

# 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** <sup>GF</sup>

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.

<sup>GF</sup> We can make this item using "gluten free" ingredients.