

OYSTER MONTH

AT ANTHONY'S

MARCH 2ND - MARCH 27TH

SMALL PLATES

PAN FRIED OYSTERS* GFA

Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with homemade cocktail & tartar sauce. | 19

CRISPY OYSTERS WITH ROASTED CORN RELISH*

Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with Cajun aioli. | 17

OYSTER ENTREES

OYSTER CAESAR SALAD GFA

Our classic Caesar with homemade dressing, Parmesan, croutons, crisp romaine and topped with pan fried oysters. | 25

CRISPY OYSTERS WITH ROASTED CORN RELISH*

Fresh yearling oysters from Willapa Bay panko crusted and topped with a roasted corn relish. Served with slaw and Cajun aioli. | 26

PAN FRIED OYSTERS* GFA

Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with french fries and slaw. | 31

CRISPY OYSTER TACOS

Crispy seared oysters finished with salsa mayo, cabbage and roasted corn relish wrapped in a warm corn-flour tortilla. Served with chips and salsa. | 24

CRISPY OYSTER & BACON BURGER*

Crispy panko crusted oysters, bacon, lettuce, tomato and tartar sauce served with French fries. | 24

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

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