



HARBOR LIGHTS
TACOMA, USA

OYSTER FESTIVAL

It is a long standing tradition at Anthony's Restaurants to celebrate the bountiful oysters of the Northwest! Please enjoy our special oyster dishes:

SMALL PLATES

Oyster Stew*  - 8/12

Crispy Seared Oysters* - 12
With roasted corn relish

Pan Fried Willapa Bay Oysters* - 13

OYSTER SELECTIONS

Oyster Bacon Burger*
Finished with lettuce, crisp bacon and tomato - 16

Oyster Caesar*
Fresh pan fried oysters top our traditional Caesar salad - 20

Crispy Seared Oysters*
With roasted corn relish - 24

Pan Fried Oysters*
Pan fried fresh yearling oysters from Willapa Bay - 24

Steak & Oysters*
A petite Snake River Farms Wagyu top sirloin paired with crispy seared oysters or pan fried oysters - 34



*Consuming raw or undercooked seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.



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— OYSTER WINE PAIRINGS —

We are proud to feature these shellfish compatible wines from Washington family owned wineries. Enjoy!

**Barnard Griffin – Sauvignon Blanc –
Columbia Valley - 8 / 32**

Classic shellfish wine with aromas of lemon, lime and grapefruit. A light herbal backdrop and high acidity make it a match for our oysters!

**Chateau Ste Michelle – Sauvignon Blanc –
Columbia Valley – 8.5 / 34**

A traditional favorite of Anthony's guests to pair with local shellfish including oysters. The wine has bright acidity and aromas of citrus and melon with a refreshing bright finish.

Big Fire – Pinot Gris – Willamette Valley – 9 / 36

Big Fire is a part of the R. Stuart family of wineries. Their Pinot Gris is light bodied with bright acid and aromas of lemon, pear and melon. Enjoy with Northwest shellfish, especially our oyster dishes.

