

small plates

Fresh Oyster on the Half Shell GF	MP
Ask your server for today's selection!	
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.	
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!	

three-course halibut dinner | 39

available monday - thursday for the month of april
please select your choice of starter, entree, and dessert

starters

Classic Caesar Salad GF | **Anthony's Clam Chowder**

entrees

"Best of Season" Fresh Wild Alaska Halibut GF

Seared with hazelnut-citrus butter and finished with local rhubarb coulis.
Served with Japanese yams and seasonal vegetables.

Fresh Wild Alaska Halibut GF

Wild Alaska halibut chargrilled with chive oil. Served with champ potatoes and seasonal vegetables.

desserts

Olympic Mountain "Best of Season" Sorbet GF
Bailey's Irish Cream Chocolate Mousse

*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

"Best of Season" Fresh Wild Alaska Halibut GF	49
Seared with hazelnut-citrus butter and finished with local rhubarb coulis. Served with Japanese yams and seasonal vegetables.	
Fresh Wild Alaska Halibut GF	49
Spice rubbed and chargrilled, finished with lemon beurre blanc and fresh chive oil. Served with champ potatoes and seasonal vegetables.	
Fresh Hawaiian Bigeye Ahi* GF	62
Chargrilled sashimi grade ahi medallions with fresh ginger sauce, pineapple chutney and ginger slaw.	
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	59
Chargrilled and topped with sundried tomato basil butter. Served with combread pudding and seasonal vegetables.	
Wild Alaska King Salmon & Halibut Duet	59
Chargrilled and topped with sundried tomato basil butter. Paired with spice rubbed and chargrilled halibut finished with lemon beurre blanc and fresh chive oil.	

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 GF	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 Golden King Crab GF	115
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* GF	80
Grilled to your liking with basil demi butter and served with roasted Skagit Valley yellow potatoes and a seared tomato.	
Filet Mignon* GF	78
A hand-cut filet with Gorgonzola truffle butter, port demi and watercress cream over champ potatoes.	

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