.	
Fresh Wild Alaska Halibut <small>GF</small>	46
Seared with wild mountain huckleberry sweet onion sauce. Served with coconut Jasmine rice and asparagus.	
Fresh Wild Alaska King Salmon	49
Alder planked with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.	
Northwest Duet <small>GF</small>	48
Fresh wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with fresh wild Alaska halibut chargrilled with fresh chive oil and beurre blanc. Served with cornbread pudding.	

Lobster Special

North Atlantic Lobster Tail	26
Oven roasted with butter and served with champ potatoes and seasonal vegetables.	
Filet & Lobster*	85
Northwest filet grilled to your liking and paired with our oven roasted lobster tail. Served with champ potatoes and seasonal vegetables.	

Jumbo Tempura Prawns	38
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.	
Vegetable Risotto	26
Vegan butternut squash risotto with za'atar roasted vegetables.	
Dungeness Crab Cakes	62
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
Wild Alaska Weathervane Scallops	56
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
Dungeness Crab Fettuccine	54
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.	

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