

small plates

**Northwest Mussels** <sup>GF</sup> 18  
Skillet roasted with orange tarragon butter.

**Tempura Asparagus** 15  
With orange saffron aioli.

**Crispy Calamari with Lemon Aioli** 18

**Today's Seared Poke\*** 20  
Please ask your server for today's selection.

**Hawaiian Ahi Nachos\*** 17  
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

**Quilcene Bay Manila Clams** <sup>GF</sup> 23  
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

oysters

**Anniversary Oyster Experience\*** <sup>GF</sup> 19.73  
Celebrate our 50th anniversary with 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\*** <sup>GF</sup> 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** 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** <sup>GF</sup> 12  
Your server will describe today's selection.

**Wild Alaska King Salmon Salad** <sup>GF</sup> 49  
Chargrilled with citrus butter, romaine, field greens and hazelnuts. Finished with citrus shallot dressing, avocado and cranberry-lime relish.

n.w. steaks

**Double R Ranch Ribeye** <sup>GF</sup> 68  
Grilled to your liking with basil demi butter. Served with champ potatoes and seared tomatoes.

**Northwest Tenderloin Filet\*** <sup>GF</sup> 62  
A Northwest hand-cut filet with Gorgonzola truffle butter and port demi sauce. Served with 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 to support their communities.

Mukilteo Coffee Roasters – Whidbey Island  
Macrina Bakery – Seattle  
Northwest Wild Foods – Burlington  
Picha Farms – Puyallup Valley  
Middleton Six Sons Farms – Pasco  
Richter Farms Rhubarb – Puyallup Valley

Essential Baking – Seattle  
Olympic Mountain Ice Cream – Shelton  
Schuh Farms – Skagit Valley  
Johnson & Gunstone – Discovery Bay  
Douglas Fruits – Pasco

\*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.*



## WILD COPPER RIVER SALMON IS HERE!

From the icy waters of the 300-mile long Copper River in southern Alaska, these Copper River features are delivered directly to our restaurants by Anthony's own seafood company.

Prized for their high Omega-3 fat content, these fish melt in your mouth.

The Copper River salmon season is short, so enjoy this Northwest favorite tonight!

### Fresh Copper River King Salmon <sup>GF</sup> 75

Our signature medallion chargrilled and finished with sundried tomato basil butter. Served with homemade cornbread pudding.

### Fresh Copper River King Salmon Duet <sup>GF</sup> 70

Fresh Copper River king salmon chargrilled and topped with sundried tomato basil butter. Paired with fresh Alaska halibut chargrilled and finished with beurre blanc and fresh chive oil.

### Fresh Hawaiian Bigeye Ahi\* <sup>GF</sup> 56

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

### Wild Alaska Black Cod & Bok Choy 39

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 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.

### Fresh Wild Alaska Halibut 49

Seared with citrus-hazelnut butter over mashed Charleston Purple sweet potatoes, fresh rhubarb coulis, sweet yellow bell peppers and micro greens.

### 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.

<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.