

LOBSTER

experience

Enjoy cold water lobster in our featured dishes Monday through Thursdays for a limited time!

THREE FOR \$35

Enjoy your choice of starter & dessert
with your lobster dinner.

STARTERS

Classic Caesar Salad

**Anthony's Award-Winning
Clam Chowder**

Cold Water Lobster Bisque

Silky bisque with creme fraiche and chives.



MAIN

Lobster Tail Dinner ^{GF}

An oven roasted lobster tail
served with raisin pistachio rice pilaf
and seasonal vegetables.

DESSERTS

Mini Apple Bread Pudding

Topped with Maker's Mark caramel whiskey
sauce and vanilla ice cream.

Chocolate Caramel Jar Pie

Seasonal Ice Cream

Please ask for today's selection.



À LA CARTE

Enjoy a lobster feature a la carte.

Lobster Jambalaya | 30

A richly flavored Cajun dish with
roisserie chicken, Andouille sausage,
Oregon Coast bay shrimp, tomatoes, file,
green pepper and rice. Topped with
one-half roasted lobster tail.

**Lobster & Prosciutto
Mac'n Cheese | 29**

Corkscrew pasta, crispy prosciutto and
peas tossed with creamy cheese sauce.
Topped with golden panko crumbs and
one-half roasted lobster tail.

Lobster Roll | 28

One-half lobster tail roasted
with scampi butter mixed with
Oregon Coast bay shrimp, celery,
fennel, chives, tarragon, aioli and
Louie dressing. Served in a sweet
Hawaiian roll and French fries.

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

^{GF} We can make this item using "gluten free" ingredients.