

SMALL PLATES

Baked Dungeness Crab, Shrimp & Artichoke Dip
With toasted sourdough bread - 16.5

Northwest Manila Clams - 17

Crispy Coconut Prawns
With ginger-plum sauce and pineapple-mango salsa - 17.5

Hawaiian Ahi Nachos*
Traditional Hawaiian poke served on homemade taro chips with wasabi aioli - 14

Crispy Calamari with Lemon Aioli - 16

Oysters on the Half Shell* 
Northwest oysters shucked and served on the half shell.

Anthony's Select, Discovery Bay, WA* - \$3.25 ea
Anthony's exclusive oyster is rack and bag grown by 5th generation oyster farmers Johnston & Gunstone.

Fulton Creek, Hood Canal, WA - \$3.5 ea
With hints of cucumber, this meaty oyster has high salinity with a shell that reflects its beach grown environment on Hood Canal.


Barron Point, Skookum Inlet, WA* - \$3 ea
A meaty but small beach and bag grown oyster, with sweet firm meat and medium salinity.

CHOWDER & SALADS

Anthony's Award-Winning Clam Chowder
New England style cream clam chowder with bacon and potatoes - 8 / 11

Classic Caesar Salad - 9

Blue Cheese Salad with Shrimp - 9

Best of the Season Spinach Salad 
Spinach tossed with crumbled blue cheese, candied pecans, pomegranate seeds and raspberry-poppysseed dressing - 10

Anthony's Cobb Salad 
Oregon Coast shrimp, mango, avocado, crispy wontons, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 25

ANTHONY'S SUNSET DINNERS 3-COURSES FOR \$26

Please enjoy our sunset dinners until 5:30 Monday through Friday
Includes your choice of starter, entree and dessert.
4-course dinner including two starters - Add \$4

STARTERS

Anthony's Clam Chowder
Calamari with Lemon Aioli
Classic Caesar Salad

ENTREE

Fresh Northwest Rockfish
Rubbed with Cajun spices, blackened and topped with pineapple-mango salsa.

Alaska Lingcod Caddy Ganty
Marinated in white wine and topped with bread crumbs, sour cream, red onion and fresh dill

Fresh Columbia River Steelhead
Alder planked with citrus butter and paired with Oregon Coast bay shrimp.

DESSERTS

Burnt Cream
Baileys Irish Cream Chocolate Mousse
Mini Hot Fudge Sundae



ANTHONY'S
RESTAURANTS

SEATTLE
RESTAURANT WEEK

3 FOR \$35

Each 3-course dinner includes a starter, entree and dessert.

Anthony's Clam Chowder

Classic Caesar

Dungeness Crab, Shrimp & Artichoke Dip

Crispy Calamari

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Fresh Columbia River Steelhead

Chargrilled and finished with apple-ginger butter.
Served with almond basmati rice pilaf and seasonal vegetables.

Snake River Farms Wagyu Top Sirloin

Grilled to your liking and served with champ potatoes, frizzled onions and seasonal vegetable.

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Mini Homemade Cheesecake

Anthony's Burnt Cream

Baileys Irish Cream Chocolate Mousse

TONIGHT'S FISH

Fresh Northwest Wild Salmon
Please ask your server about today's selection.

Alaska Lingcod 'n Chips

Three pieces dipped in our award-winning light tempura batter.
Served with ginger slaw - 25 | **Four pieces** - 29

Fresh Pacific Halibut 

Chargrilled with citrus butter and topped with sweet onion huckleberry sauce - 39

Fresh Northwest Rockfish

With Cajun spices, blackened and topped fresh pineapple mango salsa. Served with almond basmati rice pilaf - 24

ANTHONY'S FAVORITES

Roasted Scampi Prawns 

Butterflied, roasted with garlic butter, fresh lemon and sprinkled with gremolata. Served with almond basmati rice pilaf - 26

Northwest Manila Clam Linguine

Steamed clams tossed with sauteed garlic, butter, tomatoes and parsley - 21

Alaska Weathervane Scallops

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata. Served with almond basmati rice pilaf - 36

Dungeness Crab Cakes

Golden sauteed cakes of Oregon Coast Dungeness crab. Served with ginger plum sauce and beurre blanc, and finished with almond basmati rice pilaf - 38

Pan Fried Oysters* - 25

Oregon Coast Shrimp Fettuccine 

Oregon Coast shrimp, pasta and vegetables tossed with our garlic-herb cream sauce - 23

NORTHWEST STEAK


Snake River Farms Wagyu Top Sirloin* 

A petite hand-cut top sirloin grilled to your liking.
Served with a baked potato and seasonal vegetable - 29

Certified Angus Beef® Brand Tenderloin Filet*

A petite hand-cut tenderloin filet with Gorgonzola truffle butter and port demi sauce. Served with champ potatoes and seasonal vegetable - 34

Add Coconut Prawns - Add \$9 | **Scampi Prawns** - Add \$9

*Consuming raw or undercooked seafood may increase your risk of foodborne illness.
 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

WINE, BEER & SPIRITS

Specially curated wines, draft beers and cocktails that are uniquely Northwest.

NORTHWEST WINES

Ask to see the wine list for additional bottled wine selections.

WHITES Glass Price / Bottle Price

Riesling - Chateau Ste Michelle - 8.5 / 34

Chardonnay - Anthony's by Buried Cane - 7.5 / 30

Chardonnay - Anthony's by Gordon Brothers - 8.5 / 34

Albarino - Thurston Wolfe - 9.5 / 38

Sparkling - Domaine Ste. Michelle Brut - 7.5 / 30

White Blend - Thurston Wolfe "PGV" - 9 / 36

Rose - Sparkman Cellars "This Old Porch" - 10 / 40

REDS Glass Price / Bottle Price

Merlot - Red Diamond - 7.5 / 30

Cabernet Sauvignon - Anthony's by Buried Cane - 7.5 / 30

Cabernet Sauvignon -

Nelms Road by Woodward Canyon - 12.5 / 48

Red Blend - Sparkman "Kindred" - 12.5 / 48

Pinot Noir - Big Fire - 11 / 44

OYSTER WINES

We are proud to feature these shellfish compatible wines from Washington family owned wineries. Enjoy!

L'Ecole 41 - Semillon - Columbia Valley - 2017 - 8.5 / 34

A signature gold medal winning wine from one of Walla Walla's classic wineries. Aromas of lemon, honeydew and apples and the wine's dry, crisp finish make it an ideal oyster match.

Sparkman "Pearl" - Sauvignon Blanc

Columbia Valley - 2019 - 10.5 / 42

"Pearl" is the perfect oyster match with its racy acidity, hints of minerality and aromas of lemon, lime and a touch of fresh herbs. Chris and Kelly Sparkman are dedicated to producing a wonderful dry white wine to enjoy with oysters.

Albarino - Thurston Wolfe - Yakima Valley - 2018 - 9.5 / 38

Dr. Wade Wolfe and Becky Yeaman started their winery in 1987 highlighting unique wine varieties. They have created a delicious dry white wine from a traditional Spanish varietal that has aromas of lime, apple, grapefruit and pear and makes a great oyster partner.

Gruner Veltliner - W.T. Vitners -

Columbia Gorge - 2017 - 10.5 / 42

Winemaker Jeff Lindsay - Thorsen's restaurant experience guides him to create wines to complement food. Primarily grown in Austria, Gruner Veltliner is now grown in Washington. The dry white wine with bright acidity has aromas of grapefruit with white pepper acid and earthy backdrop. It's an ideal and unique match for Northwest shellfish especially oysters.

DESSERT SELECTIONS

Olympic Mountain Ice Cream Sundae

Please ask your server for today's seasonal flavors - 9

Fire Roasted Apple Bread Pudding

Served warm with Maker's Mark whiskey caramel sauce, vanilla ice cream and candied pecans - 9

Salted Caramel Cheesecake

Our creamy homemade cheesecake and finished with Maker's Mark whiskey caramel sauce and candied pecans - 10

Anthony's Burnt Cream  - 8

Baileys Irish Cream Chocolate Mousse

Made with Fran's organic dark chocolate - 9

BREWS

Featuring local breweries.

DRAFT BEER

Farmstrong Brewing Cold Beer Pilsner - 5.5

Scuttlebutt Brewing Anthony's Pale Ale - 5.5

Hale's Ales Red Menace Big Amber Ale - 6.5

Maritime Pacific Imperial Pale Ale - 6.5

BY THE BOTTLE

Bud Light & Budweiser - 5.5

Deschutes Black Butte Porter - 6

Pike Brewing Pike Space Needle IPA - 6

Scuttlebutt Brewing Porter - 6

Widmer Hefeweizen - 6

Beck's (Non-Alcoholic) - 6

Tieton Mountain Hard Apple Cider - 6.5

SPECIALTY COCKTAILS

Moscow Mule

Ginger beer, vodka and fresh lime over ice - 9

Washington Martini

Your choice of Oola vodka, Dry Fly gin or vodka shaken with ice, Served straight up - 12.5

Ruby Red & Tonic

A refreshing twist on a classic summer cocktail with zesty ruby red grapefruit flavored vodka, tonic and lime - 8

Limoncello Drop

Limoncello liqueur, vodka, and fresh lemonade. Served in a lemon-sugar rimmed glass - 9.5

Northwest Old Fashioned - 10

Prickly Pear

Pear puree, tequila, soda, lemon and lime over ice - 8.5

Oola Garden Cocktail

Oola vodka, St-Germain, pineapple, bitters and mint with lemon-lime - 10

Rye Speakeasy

Woodinville Rye whiskey muddled with Carpano Antica, fresh orange and a cherry - 13

Roasted Pear Martini

Pear vodka, Riesling and pear puree in a cinnamon-sugar rimmed glass - 9.5

Elder Manhattan

Early Times Whisky, St-Germain and Angostura bitters - 10

Pomegranate Drop

Vodka and Cointreau muddled with pomegranate, lemon, lime and orange - 9.5

NON-ALCOHOLIC

Anthony's Homemade Lemonade - 5

We make our lemonade from scratch, always!

NOjito

A refreshing mix of lime, lemon, mint and ginger - 5.5

Basil Pom

Basil muddled with lime and orange, shaken with pomegranate juice and lemonade - 5.5

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