

3-COURSE ---\$33--- SUNSET DINNERS

MONDAY - FRIDAY UNTIL 6:30 FOR A LIMITED TIME!

STARTERS

MAKE IT FOUR-COURSES WITH TWO STARTERS | +4

OREGON COAST BAY SHRIMP COCKTAIL GFA

ANTHONY'S CLAM CHOWDER

New England style clam chowder with potatoes and bacon.

SMOKED SALMON DIP

Capers, red onion and dill served with croccantini.

CLASSIC CAESAR

FRESH OYSTERS ON THE HALF SHELL* GFA

Served with homemade cocktail sauce.

ENTREES

NORTHWEST SALMON DUET GFA

Alder planked northwest salmon and shrimp with citrus butter. Served with almond basmati rice pilaf and seasonal vegetables.

ROASTED GARLIC PRAWNS GFA

Roasted with garlic butter and topped with fresh lemon and gremolata. Served with almond basmati rice pilaf and seasonal vegetables.

NORTHWEST TOP SIRLOIN* GFA

A petite Northwest top sirloin grilled to your liking and served with roasted yellow potatoes and seasonal vegetables.

PORTOBELLO MUSHROOMS GFA

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes and seasonal vegetables.

PETRALE SOLE ALMONDINE

Fresh Oregon Coast petrale sole, sourdough crusted and pan fried with amaretto almond butter. Served with almond basmati rice pilaf and seasonal vegetables.

DESSERTS

ANTHONY'S BURNT CREAM GFA

Our creamy, rich custard dessert with a perfectly caramelized sugar crust.

BAILEY'S IRISH CREAM CHOCOLATE MOUSSE GFA

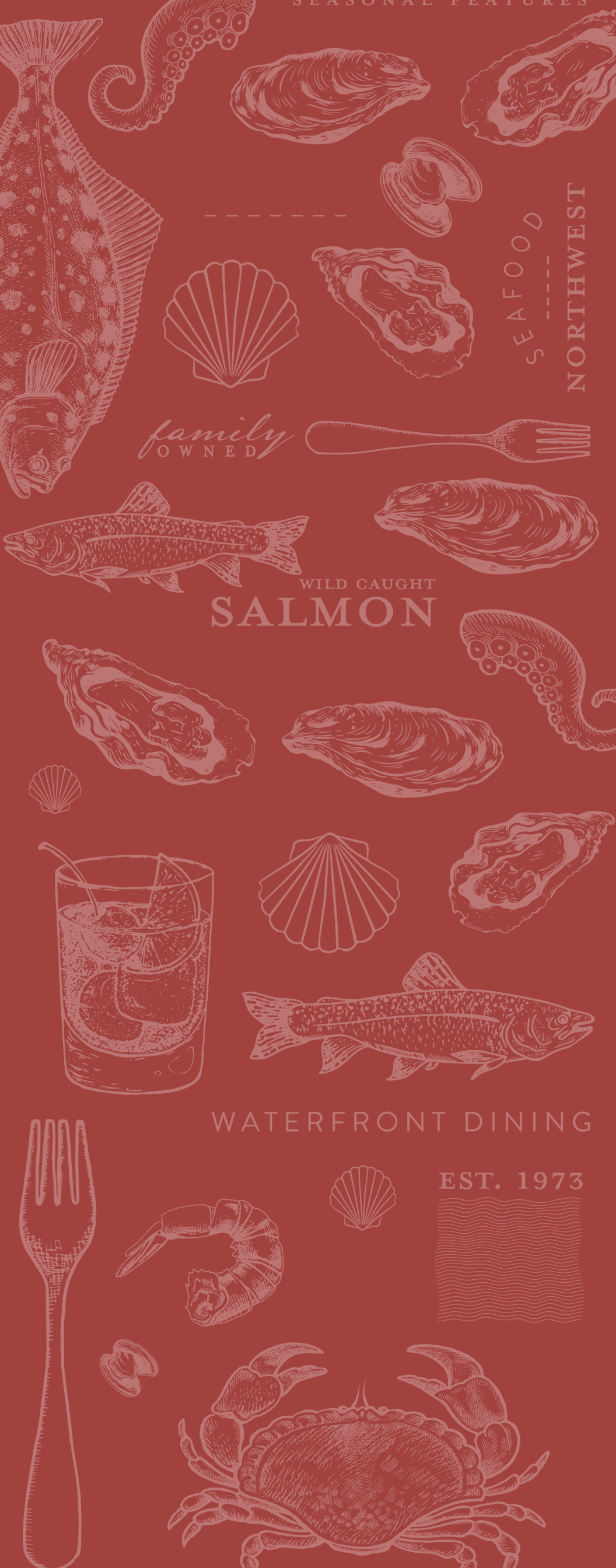
Smooth, velvety chocolate mousse combined with creamy Bailey's Irish Cream. Topped with homemade whipped cream and chocolate shavings.

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

GLUTEN FREE AVAILABLE - GFA

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

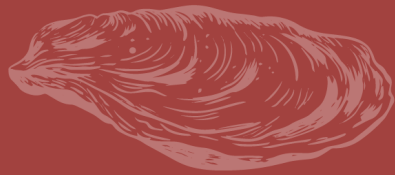
SEASONAL FEATURES



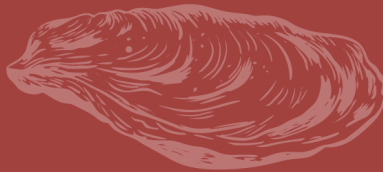
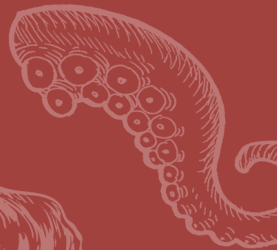
SEAFOOD

NORTHWEST

family
OWNED



WILD CAUGHT
SALMON



WATERFRONT DINING

EST. 1973

