THREE-COURSE
$33 | SUNSET DINNERS

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

STARTERS

MAKE IT FOUR-COURSES WITH TWO STARTERS | +3

OREGON BAY SHRIMP COCKTAIL GFA

ANTHONY'S CLAM CHOWDER

CLASSIC CAESAR

CRISPY OYSTERS WITH COCONUT CURRY
Panko crusted and served with a Thai curry sauce, rice, cilantro, red jalapeno, toasted coconut and candied ginger.

FRESH OYSTERS ON THE HALF SHELL* GFA
Served with cucumber mignonette and cocktail sauce.

ENTREES

NORTHWEST SALMON DUET
Alder planked with citrus butter and Oregon Coast bay shrimp. Served with craisin pistachio rice pilaf and seasonal vegetables.

CRISPY OYSTERS WITH ROASTED CORN RELISH
Fresh yearling oysters panko crusted and topped with roasted corn relish. Served with cornbread pudding and Cajun aioli.

ROASTED GARLIC PRAWNS GFA
Roasted with garlic butter and topped with fresh lemon and gremolata. Served with craisin pistachio rice pilaf 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.

ASIAN INSPIRED SALAD WITH CRISPY OYSTERS
A mix of cabbage, carrots, bean sprouts, lettuce, pickled cucumber with crispy rice, cashews and a tonkatsu sauce. Finished with crispy panko crusted oysters, pickled ginger and radish micro greens.

NORTHWEST TOP SIRLOIN* GFA
A petite Northwest top sirloin grilled to your liking and served with champ potatoes and seasonal vegetables.

DESSERTS

ANTHONY'S BURNT CREAM
Creamy, rich custard dessert with a perfectly caramelized sugar crust.

BAILEY'S IRISH CREAM CHOCOLATE MOUSSE
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.