

small plates

Northwest Mussels ^{GF} 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 ^{GF} 23
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

oysters

Anniversary Oyster Experience* ^{GF} 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* ^{GF} 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 ^{GF} 12
Your server will describe today's selection.

Seafood Louie 48
Fresh dungeness crab & Oregon coast shrimp, cilantro poached prawns, tomato, cucumber, egg & spicy marinated asparagus with our Louie dressing.

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.

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.

^{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.

Fresh Wild Alaska King Salmon GF	51
Chargrilled and finished with sundried tomato basil butter. Served with homemade cornbread pudding and seasonal vegetables.	
Fresh Wild Alaska King Salmon Duet GF	49
Fresh wild Alaska 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* GF	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
Chargrilled with citrus butter and topped with Northwest peach-nectarine salsa. Served with cornbread pudding and seasonal vegetables.	
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.	

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