

small plates

Fresh Oysters on the Half Shell GF	MP
Please ask your server for today's selection. Served with cucumber mignonette.	
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.	
Smoked Salmon Chowder	10
Creamy Northwest chowder with lobster broth, onions, potatoes, kippered salmon and corn with a splash of Pernod.	
Classic Caesar Salad	14
Crisp romaine with herbed croutons and Parmesan frico.	
Anthony's Seasonal Salad GF	14
We partner with local farmers to always bring you the freshest produce. Ask your server for today's selection!	

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 food-borne 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 goes directly to the team who served you, including our kitchen.*



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 to our restaurants within hours. By inspecting each fish individually, we can guarantee that you are getting the very best.

Fresh Hawaiian Bigeye Ahi* <small>GF</small>	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 <small>GF</small>	58
Wild Alaska halibut chargrilled with citrus butter and finished with sweet onion and wild huckleberry sauce. Served with coconut rice 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 <small>GF</small>	59
Chargrilled and topped with sundried tomato basil butter. Paired with chargrilled halibut with chive oil.	
Jumbo Tempura Prawns	44
Wild Mexican white prawns, tempura asparagus, and wild mushrooms, served with jasmine fried rice and ginger slaw.	
Cauliflower Steak <small>GF</small>	34
Chargrilled cauliflower with portobello mushrooms, fresh asparagus, house made hummus and tomato vinaigrette.	
Dungeness Crab Cakes	65
Golden sautéed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.	
Wild Alaska Weathervane Scallops	57
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 <small>GF</small>	110
3/4 pound of oven-roasted Alaska king crab with scampi butter, 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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