$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 planked 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.

MONDAY THROUGH FRIDAY UNTIL 5:30