

Oyster Festival

AT ANTHONY'S RESTAURANTS

small plates TO SHARE

BAKED OYSTERS 16

Oven baked Northwest oysters in Rockefeller style with hollandaise and spinach.

OYSTER PEPPER PAN 16

Simmered in our fresh ginger black bean sauce with red and yellow sweet bell peppers. Served over rice.

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)

oyster entrees FOR THE OYSTER LOVERS

CRISPY OYSTER & BACON BURGER* 19

Finished with lettuce, crispy bacon, tomato and homemade tartar. Served with French fries.

CRISPY OYSTERS 28

Crispy oysters over our homemade cornbread pudding and roasted corn relish. Served with Cajun aioli.

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.

10 OZ. NORTHWEST FILET ROCKEFELLER* 75

*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.

wine pairings CHEERS!

Enjoy the following with any oyster dish!

DOMAINE STE. MICHELLE BRUT | 8.5 | 36 SPARKLING WINE

Delicate aromas of green apple and bright citrus with a delicate yet persistent bubble. A beautifully balanced sparkling wine and a great match with your favorite oysters dish!

SPARKMAN CELLARS "PEARL" | 11 | 44 SAUVIGNON BLANC

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.

A TO Z WINEWORKS | 11 | 44 PINOT GRIS

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.

BARNARD GRIFFIN ALBARINO | 13.5 | 54

This family owned winery 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.

Learn about our oysters!

Scan the QR code below to watch our head seafood buyer, Tim Ferleman talk about these Northwest oysters!

