

DINING MENU

SMALL PLATES ||

FRESH PUGET SOUND MUSSELS | 17
With shallots, herbs and white wine.

SEARED WILD POKE ^{GF} | 15
*Flash seared in sweet sesame tamari sauce.
Ask for today's selection.*

CRISPY CALAMARI | 19
Served with lemon garlic aioli.

DUNGENESS CRAB & SHRIMP DIP | 20
*Our creamy artichoke mix with Dungenes crab.
Oregon Coast bay shrimp served with sourdough.*

MANILA CLAMS | 19
*Steamed in clam nectar with olive oil,
lemon and garlic.*

CRISPY OYSTERS | 16

NORTHWEST HALF SHELL OYSTERS*
*Ask your server for today's selection.
Served with cucumber mignonette and
homemade cocktail sauce.*

CHOWDER + SALADS ||

AWARD-WINNING CLAM CHOWDER | 9 | 14
*Creamy New England style clam chowder with
red potatoes, bacon and clams.*

CLASSIC CAESAR ^{GF} | 10

HOUSE SALAD | 10
*Your choice of Louie dressing, blue cheese dressing
or basil vinaigrette*

WILD SALMON SALAD | 28
*Chargrilled with citrus butter over romaine,
field greens, avocado and toasted hazelnuts.
Finished with a cranberry-lime relish and citrus
shallot vinaigrette.*

BURGERS + TACOS ||

DINER BURGER* | 19
*Grilled to your liking. Served with lettuce, tomato
and onion mayo. Served with French fries.*

MAHI MAHI TACOS | 21
*With lime and cilantro in a warm flour tortilla with
cabbage, tomatoes and salsa mayo. Served with
chips and salsa*

WILD SALMON TACOS | 24
*Spicy seared and blackend with salsa mayo and
cabbage. Served on warm flour tortillas with chips
and salsa.*



FISH + CHIPS ||

SERVED WITH FRENCH FRIES AND SLAW.

TRUE COD + CHIPS | 21 | 24
Two or three pieces of wild Alaska true cod panko crusted.

WILD HALIBUT TEMPURA | 28 | 34
*Two or three pieces of wild Alaska halibut dipped in our
award-winning tempura batter.*

LINGCOD TEMPURA | 23 | 26
*Two or three pieces of wild Alaska lingcod dipped in our
award-winning tempura batter.*

TODAY'S FISH PLATES

*Anthony's owns and operates our own seafood company to ensure our guests
enjoy the freshest seasonal premium fish and shellfish available,
as a result, our fresh fish selections are subject to seasonal availability.*

WILD ALASKA SILVER SALMON | 29
*Chargrilled with sundried tomato basil butter.
Served with cornbread pudding and seasonal vegetables.*

WILD ALASKA HALIBUT | 39
*Marinated in white wine and oven baked with bread crumbs,
sour cream, red onion and fresh dill.
Served with rice and seasonal vegetables.*

WILD ALASKA LINGCOD | 28
*Seared with garlic butter and served with rice
and seasonal vegetables.*

DINER FAVORITES ||

KALBI CHICKEN BOWL | 20
*Chargrilled chicken breast glazed with sweet tamari marinade.
Served over Jasmine rice with a market green salad*

WILD SALMON BOWL | 24
*Chargrilled and glazed with ponzu sauce.
Served over Jasmine rice and market greens*

CRISPY OYSTERS | 24
*Fresh yearling oysters panko crusted and served
with a roasted corn salsa.*

*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.*

** Can be cooked to order. 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.*

BEVERAGES

COCKTAILS ||

DARK + STORMY | 9.5

Goslings Black Seal Rum, ginger beer and lime.

N.W. MULE | 9

Made with Washington's own Aloo Vodka, ginger beer and lime over ice.

PRICKLY PEAR | 9

Pear puree, tequila, soda, lemon and lime over ice.

APEROL SPRITZ | 9

Sparkling wine, aperol, and orange.

NEGRONI | 10

Campari, Noilly Prat sweet vermouth and gin on the rocks.

CLASSIC MOJITO | 9.5

One of Cuba's oldest cocktails combining white rum, mint, lime, sugar and soda.

NOJITO (NON-ALCOHOLIC) | 6.5

PALOMA | 9.5

Tequila, grapefruit juice and lemon lime soda over ice.

ROASTED PEAR MARTINI | 12.5

Pear vodka shaken with Washington Riesling and pure pear puree.

POMEGRANATE DROP | 12.5

Citrus flavored vodka, pomegranate juice and Cointreau muddled with fresh lemons, limes and oranges.

UPTOWN MANHATTAN | 12.5

A double pour of Dry Fly shaken with Noilly Prat sweet vermouth.

BASIL POM (NON-ALCOHOLIC) | 6.5

Basil muddled with lime and orange, shaken with pomegranate juice and lemonade.

SEASONAL COCKTAILS ||

HOT BUTTERED RUM | 10

A seasonal favorite! With homemade mix and rum.

PEPPERMINTINI | 12

Vodka, Rumpleminze, heavy cream and white creme de cacao with a peppermint candy rim.

COFFEE NUDGE | 12

Mukilteo Coffee Roasters coffee, dark creme de cacao, Kahlua and brandy.

NORTHWEST WINE ||

Additional bottle selections available from Pier 66 wine list.

RIESLING - CHATEAU STE. MICHELLE | 9.5 | 38

CHARDONNAY -

ANTHONY'S BY BURIED CANE | 7.5 | 30

CHARDONNAY -

ANTHONY'S BY GORDON ESTATE | 8.5 | 34

SAUVIGNON BLANC - CHATEAU STE. MICHELLE

HORSE HEAVEN HILLS | 11 | 44

WHITE BLEND - THURSTON WOLFE "PGV" | 11 | 44

ROSE - L'ECOLE 41 GRENACHE ROSE | 11 | 44

SPARKLING -

DOMAINE STE MICHELLE BRUT | 8.5 | 36

MERLOT - RED DIAMOND | 8.5 | 36

PINOT NOIR - BIG FIRE | 10.5 | 42

RED BLEND -

SPARKMAN CELLARS "WILDERNESS" | 12.5 | 50

CABERNET SAUVIGNON -

ANTHONY'S BY BURIED CANE | 8 | 32

SYRAH - TENET "THE PUNDIT" | 12.5 | 50

DRAFT BEER ||

PIKE BREWING KILT LIFTER SCOTCH ALE | 7

MARITIME BREWING OLD SEATTLE LAGER | 7

SCUTTLEBUTT ANTHONY'S PALE ALE | 7

ANTHONY'S IPA BY NARROWS BREWING | 7

BOTTLED BEER + CIDER ||

BUDWEISER OR BUDLIGHT | 6.5

BLACK BUTTE PORTER | 7

TIETON CIDER WORKS HARD APPLE CIDER | 7.5

O'DOULS (NON-ALCOHOLIC) | 7

NON-ALCOHOLIC ||

ANTHONY'S HOMEMADE LEMONADE | 5.5

BEST OF SEASON LEMONADE | 6.5

SOFT DRINKS OR ICED TEA | 4.5

BOYLAN BOTTLING CO. ROOTBEER | 4.25

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