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.

An automatic gratuity of 20% is added for parties of 8 or more guests.

100% of this gratuity will be paid to the team members who served you including our kitchen team.

Northwest Mussels  **GF**
Skillet roasted with orange tarragon butter.  

18

Tempura Asparagus
With orange saffron aioli.

15

Crispy Calamari with Lemon Aioli

18

Today's Seared Poke*
Please ask your server for today's selection.

20

Hawaiian Ahi Nachos*
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

17

Quilcene Bay Manila Clams  **GF**
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

23

Anniversary Oyster Experience*  **GF**
Celebrate our 50th anniversary with three raw black-tie oysters with creme fraiche and caviar. Paired with a glass of Domaine Ste. Michelle Sparkling Brut.

19.73

Fresh Northwest Oysters on the Half Shell*  **GF**  **MP**
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.

Anthony's New England Style Clam Chowder
Our award-winning creamy clam chowder with bacon and potatoes.

9

Dungeness Crab & Corn Chowder
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.

14 / 19

Classic Caesar Salad
Crisp romaine with herbed croutons and Parmesan frico.

11

Northwest Seasonal Salad
Fields greens and spinach with roasted Northwest mushrooms, wild mountain huckleberries, crumbled blue cheese, toasted hazelnuts and raspberry poppyseed dressing.

12

Seafood Louie
Fresh dungeness crab & Oregon coast shrimp, cilantro poached prawns, tomato, cucumber, egg & spicy marinated asparagus with our Louie dressing.

48

Double R Ranch Ribeye  **GF**
Grilled to your liking with basil demi butter. Served with champ potatoes and seared tomatoes.

68

Northwest Tenderloin Filet*  **GF**
A Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes.

62

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### **tonight’s fish**

- **Wild Alaska King Salmon**  
  Chargrilled and finished with sundried tomato basil butter. Served with homemade cornbread pudding and seasonal vegetables.
  - 51

- **Wild Alaska King Salmon Duet**
  Wild Alaska king salmon chargrilled and topped with sundried tomato basil butter. Paired with fresh Alaska halibut chargrilled and finished with beurre blanc and fresh chive oil.
  - 49

- **Fresh Hawaiian Bigeye Ahi**
  Chargrilled sashimi gradeahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.
  - 56

- **Wild Alaska Black Cod & Bok Choy**
  Long-line caught and roasted with fresh black bean ginger sauce, sweet red & yellow bell peppers and grilled baby bok choy over coconut Jasmine rice.
  - 39

- **Anthony’s Trio**
  A trio of chargrilled fresh wild Pacific mahi mahi with macadamia nut butter, Dungeness crab cake, and a skewered crispy coconut prawn with beurre blanc and ginger plum sauce. Served with seasonal vegetables.
  - 49

- **Fresh Wild Alaska Halibut**
  Chargrilled with citrus butter and topped with wild mountain huckleberry and sweet onion sauce. Served with cornbread pudding and seasonal vegetables.
  - 49

### **shellfish + more**

- **Jumbo Tempura Prawns**
  Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.
  - 38

- **Vegetable Risotto**
  Vegan butternut squash risotto with za’atar roasted vegetables.
  - 26

- **Dungeness Crab Cakes**
  Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.
  - 62

- **Wild Alaska Weathervane Scallops**
  Pan seared and finished with beurre blanc and a sprinkle of gremolata.
  - 56

- **Dungeness Crab Fettuccine**
  Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.
  - 54

### **lobster special**

**Available Monday-Thursday Nights**

- **North Atlantic Lobster Tail**
  Oven roasted and served with dipping butter.
  - 32

- **Lobster Fettuccine**
  One-half lobster tail, asparagus and bacon over pasta tossed with tomatoes in our lobster cream sauce. Finished with Parmesan and gremolata.
  - 26

- **Filet & Lobster**
  A Northwest hand-cut filet paired with a lobster tail. Served with champ potatoes and seasonal vegetables.
  - 64

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