
SEATTLE *Restaurant* WEEK

AT ANTHONY'S HOMEPORT KIRKLAND

\$65 / person plus tax and gratuity | October 22nd to November 4th

| STARTERS |

Please select one from the following:

FRESH OYSTERS ON THE HALF SHELL* GFA

Two fresh northwest oysters served with cucumber mignonette and homemade cocktail sauce.

HAWAIIAN AHI NACHOS*

Served on homemade taro chips, wasabi aioli, pineapple chutney and pickled ginger.

| SOUP & SALAD |

Please select one from the following:

NORTHWEST SEASONAL SALAD GFA

Field greens and spinach with roasted Northwest mushrooms, wild mountain huckleberries, crumbled blue cheese, toasted hazelnuts and raspberry poppyseed dressing.

ANTHONY'S CLAM CHOWDER

A creamy clam chowder with red potatoes and bacon.

| ENTREE |

ANTHONY'S SEAFOOD TRIO

A trio of chargrilled fresh wild Pacific mahi mahi with macadamia nut butter, Dungeness crab cake and a skewered crispy coconut prawn with beurre blanc and ginger plum sauce. Served with seasonal vegetables.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients.
Please notify your server of any dietary restrictions.
