

small plates

Northwest Mussels ^{GF} 19
Skillet roasted with orange tarragon butter.

Tempura Asparagus 16
With orange saffron aioli.

Crispy Calamari with Lemon Aioli 19

Today's Seared Poke* 21
Please ask your server for today's selection.

Hawaiian Ahi Nachos* 18
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Quilcene Bay Manila Clams ^{GF} 24
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

oysters

Pier 66 Oyster Experience* ^{GF} 21
Enjoy the bounty of Northwest oysters! 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 15 / 20
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.

Classic Caesar Salad 12
Crisp romaine with herbed croutons and Parmesan frico.

Northwest Seasonal Salad 14
Tender spinach with sliced mushrooms, crispy prosciutto, shaved Parmesan and finished with a dill vinaigrette.

shellfish + more

Jumbo Tempura Prawns 41
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.

Vegetable Risotto 29
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 52
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.

*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



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.

Wild Alaska King Salmon ^{GF} 59
 Chargrilled and finished with sundried tomato basil butter.
 Served with homemade cornbread pudding and seasonal vegetables.

Fresh Wild Alaska King Salmon Duet ^{GF} 56
 Chargrilled and topped with sundried tomato basil butter.
 Paired with Dungeness crab cake with beurre blanc and ginger plum sauce.

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 42
 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 52
 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.

Double R Ranch Ribeye* ^{GF} 69
 Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow
 potatoes and a seared tomato.

Northwest Tenderloin Filet* ^{GF} 65
 A Northwest hand-cut filet with Gorgonzola truffle butter, port demi
 and watercress cream over champ potatoes.

n.w meats

celebrate valentine's day

Valentine's Day Toast for Two* ^{GF} | 29

Two glasses of Domaine Ste. Michelle Brut paired with four oysters
 on the half shell. Served with cucumber mignonette and lemon.

Wild Alaska King Salmon | 59

Alder planked and finished with a champagne and rose peppercorn sauce*.

*TREE NUT ALLERGEN

Lobster Risotto | 38

North Atlantic lobster meat, our creamy lemon risotto,
 lobster tarragon cream and fresh chives.

Alaska King Crab ^{GF} | 85

Roasted with scampi butter and served with
 Jasmine fried rice, slaw and tempura asparagus.

Filet Oscar* ^{GF} | 72

Our Northwest tenderloin filet crowned with Dungeness crab and bearnaise.
 Served champ potatoes and seasonal vegetables.