

DINING MENU

SMALL PLATES ||

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

SEARED WILD POKE* **GF** | 18
*Flash seared in sweet sesame tamari sauce.
Ask for today's selection.*

CRISPY CALAMARI | 19
Served with lemon garlic aioli.

DUNGENESS CRAB & SHRIMP DIP | 22
*Our creamy artichoke mix with Dungenes crab.
Oregon Coast bay shrimp served with sourdough.*

MANILA CLAMS | 20
*Steamed in clam nectar with olive oil,
lemon and garlic.*

CRISPY OYSTERS | 14

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 SOCKEYE SALAD* | 29
*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* | 20
*Grilled to your liking. Served with lettuce, tomato
and onion mayo. Served with French fries.*

MAHI MAHI TACOS | 23
*With lime and cilantro in a warm flour tortilla with
cabbage, tomatoes and salsa mayo. Served with
chips and salsa*

WILD SOCKEYE SALMON TACOS* | 26
*Spicy seared and blackend with salsa mayo and
cabbage. Served on warm flour tortillas with chips
and 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.*



FISH + CHIPS ||

SERVED WITH FRENCH FRIES AND SLAW.

TRUE COD + CHIPS | 23 | 26
Two or three pieces of wild Alaska true cod panko crusted.

WILD HALIBUT TEMPURA | 30 | 36
*Two or three pieces of wild Alaska halibut dipped in our
award-winning tempura batter.*

LINGCOD TEMPURA | 26 | 29
*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 SOCKEYE SALMON* | 34
*Chargrilled with sundried tomato basil butter.
Served with champ 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 | 32
*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 SOCKEYE BOWL * | 27
*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.*

BEVERAGES

COCKTAILS ||

PALOMA | 9.5
Tequila, grapefruit juice and lemon lime soda over ice.

DARK + STORMY | 10.5
Goslings Black Seal Rum, ginger beer and lime.

N.W. MULE | 10
Made with Washington's own Aloo Vodka, ginger beer and lime over ice.

PRICKLY PEAR | 10
Pear puree, tequila, soda, lemon and lime over ice.

APEROL SPRITZ | 12.5
Sparkling wine, aperol, and orange.

NEGRONI | 11.5
Campari, Noilly Prat sweet vermouth and gin on the rocks.

CLASSIC MOJITO | 11
One of Cuba's oldest cocktails combining white rum, mint, lime, sugar and soda.
NOJITO (NON-ALCOHOLIC) | 7

ROASTED PEAR MARTINI | 14
Pear vodka shaken with Washington Riesling and pure pear puree.

POMEGRANATE DROP | 13
Citrus flavored vodka, pomegranate juice and Cointreau muddled with fresh lemons, limes and oranges.

UPTOWN MANHATTAN | 14
A double pour of Dry Fly shaken with Noilly Prat sweet vermouth.

BASIL POM (NON-ALCOHOLIC) | 7
Basil muddled with lime and orange, shaken with pomegranate juice and lemonade.

NORTHWEST WINE ||

Additional bottle selections available from Pier 66 wine list.

RIESLING - CHATEAU STE. MICHELLE | 9.5 | 38

CHARDONNAY -
ANTHONY'S BY BURIED CANE | 8 | 32

CHARDONNAY -
ANTHONY'S BY GORDON ESTATE | 9.5 | 38

SAUVIGNON BLANC - HEDGES CELLARS | 10.5 | 42

WHITE BLEND - THURSTON WOLFE "PGV" | 11.5 | 46

ROSE - L'ECOLE 41 GRENACHE ROSE | 12 | 48

SPARKLING -
DOMAINE STE MICHELLE BRUT | 9 | 40

MERLOT - RED DIAMOND | 8.5 | 36

PINOT NOIR - BIG FIRE | 11.5 | 46

CABERNET SAUVIGNON -
ANTHONY'S BY BURIED CANE | 8 | 32

DRAFT BEER ||

PIKE BREWING KILT LIFTER SCOTCH ALE | 8.5

MARITIME BREWING OLD SEATTLE LAGER | 8

SCUTTLEBUTT ANTHONY'S PALE ALE | 7.5

ANTHONY'S IPA BY NARROWS BREWING | 7.5

BOTTLED BEER + CIDER ||

BUDWEISER OR BUDLIGHT | 7

BLACK BUTTE PORTER | 7.5

TIETON CIDER WORKS HARD APPLE CIDER | 8

O'DOULS (NON-ALCOHOLIC) | 7

NON-ALCOHOLIC ||

ANTHONY'S HOMEMADE LEMONADE | 6

BEST OF SEASON LEMONADE | 7

SOFT DRINKS OR ICED TEA | 4.5

BOYLAN BOTTLING CO. ROOTBEER | 6

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