

oyster festival

oyster small plates

Oyster Pepper Pan* GF | 18

Simmered in our fresh ginger black bean sauce with red and yellow sweet bell peppers. Served over Jasmine rice.

Crispy Oysters with a Coconut Curry Sauce | 19

Panko crusted and served over a Thai curry sauce with cilantro, red jalapeno, toasted coconut and candied ginger.

oyster entrees

Filet Rockefeller* | 74

A Northwest tenderloin filet grilled to your liking and paired with Rockefeller style crispy oysters over spinach, Pernod and fresh hollandaise sauce. Served with seasonal vegetables.

Crispy Oysters with a Coconut Curry Sauce | 32

Panko crusted and served over Jasmine rice with Thai curry sauce, cilantro, red jalapeno, toasted coconut, seasonal vegetables and candied ginger.

Asian Salad with Crispy Oysters | 28

A refreshing mix of cabbage, carrots, bean sprouts, lettuce, pickled cucumber with crispy rice, cashews and a tonkatsu sauce. Finished with crispy panko crusted oysters and pickled ginger.



small plates

Northwest Mussels GF 21
Skillet roasted with orange tarragon butter.

Roasted Curry Cauliflower GF 15
Finished with a tomato fennel chutney.

Crispy Calamari with Lemon Aioli 21

Whipped Brie 18
Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.

Hawaiian Ahi Nachos* 21
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

Quilcene Bay Manila Clams GF 25
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

chowder + salads

Anthony's New England Style Clam Chowder 10
Our award-winning creamy clam chowder with bacon and potatoes.

Dungeness Crab & Corn Chowder 16 / 21
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.

Classic Caesar Salad 13
Crisp romaine with herbed croutons and Parmesan frico.

Northwest Seasonal Salad 15
Poached pear with field greens, tossed with a fresh pear vinaigrette. Topped with creamy Gorgonzola cheese and candied pecans.

tonight's fish

Wild Alaska King Salmon GF	60
Alder planked and finished with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.	
Wild Alaska King Salmon Duet	62
Wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with golden sauteed crab cakes with ginger-plum sauce and beurre blanc.	
Fresh Hawaiian Bigeye Ahi* GF	56
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
Wild Alaska Black Cod	38
Skin on, seasoned with 5 spice & pan seared then finished with toasted macadamia nuts, papaya-mango relish and passionfruit cream. Served over coconut Jasmine rice.	
Anthony's Trio	52
A trio of chargrilled wild Paific 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.	

shellfish + more

Jumbo Tempura Prawns	41
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.	
Cauliflower Steak GF	32
Chargrilled with portobello mushrooms, fresh asparagus, and tomato vinaigrette.	
Dungeness Crab Cakes	60
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
Wild Alaska Weathervane Scallops	54
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.	
Alaska Golden King Crab GF	95
3/4 pound Alaska king crab oven roasted with scampi butter and served with garlic fried rice, slaw and tempura asparagus.	
Oven Roasted Australian Lobster Tail	93
Served with Jasmine fried rice, ginger slaw and tempura asparagus.	

n.w meats

Double R Ranch Ribeye* GF	72
Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.	
Northwest Tenderloin Filet* GF	68
A Northwest hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over 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.*