

small plates

<b>Northwest Mussels</b> <small>GF</small>	19
Skillet roasted with orange tarragon butter.	
<b>Tempura Asparagus</b>	16
With orange saffron aioli.	
<b>Crispy Calamari with Lemon Aioli</b>	19
<b>Whipped Brie</b>	16
Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.	
<b>Hawaiian Ahi Nachos*</b>	18
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.	
<b>Quilcene Bay Manila Clams</b> <small>GF</small>	24
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	
<b>Fresh Northwest Oysters on the Half Shell*</b> <small>GF</small>	MP
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	

chowder + salads

<b>Anthony's New England Style Clam Chowder</b>	9
Our award-winning creamy clam chowder with bacon and potatoes.	
<b>Dungeness Crab &amp; Corn Chowder</b>	15 / 20
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.	
<b>Classic Caesar Salad</b>	12
Crisp romaine with herbed croutons and Parmesan frico.	
<b>Northwest Seasonal Salad</b>	14
Raspberry-poppysseed dressing, topped with fresh local raspberries, blueberries, hazelnuts, crumbled blue cheese over spinach and mixed greens.	

**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 thier communities.

Mukilteo Coffee Roasters – Whidbey Island

Richter Farms Rhubarb – Puyallup Valley

Northwest Wild Foods – Burlington

Picha Farms – Puyallup Valley

Middleton Six Sons Farms – Pasco

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.*

tonight's fish

shellfish + more

n.w meats



**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.

<b>Wild Alaska King Salmon</b> GF	<b>52</b>
Alder planked and finished with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.	
<b>Wild Alaska King Salmon Duet</b> GF	<b>51</b>
Chargrilled and topped with sundried tomato basil butter. Paired with fresh wild Alaska halibut chargrilled with fresh chive oil and beurre blanc.	
<b>Fresh Hawaiian Bigeye Ahi*</b> GF	<b>56</b>
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
<b>Fresh Wild Alaska Halibut</b> GF	<b>49</b>
Fresh Alaska halibut seared with citrus hazelnut butter and served over our Walla Walla sweet onion and summer berry sauce.	
<b>Jumbo Tempura Prawns</b>	<b>39</b>
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.	
<b>Vegetable Risotto</b>	<b>29</b>
Vegan butternut squash risotto with za'atar roasted vegetables.	
<b>Dungeness Crab Cakes</b>	<b>59</b>
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
<b>Wild Alaska Weathervane Scallops</b>	<b>52</b>
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
<b>Dungeness Crab Fettuccine</b>	<b>49</b>
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.	
<b>Alaska King Crab</b>	<b>85</b>
Roasted with scampi butter and served with Jasmine fried rice, slaw and tempura asparagus.	
<b>Oven Roasted Australian Lobster Tail</b>	<b>89</b>
Served with Jasmine fried rice, ginger slaw and tempura asparagus.	
<b>Double R Ranch Ribeye*</b> GF	<b>68</b>
Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.	
<b>Northwest Tenderloin Filet*</b> GF	<b>65</b>
A Northwest hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over champ potatoes.	

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