

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 your 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.	

oysters

Anniversary Oyster Experience* ^{GF}	19.73
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!	
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.	

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	12
Fields greens and spinach with roasted Northwest mushrooms, wild mountain huckleberries, crumbled blue cheese, toasted hazelnuts and raspberry poppyseed dressing.	
Seafood Louie	48
Fresh dungeness crab & Oregon coast shrimp, cilantro poached prawns, tomato, cucumber, egg & spicy marinated asparagus with our 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.	
Northwest 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.

*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.*

tonight's fish

Wild Alaska King Salmon ^{GF} 51
 Chargrilled and finished with sundried tomato basil butter.
 Served with homemade cornbread pudding and seasonal vegetables.

Wild Alaska King Salmon Duet ^{GF} 49
 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.

Fresh Hawaiian Bigeye Ahi* ^{GF} 56
 Chargrilled sashimi grade ahi medallions with fresh ginger sauce,
 pineapple chutney and ginger slaw.

Wild Alaska Black Cod & Bok Choy 39
 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.

Anthony's Trio 49
 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.

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

shellfish + more

lobster special

AVAILABLE MONDAY-THURSDAY NIGHTS

North Atlantic Lobster Tail ^{GF} | 32

Oven roasted and served with dipping butter.

Lobster Fettuccine | 26

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

Filet & Lobster ^{GF} | 64

A Northwest hand-cut filet paired with a lobster tail.
 Served with champ potatoes and seasonal vegetables.

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