



ANTHONY'S
AT • POINT • DEFIANCE

SUNSET DINNERS

• THREE COURSES FOR \$33 •

Please join us Monday through Friday until 5:30 p.m.

Enjoy your choice of starter, entree and dessert.

STARTER

Classic Caesar Salad

Anthony's Clam Chowder
With potatoes and bacon.


Crispy Oysters with Roasted Corn Relish
*Willapa Bay yearling oysters panko crusted
served with roasted corn relish and Cajun aioli.*


Crispy Fried Calamari

Oysters on the Half Shell* 
Ask for today's selection!


ENTREE

Roasted Scampi Prawns 
Baked with garlic butter, fresh lemon and gremolata.

Smoked Salmon Fettuccine 
*Wild Alaska salmon, sauteed onions, zucchini,
mushrooms, capers, dill and herbed cream sauce.
Finished with grated Parmesan.*

Fresh Blackened Rockfish 
*Rubbed with Cajun spices, blackened
and topped with pineapple-mango salsa.*

Northwest Wild Salmon Duet
*Alder planked with citrus butter and paired
with Oregon Coast bay shrimp.*


Petite Northwest Top Sirloin* 
*Grilled to your liking and served with
Skagit Valley roasted yellow potatoes.*

DESSERT

Baileys Irish Cream Chocolate Mousse

Best of Season Jar Pie

**Consuming raw or undercooked meats and 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.



ANTHONY'S
AT • POINT • DEFIANCE

SUNSET DINNERS

• THREE COURSES FOR \$33 •

Please join us Monday through Friday until 5:30 p.m.

Enjoy your choice of starter, entree and dessert.


STARTER

Classic Caesar Salad

Anthony's Clam Chowder
With potatoes and bacon.


Crispy Oysters with Roasted Corn Relish
*Willapa Bay yearling oysters panko crusted
served with roasted corn relish and Cajun aioli.*


Crispy Fried Calamari

Oysters on the Half Shell* 
Ask for today's selection!


ENTREE

Roasted Scampi Prawns 
Baked with garlic butter, fresh lemon and gremolata.

Smoked Salmon Fettuccine 
*Wild Alaska salmon, sauteed onions, zucchini,
mushrooms, capers, dill and herbed cream sauce.
Finished with grated Parmesan.*

Fresh Blackened Rockfish 
*Rubbed with Cajun spices, blackened
and topped with pineapple-mango salsa.*

Northwest Wild Salmon Duet
*Alder planked with citrus butter and paired
with Oregon Coast bay shrimp.*


Petite Northwest Top Sirloin* 
*Grilled to your liking and served with
Skagit Valley roasted yellow potatoes.*

DESSERT

Baileys Irish Cream Chocolate Mousse

Best of Season Jar Pie

**Consuming raw or undercooked meats and 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.