$30 SUNSET DINNERS

Please enjoy our three course dinner with your choice of starter, entree and dessert.

**STARTERS**

*Make it four-courses with two starters | +$5*

- **Oregon Coast Bay Shrimp Cocktail**  
  GF
- **Anthony’s Clam Chowder**  
  New England style clam chowder with potatoes and bacon.
- **Fresh Oysters on the Half Shell**  
  GF
  Served with homemade cocktail sauce.
- **Classic Caesar**
- **Smoked Salmon Dip**  
  Served with red onion, capers and croccantini.

**ENTREES**

- **Northwest Salmon Duet**  
  Alder plank with citrus butter and Oregon Coast bay shrimp.
  Served with almond basmati rice pilaf and seasonal vegetables.
- **Roasted Garlic Prawns**  
  GF
  Butterflied, roasted with garlic butter and topped with fresh lemon and gremolata.
  Served with almond basmati rice pilaf and seasonal vegetables.
- **Fresh Manila Clam Dinner**  
  Steamed fresh Northwest Manila clams with garlic, lemon and parsley.
- **Pan Fried Willapa Bay Oysters**  
  GF
  Fresh yearling oysters pan fried until golden brown.
  Served with almond basmati rice pilaf and seasonal vegetables.
- **Northwest London Broil**  
  GF
  Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish.
  Served with almond basmati rice pilaf and seasonal vegetables.

**DESSERTS**

- **Anthony’s Burnt Cream**  
  GF
  Our signature dessert with creamy rich custard and a caramelized sugar top.
- **Bailey’s Irish Cream Chocolate Mousse**  
  Topped with homemade whipped cream.

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

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