

n.w meats

chowder + salads

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>Today’s Seared Poke*</b>	21
Please ask you server for today’s selection.	
<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>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
Tender spinach with sliced mushrooms, crispy prosciutto, shaved Parmesan and finished with a dill vinaigrette.	

<b>Double R Ranch Ribeye*</b> <small>GF</small>	69
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> <small>GF</small>	65
A Northwest hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over 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 thier communities.

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.  
**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

oysters



**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> <sup>GF</sup>	<b>59</b>
Alder planked and finished with a champagne and rose peppercorn sauce*.	
*TREE NUT ALLERGEN	
<b>Wild Alaska King Salmon Duet</b> <sup>GF</sup>	<b>56</b>
Chargrilled and topped with sundried tomato basil butter.	
Paired with Dungeness crab cake with beurre blanc and ginger plum sauce.	
<b>Fresh Hawaiian Bigeye Ahi*</b> <sup>GF</sup>	<b>56</b>
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
<b>Wild Alaska Black Cod &amp; Bok Choy</b>	<b>42</b>
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.	
<b>Anthony's Trio</b>	<b>52</b>
A trio of chargrilled fresh 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.	
<b>Jumbo Tempura Prawns</b>	<b>41</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>62</b>
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
<b>Wild Alaska Weathervane Scallops</b>	<b>56</b>
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
<b>Lobster Risotto</b>	<b>38</b>
North Atlantic lobster meat, lemon risotto, lobster tarragon cream and fresh chives.	
<b>Dungeness Crab Fettuccine</b>	<b>52</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>Pier 66 Oyster Experience*</b> <sup>GF</sup>	<b>21</b>
Enjoy the bounty of Northwest oysters! Three raw black-tie oysters with creme fraiche and caviar. Paired with a glass of Domaine Ste. Michelle Sparkling Brut.	
<b>Fresh Northwest Oysters on the Half Shell*</b> <sup>GF</sup>	<b>MP</b>
Your server will describe today's selection of fresh Northwest oysters. Served with cucumber mignonette and homemade cocktail sauce.	