

# OYSTER MONTH

AT ANTHONY'S

MARCH 2<sup>ND</sup> - MARCH 27<sup>TH</sup>

## ANTHONY'S OYSTER SAMPLER | 32

Enjoy 8 of today's oysters on the half shell served with cucumber mignonette and homemade cocktail sauce!

*Availability may vary. Your server will describe today's selection!*

**ANTHONY'S SELECT** - Discovery Bay, WA | 4.5

**BAYWATER SWEETS** - Hood Canal, WA | 5

**TOTTEN** - Totten Inlet, WA | 4.5

**KOBASHI** - Hammersley Inlet, WA | 4.5

**KUMAMOTO** - Humboldt Bay, CA | 5.5

**VIRGINICA** - Totten Inlet, WA | 5.5

**OLYMPIA** - Totten Inlet, WA | 4.75

## OYSTER FEATURES

### CRISPY WILLAPA BAY OYSTERS

Fresh yearling oysters panko crusted and topped with a roasted corn relish. Served with almond basmati rice pilaf, seasonal vegetables and Cajun aioli. | 32

### OYSTER SPINACH SALAD\*

Fresh garden spinach with sliced mushrooms, crispy bacon, Parmesan and tossed in a dill vinaigrette. Topped with pan fried oysters. | 29

### PAN FRIED OYSTERS\* GFA

Fresh yearling oysters from Willapa Bay pan fried golden brown. Served with almond basmati rice pilaf and seasonal vegetables. | 36

### STEAK & OYSTER TONKATSU\* GFA

Prime top sirloin paired with crispy oyster tonkatsu. Served with seasonal vegetables. | 41

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. CDA