



**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.

## Happy Mother's Day

**Alaska King Crab 95**

Roasted with scampi butter and served with Jasmine fried rice, slaw and tempura asparagus.

**Lobster Tail 80**

Oven roasted and served with Jasmine fried rice, ginger slaw and tempura asparagus.

**Northwest Filet Oscar\* GF 75**

A Northwest hand-cut filet crowned with Dungeness crab and bearnaise.

**Northwest Mussels GF 21**

Skillet roasted with orange tarragon butter.

**Roasted Curry Cauliflower GF 15**

Finished with a tomato fennel chutney.

**Crispy Calamari with Lemon Aioli 21**

**Whipped Brie 18**

Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.

**Hawaiian Ahi Nachos\* 21**

Traditional Hawaiian poke served on homemade taro chips with wasabi aioli.

**Quilcene Bay Manila Clams GF 25**

With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

**Anthony's New England Style Clam Chowder 10**

Our award-winning creamy clam chowder with bacon and potatoes.

**Dungeness Crab & Corn Chowder 16 / 21**

Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.

**Classic Caesar Salad 13**

Crisp romaine with herbed croutons and Parmesan frico.

**Northwest Seasonal Salad 14**

Fresh rhubarb-ginger-poppysseed dressing, toasted hazelnuts, blue cheese crumbles, and local rhubarb-strawberry relish served over spinach and spring greens.

\*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.*

small plates

chowder + salads

tonight's fish

<b>Wild Alaska King Salmon</b> GF	<b>60</b>
Alder planked and finished with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.	
<b>Wild Alaska King Salmon Duet</b>	<b>59</b>
Wild Alaska king salmon chargrilled and topped with sundried tomato and fresh basil butter. Paired with chargrilled halibut with chive oil.	
<b>Fresh Hawaiian Bigeye Ahi*</b> GF	<b>56</b>
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
<b>Wild Alaska Black Cod</b>	<b>38</b>
Skin on, seasoned with 5 spice & pan seared then finished with toasted macadamia nuts, papaya-mango relish and passionfruit cream. Served over coconut Jasmine rice.	
<b>Wild Alaska Halibut</b> GF	<b>49</b>
Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes and seasonal vegetables.	

shellfish + more

<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>Cauliflower Steak</b> GF	<b>32</b>
Chargrilled with portobello mushrooms, fresh asparagus, and tomato vinaigrette.	
<b>Dungeness Crab Cakes</b>	<b>60</b>
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
<b>Wild Alaska Weathervane Scallops</b>	<b>54</b>
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
<b>Dungeness Crab Fettuccine</b>	<b>54</b>
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.	
<b>Alaska Golden King Crab</b> GF	<b>95</b>
3/4 pound Alaska king crab oven roasted with scampi butter and served with garlic fried rice, slaw and tempura asparagus.	
<b>Oven Roasted Lobster Tail</b>	<b>85</b>
Served with Jasmine fried rice, ginger slaw and tempura asparagus.	

n.w meats

<b>Double R Ranch Ribeye*</b> GF	<b>72</b>
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> GF	<b>68</b>
A Northwest hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over champ potatoes.	

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