

small plates

<b>Northwest Mussels</b> GF	21
Skillet roasted with orange tarragon butter.	
<b>Tempura Asparagus</b>	17
With orange saffron aioli.	
<b>Crispy Calamari with Lemon Aioli</b>	21
<b>Whipped Brie</b>	18
Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.	
<b>Hawaiian Ahi Nachos*</b>	21
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.	
<b>Quilcene Bay Manila Clams</b> GF	25
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	
<b>Fresh Northwest Oysters on the Half Shell*</b> GF	MP
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	

chowder + salads

<b>Anthony's New England Style Clam Chowder</b>	10
Our award-winning creamy clam chowder with bacon and potatoes.	
<b>Dungeness Crab &amp; Corn Chowder</b>	16 / 21
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.	
<b>Classic Caesar Salad</b>	13
Crisp romaine with herbed croutons and Parmesan frico.	
<b>Northwest Seasonal Salad</b>	15
Poached pear with field greens, tossed with a fresh pear vinaigrette. Topped with creamy Gorgonzola cheese and candied pecans.	

shellfish + more

<b>Jumbo Tempura Prawns</b>	41
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.	
<b>Cauliflower Steak</b> GF	32
Chargrilled with portobello mushrooms, fresh asparagus, tomato vinaigrette and homemade hummus.	
<b>Dungeness Crab Cakes</b>	60
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
<b>Wild Alaska Weathervane Scallops</b>	54
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
<b>Dungeness Crab Fettuccine</b>	54
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.	
<b>Oven Roasted Australian Lobster Tail</b>	93
Served with Jasmine fried rice, ginger slaw and tempura asparagus.	



# Happy Holidays!

## Alaska Golden King Crab <sup>GF</sup> | 95

3/4 pound Alaska king crab oven roasted with scampi butter and served with garlic fried rice, slaw and tempura asparagus.

## Lobster Bucatini | 62

Herb butter roasted split lobster tail over bucatini in a creamy lobster broth with mushrooms, tomato and asparagus.

## Anthony's Trio | 52

A trio of chargrilled wild Pacific mahi mahi with macadamia nut butter, Dungeness crab cake, and a skewered crispy coconut prawn over coconut Jasmine rice. Topped with beurre blanc and ginger plum sauce.

## Filet & Lobster\* <sup>GF</sup> | 89

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



tonight's fish

## Wild Alaska King Salmon <sup>GF</sup>

Alder planked and finished with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.

60

## Wild Alaska King Salmon Duet <sup>GF</sup>

Chargrilled and topped with sundried tomato basil butter. Paired with fresh wild Alaska halibut chargrilled with fresh chive oil and beurre blanc.

58

## Fresh Hawaiian Bigeye Ahi\* <sup>GF</sup>

Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.

56

## Fresh Wild Alaska Halibut <sup>GF</sup>

Chargrilled with fresh chive oil and beurre blanc. Served with champ potatoes.

51

## Fresh Pacific Swordfish <sup>GF</sup>

Chargrilled and served with lemon marjoram oil, beurre blanc, green olives and a cherry-tomato vinaigrette.

50

n.w meats

## Double R Ranch Ribeye\* <sup>GF</sup>

Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.

72

## Northwest Tenderloin Filet\* <sup>GF</sup>

A Northwest hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over champ potatoes.

68

\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.  
<sup>GF</sup> 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.*