

small plates

Northwest Mussels GF	21
Skillet roasted with orange tarragon butter.	
Tempura Asparagus	16
With saffron aioli.	
Crispy Calamari with Lemon Aioli	23
Whipped Brie	21
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.	
Today’s Poke*	24
Flash seared in sweet sesame tamari sauce. Ask for today’s selection.	
Quilcene Bay Manila Clams GF	26
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.	

chowder + salads

Anthony’s New England Style Clam Chowder	12
Our award-winning creamy clam chowder with bacon and potatoes.	
Dungeness Crab & Corn Chowder	20
Dungeness crab in a silky crab bisque with freshly baked corn souffle and fresh roasted corn.	
Classic Caesar Salad	14
Crisp romaine with herbed croutons and Parmesan frico.	
Northwest Seasonal Strawberry Salad	14
Market greens, Cambozola cheese, toasted Macadamia nuts, strawberry dressing, local hand picked strawberries.	

n.w meats

Royal Ranch Ribeye* GF	74
Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.	
Filet Mignon* GF	68
A 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 and businesses to support local 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.*



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.

Fresh Hawaiian Bigeye Ahi* GF	58
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
Wild Alaska Black Cod	46
Seasoned with 5 spice & pan seared then finished with toasted macadamia nuts papaya-mango relish and passionfruit cream. Served over coconut Jasmine rice.	
Fresh Wild Alaska Halibut GF	58
Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes and seasonal vegetables.	
Fresh Alaska King Salmon	59
Chargrilled and topped with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.	
Fresh Alaska King Salmon & Halibut Duet GF	59
Chargrilled and topped with sundried tomato basil butter. Paired with chargrilled halibut with chive oil.	
Copper River Sockeye Salmon	56
Alder planked and finished with smoked red pepper beurre blanc. Served with champ potatoes and seasonal vegetables.	
Jumbo Tempura Prawns	44
Wild Mexican white prawns, tempura asparagus, wild mushroom served with Jasmine fried rice and ginger slaw.	
Cauliflower Steak GF	34
Chargrilled with portobello mushrooms, fresh asparagus, and tomato vinaigrette.	
Dungeness Crab Cakes	65
Golden sauteed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
Wild Alaska Weathervane Scallops	56
Pan seared and finished with beurre blanc and a sprinkle of gremolata.	
Dungeness Crab Fettuccine	64
Fresh Dungeness crab, mushrooms, asparagus and fresh herbs tossed with garlic cream sauce.	
Alaska Golden King Crab GF	110
3/4 pound Alaska king crab oven roasted with scampi butter and served with garlic fried rice, slaw and tempura asparagus.	
Oven Roasted Lobster Tail	85
11oz. Atlantic lobster tail served with Jasmine fried rice, ginger slaw and tempura asparagus.	

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