

small plates

- Northwest Mussels** <sup>GF</sup> 18  
Skillet roasted with orange tarragon butter.
- Tempura Asparagus** 15  
Fresh Middleton Farm asparagus 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.
- Fresh Northwest Oysters on the Half Shell\*** <sup>GF</sup>  
Your server will describe today's selection of fresh Northwest oysters.  
Served with cucumber mignonette and homemade cocktail sauce.

**Pier 66 Seafood Tower\*** <sup>GF</sup> 70  
Three tiered tower with fresh *oysters on the half shell*, *Hawaiian ahi nachos* and a seafood tier with *chilled lobster, scallops and prawns*.

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.
- Anthony's Northwest Seasonal Salad** <sup>GF</sup> 12  
Richter Farms rhubarb and Northwest Opal apple relish over spring greens with blue cheese crumbles, Holmquist Orchard hazelnuts and a rhubarb-ginger poppyseed dressing.
- Shrimp Louie** 32  
Oregon Coast bay shrimp, cilantro poached jumbo prawn, marinated asparagus, cherry tomatoes, black olives, egg and cucumber with our homemade Louie dressing.

**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.

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|---|--------------------------------------|
| 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.

<sup>GF</sup> We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

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.

**Fresh Hawaiian Bigeye Ahi\* GF 56**

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

**Wild Alaska Black Cod 39**

Longline-caught wild black cod ginger-miso glazed and cashew crusted over crispy slaw.

**Fresh Wild Alaska Halibut GF 49**

Chargrilled with fresh chive oil and beurre blanc. Served with champ potatoes and seasonal vegetables.

**Northwest Duet GF 56**

Fresh wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with fresh wild Alaska halibut chargrilled with fresh chive oil and beurre blanc. Served with cornbread pudding.

**Wild Alaska King Salmon 58**

Chargrilled with sundried tomato basil butter. Served with cornbread pudding.

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.

**Dungeness Crab Fettuccine 54**

Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.

**Oven Roasted Australian Lobster Tail 75**

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

n.w. steaks

**Double R Ranch Ribeye GF 68**

Grilled to your liking with basil demi butter. Served with champ potatoes and seared tomatoes.

**Local Certified Angus Beef® Brand Tenderloin Filet\* GF 62**

A Northwest hand-cut filet with Gorgonzola truffle butter, port demi sauce, and champ potatoes.

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