

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 craisin 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 rotisserie 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.