

\$29

THREE-COURSE

SUNSET DINNERS

MONDAY THROUGH FRIDAY UNTIL 5:30

Please enjoy our three course with your choice of starter, entree and dessert.

STARTERS

Make it four-courses with two starters | +5

Oregon Coast Bay Shrimp Cocktail

Anthony's Clam Chowder

New England style clam chowder with potatoes and bacon.

Fresh Oysters on the Half Shell*

Served with homemade cocktail sauce.

Classic Caesar

Smoked Salmon Dip

Served with red onion, capers and croccatini.

ENTREES

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.

Northwest Salmon Duet

Alder planked with citrus butter and Oregon Coast bay shrimp.

Fresh Manila Clam Dinner

Steamed fresh Northwest Manila clams with garlic, lemon and parsely.

Pan Fried Willapa Bay Oysters **GF**

Fresh yearling oysters pan fried until golden brown.

Northwest London Broil* **GF**

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

DESSERTS

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.