


small plates

- Northwest Mussels** GF 18
Skillet roasted with orange tarragon butter.
- Cantonese-Style Broccolini** GF 12
With garlic, hoisin vinaigrette, pickled ginger and toasted sesame seeds.
- Crispy Calamari with Lemon Aioli** 18
- Today's Seared Poke*** 20
Please ask your server for today's selection.
- Oyster Pepper Pan**  18
Simmered in our fresh ginger black bean sauce with red and yellow sweet bell peppers. Served over Jasmine rice.
- 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.

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** GF 12
Your server will describe today's selection.
- Wild Alaska King Salmon Salad** GF 49
Chargrilled with citrus butter, romaine, field greens and hazelnuts. Finished with citrus shallot dressing, avocado and cranberry-lime relish.

northwest oysters

Anthony's Celebrates Oyster Festival!

We have created some unique dishes featuring these beautiful bivalves from half shell oysters to cooked entrees and more. Try one of our dishes with a Northwest wine pairing!

- Fresh Northwest Oysters on the Half Shell*** GF 19.73
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.
- Anniversary Oyster Experience*** GF 28
Celebrate Anthony's 50th anniversary with three raw black-tie oysters with creme fraiche and caviar. Paired with a glass of Domaine Ste. Michelle Sparkling Brut!
- Tonight's Oyster Sampler*** GF 28
Whether you are a beginner or have a full blown love affair - we have something for everyone! A sampling of six of today's freshly shucked oysters!

 Look for our ***Oyster Festival*** dishes!

*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

- Fresh Hawaiian Bigeye Ahi*** ^{GF} 56
 Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.
- Longline-Caught Wild Alaska Black Cod** 39
 Ginger-miso glazed and cashew crusted over crispy slaw.
- Anthony's Trio** 49
 A trio of chargrilled 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 Pacific Mahi Mahi** 39
 Five-spice rubbed, chargrilled and topped with passionfruit cream sauce and papaya-cucumber relish. Served over coconut Jasmine rice.
- Wild Alaska King Salmon** 52
 Alder planked with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.
- Northwest Duet** 54
 Wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with a Golden sauteed crab cake with ginger-plum sauce and beurre blanc. Served with cornbread pudding.

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.
- Northwest Filet Rockefeller***  59
 A Northwest tenderloin fillet grilled to your liking and paired with Rockefeller style crispy oysters over spinach, Pernod and fresh hollandaise sauce. Served with seasonal vegetables.

shellfish +

- 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.
- Oven Roasted Australian Lobster Tail** 80
 Served with Jasmine fried rice, ginger slaw and tempura asparagus.

*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.*