

SUNSET MENU

THREE COURSES

OUR SEAFOOD STORY

Quality and a commitment to excellence became a staple at Anthony's, not only in the remarkable views but in the service and the fresh northwest seafood. To ensure that seafood would always retain that high quality standard, Anthony's opened its own seafood company in 1984. Led by Tim Ferleman, an avid fisherman and former Anthony's chef, the seafood arm of Anthony's is committed to sourcing the best seafood throughout the Pacific Northwest, Alaska, and Hawaii, supporting local fisheries and their families.

*MENU PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

THREE COURSES FOR \$29

WEEKNIGHTS UNTIL 5:30 P.M.

Four-Course Sunset Dinner including two starters, an entree and a dessert - Add \$4

STARTERS Your choice of:

Fresh Oysters on the Half Shell*

Please ask for today's selection. Served with Anthony's cocktail sauce.

Oregon Coast Bay Shrimp Cocktail

Anthony's Clam Chowder

New England style clam chowder with potatoes and bacon.

Classic Caesar

ENTREES Your choice of:

Our sunset entrees are served with almond basmati rice pilaf and seasonal vegetables.

Roasted Garlic Prawns **GF**

Butterflied, roasted with garlic butter and topped with fresh lemon and gremolata.

Fresh Columbia River Steelhead Duet

Alder planked with citrus butter and Oregon Coast bay shrimp.

Northwest London Broil* **GF**

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish.

Fresh Idaho Rainbow Trout

Lightly panko crusted, pan seared and topped with Marcona almonds.

Pan Fried Willapa Bay Oysters* **GF**

DESSERTS Your choice of:

Anthony's Burnt Cream **GF**

Bailey's Irish Cream Chocolate Mousse

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

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.