

small plates

- Northwest Mussels** GF 22  
Skillet roasted with orange tarragon butter.
- Tempura Asparagus** 17  
With saffron aioli.
- Crispy Calamari with Lemon Aioli** 24
- Whipped Brie** 22  
Whipped crème de brie, caramelized onions, roasted black grapes, candied pecans, hot honey, fruit and nut crisps. Served with rosemary croccantini.
- Hawaiian Ahi Nachos\*** 23  
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 28  
With clam nectar, olive oil, garlic and butter. Served with grilled sourdough bread.

chowder + salads

- Anthony's New England Style Clam Chowder** 14  
Our award-winning creamy clam chowder with bacon and potatoes.
- Dungeness Crab & Corn Chowder** 21  
Dungeness crab in a silky crab bisque, served with freshly baked corn souffle and roasted corn.
- Classic Caesar Salad** 15  
Crisp romaine with herbed croutons and Parmesan frico.
- Anthony's Seasonal Salad** GF 16  
We partner with local farmers to always bring you the freshest produce. Ask your server for today's selection!

oyster features

**oyster small plates**

**Fresh Oysters on the Half Shell\*** GF | **MP**  
Ask your server for today's selection. Served with cucumber mignonette.

**Crispy Oysters with a Coconut Curry Sauce** | **18**  
Panko crusted and served over a Thai curry sauce with cilantro, red jalapeno, toasted coconut and candied ginger.

**oyster entrees**

**Filet Rockefeller\*** | **82**  
A Northwest tenderloin filet grilled to your liking and paired with Rockefeller style crispy oysters over spinach, Pernod and fresh hollandaise sauce. Served with seasonal vegetables.

**Crispy Oysters with a Coconut Curry Sauce** | **32**  
Panko crusted and served over Jasmine rice with Thai curry sauce, cilantro, red jalapeno, toasted coconut, seasonal vegetables and candied ginger.

\*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.

tonight's fish

**Fresh Hawaiian Bigeye Ahi\*** <sup>GF</sup> 62  
 Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.

**Fresh Pacific Mahi Mahi** 46  
 Pan seared with our mild red curry sauce served over Jasmine fried rice and stir fry vegetables.

**Wild Alaska Black Cod** 48  
 Pan seared, seasoned with 5 spice and finished with roasted macadamia nuts, papaya-mango relish and passionfruit cream. Served over coconut jasmine rice.

**Wild Alaska King Salmon** 62  
 Chargrilled and topped with sundried tomato basil butter. Served with cornbread pudding and seasonal vegetables.

**Fresh Alaska King Salmon & Crab Cake Duet** 62  
 Chargrilled and topped with sundried tomato basil butter. Paired with a Dungeness crab cake served with ginger plum sauce.

shellfish + more

**Jumbo Tempura Prawns** 46  
 Wild Mexican white prawns, tempura asparagus, and wild mushrooms, served with jasmine fried rice and ginger slaw.

**Cauliflower Steak** <sup>GF</sup> 36  
 Chargrilled cauliflower with portobello mushrooms, fresh asparagus, house made hummus and tomato vinaigrette.

**Dungeness Crab Cakes** 69  
 Golden sautéed crab cakes with ginger-plum sauce and beurre blanc. Served with coconut Jasmine rice.

**Wild Alaska Weathervane Scallops** 60  
 Pan seared and finished with beurre blanc and a sprinkle of gremolata.

**Dungeness Crab Fettuccine** 68  
 Fresh Dungeness crab, mushrooms, asparagus, and fresh herbs tossed with garlic cream sauce.

**Alaska Red King Crab** <sup>GF</sup> 120  
 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** 90  
 11oz. Atlantic lobster tail served with Jasmine fried rice, ginger slaw and tempura asparagus.

n.w meats

**Royal Ranch Ribeye\*** <sup>GF</sup> 80  
 Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.

**Filet Mignon\*** <sup>GF</sup> 78  
 A hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over champ potatoes.

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