

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	14
Fresh rhubarb-ginger-poppyseed dressing, toasted hazelnuts, blue cheese crumbles, and local rhubarb-strawberry relish served over spinach and spring greens.	

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.	

Anthony’s Commitment to Local

As a family-owned company, Anthony’s Restaurants is committed to each community it serves. In addition to supporting local farmers, ranchers, wineries and fishermen, Anthony’s works with other local vendors and businesses to support local communities.

Mukilteo Coffee Roasters – Whidbey Island	Essential Baking – Seattle
Macrina Bakery – Seattle	Olympic Mountain Ice Cream – Shelton
Northwest Wild Foods – Burlington	Schuh Farms – Skagit Valley
Picha Farms – Puyallup Valley	Johnson & Gunstone – Discovery Bay
Middleton Six Sons Farms – Pasco	Douglas Fruits – Pasco
Richter Farms Rhubarb – Puyallup Valley	

*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.



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} 60
Alder planked and finished with sundried tomato basil butter.
Served with cornbread pudding and seasonal vegetables.

Wild Alaska King Salmon Duet 59
Wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with chargrilled halibut with 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 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.

Wild Alaska Halibut ^{GF} 49
Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes and seasonal vegetables.

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 Lobster Tail 85
Served with Jasmine fried rice, ginger slaw and tempura asparagus.

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