



Due to the nature of oysters, availability changes daily. Your server will describe today's selection!

TODAY'S OYSTER SAMPLER*

Enjoy half a dozen of chef's choice oysters on the half shell. Served with cucumber mignonette and homemade cocktail sauce. Your server will describe today's selection 2600





ANTHONY'S SELECTS* GFA DISCOVERY BAY, WA

(CRASSOSTREA GIGAS)

Anthony's exclusive oyster is rack and bag grown by 5th generation oyster farmers Johnston & Gunstone, 450



🧥 SAMISH BAY PEARLS* GFA SAMISH BAY, WA

(CRASSOSTREA GIGAS) Full firm meat relinquishes delicate cucumber notes and a crisp salty brine. 375



KUMAMOTO* GFA HUMBOLDT BAY, CA

(CRASSOSTREA SIKAMEA)

A small off-bottom grown oyster that is nicely fluted with a deep cup. This oyster has a beachy, seagrass aroma with hints of citrus and a low to medium level of salinity. 525



KA VIRGINICA* GFA TOTTEN INLET, WA

(CRASSOSTREA VIRGINICA)

A clean, briny, beach grown oyster that is firm and crisp with smooth sweetness and a pronounced mineral finish. 525



OLYMPIA* GFA

TOTTEN INLET, WA

(OSTREA LURIDA)

Washington's only native oyster! A beach or sub-tidal tray grown oyster that is petite and flavorful with a crisp, metallic flavors and a clean, balanced finish. 475



BARRON POINT* GFA SKOOKUM INLET. WA

(CRASSOSTREA GIGAS)

Using a unique intertidal farming method, these oysters have a distinctive flavor profile: sweet and mildly salty with a musky finish, attributed to the nutrient-rich waters of their habitat. 375



KOBASHI* GFA

HAMMERSLEY INLET, WA

(CRASSOSTREA GIGAS)

Tastes just like the ocean with a sweet, creamy flavor and a mild finish. 450



BAYWATER SWEETS* GFA

HOOD CANAL. WA

(CRASSOSTREA GIGAS)

A tumble grown oyster that reflects its cold dynamic location in Hood Canal with medium to high salinity and honevdew, melon finish. 500

GFA These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

OYSTERS OF THE PACIFIC NORTHWEST

The cold waters of the Puget Sound create a perfect environment for growing oysters. While local commercially harvested oysters are farm-raised, the shellfish industry is unique in that it does not use herbicides, pesticides, or fertilizers for raising seafood products. The oysters are reared in 100% salt water and have no outside influence other than the water quality. We partner with some of the Puget Sound's most reputable farmers, like Johnson & Gunstone, Taylor Shellfish, J's Clearwater Shellfish, and more!

Enjoy a small plate of unique oyster dishes to share with the table!

CRISPY OYSTERS WITH ROASTED CORN RELISH Fresh yearling oysters from Willapa Bay panko crusted and

topped with a roasted corn relish. Served with Cajun aioli.

PAN FRIED OYSTERS GFA. . Fresh yearling oysters from Willapa Bay fried until golden brown. Served with homemade cocktail and tartar sauce.

BAKED OYSTERS* GFA . .

Four oysters on the half shell baked with sundried tomato basil butter.

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SHELLS & SHOTS

DECONSTRUCTED OYSTER SHOOTERS* GFA 15°° | 21°° Do it yourself oyster shooter with three chef's choice Pacific oysters or Kumamoto oysters. Served with three unique flavors:

BLOODY MARY

Anthony's homemade signature Bloody Mary mix. Best paired with **KETEL ONE VODKA**

THAI CHILI

A sweet & spicy flavor with cilantro, lime, mint, ginger and sriracha. Best paired with **CAZADORES REPOSADO TEQUILA**

LECHE DE TIGRE

A zippy blend with tomato, red onion and jalapeno. Best paired with 400 CONEJOS MEZCAL

MAKE IT A SPIRITED SHOOTER........+10°°

Pair with your choice of **KETEL ONE VODKA**, **400 CONEJOS MEZCAL** or **CAZADORES REPOSADO TEQUILA**

HOW TO ENJOY:

1. STEP 1: Select your oyster & slurp it straight from the shell.



- 2. **STEP 2:** Pick your favorite flavor pairing and savor it alongside your freshly shucked oyster.
- 3. STEP 3: If you ordered a spirited shooter, enjoy the shot of your chosen spirit as a bold finisher!



4. STEP 4: Repeat steps 1 & 2 with your remaining oysters. Sit back, relax, and enjoy the experience!

ENTREE SELECTIONS

DID YOU KNOW?

OYSTERS ARE SUPER CLEANERS!

Oysters, natural filters, are crucial for global ocean health. One oyster purifies up to 50 gallons daily, fostering a pristine environment for underwater grasses and supporting juvenile crabs, scallops, and fish on reefs.

BEVERAGE PAIRINGS



PINOT GRIS | NINE HATS BY LONG SHADOWS

GLASS: \$13 BOTTLE: \$52

VIBRANT, ORANGE BLOSSOM, CRISP

Nine Hats Pinot Gris by Long Shadows Vintners offers enticing aromas and flavors of white peach, orange blossom, honeysuckle, and zesty citrus, leading to a vibrant, crisp, and refreshing finish. A fan favorite with shellfish!



SAUVIGNON BLANC | SPARKMAN CELLARS "PEARL"

GLASS: \$14 BOTTLE: \$56

LEMON ZEST, KIWI, MELON

From family-owned Sparkman Cellars, this wine presents vibrant notes of melon, lemon zest, and lemongrass, complemented by crisp kiwi and citrus flavors—making it a refreshing match for shellfish!



SAUVIGNON BLANC | JANUIK WINERY

GLASS: \$15 BOTTLE: \$60

ASIAN PEAR, GRAPEFRUIT, MINERAL NOTES

Aromas of grapefruit, melon, and Asian pear lead to a balanced palate of citrus, ripe melon, and mineral notes, finishing with a lively, refreshing touch. Perfect with oysters on the half shell!



SEMILLON | L'ECOLE NO. 41 WINERY

GLASS: \$12 BOTTLE: \$48

STONE FRUIT, BALANCED, FRESH FIG

This Semillon is refreshing and richly textured with vibrant notes of melon, Granny Smith apple and fresh fig. The palate showcases flavors of pear and stone fruit, leading to a long, balanced finish. Try it with your favorite oysters!

