

Oyster Festival

AT ANTHONY'S RESTAURANTS

half shell oysters THE STAR OF THE SHOW!

OYSTERS ON THE HALF SHELL* MP

Served with homemade cocktail sauce, cucumber mignonette and lemon. Ask for today's selection!

(GLUTEN FREE)

TONIGHT'S OYSTER SAMPLER* 28

Whether you are a beginner or have a full blown love affair - we have something for everyone! A sampling of six of today's freshly shucked oysters!

(GLUTEN FREE)

ANNIVERSARY OYSTER EXPERIENCE* 19.73

Celebrate Anthony's 50th anniversary with three raw black-tie oysters with creme fraiche and caviar. Paired with a glass of Domaine Ste. Michelle Sparkling Brut!

(GLUTEN FREE)

wine pairings CHEERS!

PINOT GRIS, A TO Z WINeworks 11 / 44

Notes of pear and white peach layered over honeysuckle and rose give way to a rich and silky texture. Immaculately balanced, it finishes with hints of honey and a sense of minerality. Pair with your favorite oysters!

SAUVIGNON BLANC, SPARKMAN CELLARS "PEARL" 11 / 44

From family-owned Sparkman Cellars this wine has notes of white grapefruit, melon and herbs. On the palate the layering of anise, chamomile, honeysuckle, and Meyer lemon keep you coming back for a second sip.

ALBARINO, BARNARD GRIFFIN 13.5 / 54

Family owned winery, Barnard Griffin, makes this wine with notes of lime, peach and tropical fruit on the nose and transitions beautifully to honeysuckle on the midpalate, and a juicy yet dry finish to match perfectly with your favorite oyster!

DOMAINE STE. MICHELLE SPARKLING BRUT.. 8.5 / 36

Delicate aromas of green apple and bright citrus with a delicate yet persistent bubble. A beautifully balanced sparkling wine and a great match with oysters on the half shell.

small plates TO SHARE

BAKED OYSTERS TWO WAYS 16

Oven baked Northwest oysters in two styles – two Rockefeller style with hollandaise and spinach & two finished with sundried tomato basil butter.

PAN FRIED OYSTERS* 16

Fresh yearling oysters pan fried until golden brown.

CRISPY OYSTERS TONKATSU 15

Panko crusted oysters drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper.

oyster entrees FOR THE OYSTER LOVERS

OYSTER STEW 9 / 14

A creamy oyster stew with onions, kale, fennel, carrots, butter and a splash of Pernod.

OYSTER CAESAR* 26

Our large Caesar with homemade dressing, croutons, crisp romaine with Parmesan topped with pan fried oysters.

CRISPY OYSTERS TONKATSU 26

Panko crusted oysters drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper. Served with almond basmati rice pilaf and seasonal vegetables.

PAN FRIED OYSTERS* 29

Fresh yearling oysters pan fried until golden brown. Served with almond basmati rice pilaf and seasonal vegetables.

STEAK & OYSTERS* 39

A Northwest top sirloin grilled to your liking and paired with crispy oyster tonkatsu. Served with seasonal vegetables.

NORTHWEST FILET ROCKEFELLER* 59

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.

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

Please notify your server of any dietary concerns.

