

SEAFOOD FAVORITES

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

WILD SEARED POKE*

Flash seared in sweet sesame tamari sauce. Ask for today's selection. 16

16

GARLIC BREAD

Essential Baking garlic bread served warm out of the oven. **6**

CHOWDER + SALADS

AWARD-WINNING CLAM CHOWDER

Creamy New England style clam chowder with red potatoes, bacon and clams.

CLASSIC CAESAR SALAD GFA 6.5

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness. **GFA** These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

6.5

Join us for happy hour Monday - Friday from 3 P.M. to 6:00 P.M.

FOR \$8.50

JOIN US DAILY FOR

HAPPY HOUR!

N.W. MULE

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

ANTHONY'S HARD LEMONADE

Homemade lemonade, vodka and seasonal flavors!

PALOMA

Tequila, grapefruit juice and lemon lime soda over ice.

MARTINI OR MANHATTAN

Made with gin, whiskey or vodka.

BEST OF SEASON SELTZER

Anthony's take on a hard seltzer! With refreshing seasonal flavors and vodka.

CLASSIC MARGARITA Made with tequila, triple sec and lime. Served with a salted rim.

DRAFT BEER \$7

PIKE BREWING KILT LIFTER SCOTCH ALE MARITIME BREWING OLD SEATTLE LAGER SCUTTLEBUTT ANTHONY'S PALE ALE ANTHONY'S IPA BY NARROWS BREWING OLD STOVE BREWING AMBER WAVE SILVER CITY TROPIC HAZE IPA

GLASS WINES \$7.50

CHARDONNAY -ANTHONY'S BY HEDGES ESTATE CABERNET SAUVIGNON -ANTHONY'S BY SPARKMAN CELLARS RIESLING - CHATEAU STE. MICHELLE

GLASS WINES \$8.50

MERLOT - RED DIAMOND PINOT NOIR - BIG FIRE CHARDONNAY - GORDON ESTATE SAUVIGNON BLANC - WALLA WALLA VINTNERS

WELL DRINKS \$ \$7.50

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.