

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.	
Fresh Northwest Oysters on the Half Shell* GF	
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	

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

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 GF	12
Field greens and spinach tossed with our fresh peach dressing and topped with sugared peach slices, fresh raspberries, crumbled blue cheese and toasted hazelnuts.	
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.

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.

tonight's fish

shellfish +

n.w. steaks



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* <small>GF</small>	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 <small>GF</small>	46
Chargrilled and finished with beurre blanc and fresh chive oil.	
Fresh Wild Alaska King Salmon	49
Served with cornbread pudding.	
<i>Your choice of preparation:</i>	
Chargrilled with citrus butter and topped with fresh peach-nectarine salsa.	
Alder planked with sundried tomato basil butter.	
Northwest Duet <small>GF</small>	48
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.	
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	75
Served with Jasmine fried rice, ginger slaw and tempura asparagus.	
Double R Ranch Ribeye <small>GF</small>	68
Grilled to your liking with basil demi butter. Served with champ potatoes and seared tomatoes.	
Local Certified Angus Beef® Brand Tenderloin Filet* <small>GF</small>	62
A Northwest hand-cut filet with Gorgonzola truffle butter, port demi sauce, and champ potatoes.	

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