

small plates

<b>Fresh Northwest Oysters on the Half Shell*</b>	MP
Your server will describe today’s selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	
<b>Quilcene Bay Manila Clams</b>	24
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	
<b>Crispy Calamari with Lemon Aioli</b>	19
<b>Crispy Oyster Tonkatsu</b>	16
Drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper.	

soup & salad

<b>Anthony’s New England Style Clam Chowder</b>	9   14
Our award-winning creamy clam chowder with bacon and potatoes.	
<b>Classic Caesar Salad</b>	12
Crisp romaine with herbed croutons and Parmesan frico.	
<b>Northwest Seasonal Salad</b>	14
Your server will describe today’s selection.	
<b>Anthony’s Cobb Salad</b>	28
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	

lunchtime favorites

<b>Dungeness Crab &amp; Shrimp Toast</b>	21
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.	
<b>Wild Alaska Halibut Tempura</b>	30   38
Two or three pieces of wild Alaska halibut dipped in tempura and served with french fries.	
<b>Pier 66 Cheeseburger*</b>	24
Grilled to your liking with lettuce, tomato, and onion mayo. Served with crispy french fries.	
<b>Kalbi Chicken</b>	21
Chargrilled chicken breast glazed with sweet-tamari marinade over Jasmine rice and market greens.	
<b>True Cod &amp; Chips</b>	24   29
Two or three pieces of wild Alaska true cod panko crusted. Served with french fries.	
<b>Ocean Prawn Tempura</b>	31
Large ocean prawns dipped in tempura. Served with slaw and french fries.	
<b>Wild Alaska King Salmon Bowl</b>	38
Wild Alaska king salmon chargrilled with ponzu sauce. Served with Jasmine rice and market greens.	

easter brunch

Brunch is served with warm, homemade blueberry coffee cake.	
<b>Dungeness Crab Cake Bowl*</b>	32
Dungeness crab cake topped with eggs over medium, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.	
<b>Portuguese Sausage &amp; Eggs*</b>	24
Grilled Portuguese sausage, fried rice, pineapple and eggs cooked to order topped with Mornay sauce.	
<b>Elliot Bay Breakfast*</b>	19
Alder smoked bacon and eggs cooked to order. Served with fishermen’s potatoes and fresh fruit.	
<b>New Orleans Bowl*</b>	24
Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.	
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<b>Classic Mimosa</b>	9
Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.	
<b>Anthony’s Bloody Mary</b>	9.5
Made from scratch using Anthony’s signature homemade recipe!	
<b>Champagne Kir</b>	9
Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.	
<b>Champagne Magnolia</b>	11
Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.	
<b>French 75</b>	10
Anthony’s spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist.	
<b>Salty Dog</b>	9.5
Grapefruit juice, vodka or gin with a salted rim.	

\*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.*