

# Oyster Festival

AT ANTHONY'S RESTAURANTS

## *half shell oysters* THE STAR OF THE SHOW!

### **OYSTERS ON THE HALF SHELL\*** ..... MP

Served with homemade cocktail sauce, cucumber mignonette and lemon. Ask for today's selection!

**(GLUTEN FREE)**

### **TONIGHT'S OYSTER SAMPLER\*** ..... 28

Whether you are a beginner or have a full blown love affair - we have something for everyone! A sampling of six of today's freshly shucked oysters!

**(GLUTEN FREE)**

### **ANNIVERSARY OYSTER EXPERIENCE\*** ..... 19.73

Celebrate Anthony's 50<sup>th</sup> anniversary with three raw black-tie oysters with creme fraiche and caviar. Paired with a glass of Domaine Ste. Michelle Sparkling Brut!

**(GLUTEN FREE)**

## *wine pairings* CHEERS!

### **PINOT GRIS, A TO Z WINEWORKS** ..... 11 / 44

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. Pair with your favorite oysters!

### **SAUVIGNON BLANC, SPARKMAN CELLARS "PEARL"** ..... 11 / 42

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.

### **ALBARINO, BARNARD GRIFFIN** ..... 13.5 / 54

Family owned winery, Barnard Griffin, makes this wine with notes of lime, peach and tropical fruit on the nose and transitions beautifully to honeysuckle on the mid palate, and a juicy yet dry finish to match perfectly with your favorite oyster!

### **DOMAINE STE. MICHELLE SPARKLING BRUT..** 8.5 / 36

Delicate aromas of green apple and bright citrus with a delicate yet persistent bubble. A beautifully balanced sparkling wine and a great match with oysters on the half shell.

## *small plates* TO SHARE

- BAKED OYSTERS TWO WAYS** ..... 16  
Oven baked Northwest oysters in two styles – two Rockefeller style with hollandaise and spinach & two finished with sundried tomato basil butter.
- PAN FRIED OYSTERS\*** ..... 16  
Fresh yearling oysters pan fried until golden brown.
- CRISPY OYSTERS TONKATSU** ..... 15  
Panko crusted oysters drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper.

## *oyster entrees* FOR THE OYSTER LOVERS

- OYSTER STEW** ..... 9 / 14  
A creamy oyster stew with onions, kale, fennel, carrots, butter and a splash of Pernod.
- OYSTER CAESAR\*** ..... 26  
Our large Caesar with homemade dressing, croutons, crisp romaine with Parmesan topped with pan fried oysters.
- CRISPY OYSTERS TONKATSU** ..... 26  
Panko crusted oysters drizzled with Tonkatsu sauce served over slaw, pickled cucumber, ginger and sweet red pepper. Served with almond basmati rice pilaf and seasonal vegetables.
- CRISPY OYSTERS** ..... 28  
Crispy oysters over our homemade cornbread pudding and roasted corn relish. Served with Cajun aioli.
- PAN FRIED OYSTERS\*** ..... 29  
Fresh yearling oysters pan fried until golden brown. Served with almond basmati rice pilaf and seasonal vegetables.
- STEAK & OYSTERS\*** ..... 39  
A Northwest top sirloin grilled to your liking and paired with crispy oyster tonkatsu. Served with seasonal vegetables.
- 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.

\*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.*