

OYSTER FESTIVAL



MARCH 2024
ANTHONYNS.COM



WE'RE MAD FOR OYSTERS!

During the winter months, oysters are at their peak due to the cold temperatures of the water so we are celebrating the bounty of Puget Sound oysters throughout the month of March!

We are serving local, Northwest oysters prepared in unique ways to highlight these incredible mollusks. So, whether you're new to oysters or an oyster aficionado, we have something for you!

ASIAN INSPIRED
CRISPY OYSTER SALAD

MICRO GREENS

TONKATSU SAUCE



WILLAPA BAY OYSTERS

BEVERAGE PAIRINGS

UPTOWN MARTINI \$15

The crisp and clean nature of a martini complements the briny and delicate taste of oysters. Ours is made with a double pour of Dry Fly Vodka or Dry Fly Gin shaken with Noilly Prat Vermouth served up.



PINOT GRIS | A TO Z WINEWORKS

GLASS: \$12 BOTTLE: \$48

MINERALITY, ROSE, HONEY

Notes of pear and white peach layered over honeysuckle and rose give way to a rich and silky texture. Immaculately balanced, it finishes with hints of honey and a sense of minerality. Pair with your favorite oysters!



SAUVIGNON BLANC | BARNARD GRIFFIN

GLASS: \$10.50 BOTTLE: \$42

PEAR, TANGERINE, MELON

Crafted by the family-owned winery Barnard Griffin, it has aromas of pear, tangerine, and lime. On the palate you get flavors of honeydew melon, and it concludes with a subtle minerality finish which is a wonderful pairing with oysters on the half shell.



SAUVIGNON BLANC | HEDGES FAMILY ESTATE "CMS"

GLASS: \$11 BOTTLE: \$44

BALANCED, CRISP, LEMON

A beautifully balanced wine, this Sauvignon Blanc is lean, crisp and refreshing with flavors of lemon, honeydew, grapefruit and a touch of passionfruit.



SPARKLING BRUT | DOMAINE STE. MICHELLE

GLASS: \$9.50 BOTTLE: \$40

GREEN APPLE, BALANCED, BUBBLY

Delicate aromas of green apple and bright citrus with a delicate yet persistent bubble. A beautifully balanced sparkling wine and a great match with oysters on the half shell.

SMALL PLATES

PERFECT WAY TO INTRODUCE OYSTERS!

PAN FRIED OYSTERS

An Anthony's classic dish with fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with homemade cocktail sauce and tartar sauce. **18⁰⁰**

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. **16⁰⁰**

CRISPY OYSTERS WITH COCONUT CURRY SAUCE

Panko crusted and served over rice with a Thai curry sauce with cilantro, red jalapeno, toasted coconut and candied ginger. **18⁰⁰**

CRISPY OYSTERS WITH ROASTED CORN RELISH

ROASTED CORN RELISH

CAJUN AIOLI



DINNER PLATES

SPINACH SALAD WITH PAN FRIED OYSTERS

Tender spinach with sliced mushrooms, crispy bacon, Parmesan and tossed in a dill vinaigrette. Topped with pan fried oysters. **28⁰⁰**

PAN FRIED OYSTERS

Yearling oysters from Willapa Bay fried until golden brown. Served with almond basmati rice pilaf and seasonal vegetables. **33⁰⁰**

STEAK & OYSTERS*

A Northwest top sirloin grilled to your liking and paired with crispy oyster tonkatsu. Served with seasonal vegetables. **38⁰⁰**

CRISPY OYSTERS WITH COCONUT CURRY SAUCE

Panko crusted and served over almond basmati rice pilaf with Thai curry sauce, cilantro, red jalapeno, toasted coconut, seasonal vegetables and candied ginger. **29⁰⁰**

ASIAN INSPIRED SALAD WITH CRISPY OYSTERS

A refreshing 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. **29⁰⁰**

***DID YOU KNOW?* OYSTERS ARE SUPER CLEANERS!**

Oysters, natural filters, are crucial for global ocean health. One oyster purifies up to 50 gallons daily, fostering a pristine environment for underwater grasses and supporting juvenile crabs, scallops, and fish on reefs.



DID YOU KNOW?

THE PUGET SOUND IS PERFECT FOR GROWING OYSTERS!

The cold waters of the Puget Sound create a perfect environment for growing oysters. While local commercially harvested oysters are farm-raised, the shellfish industry is unique in that it does not use herbicides, pesticides, or fertilizers for raising seafood products. The oysters are reared in 100% salt water and have no outside influence other than the water quality. We partner with some of the Puget Sound's most reputable farmers, like Johnson & Gunstone, Taylor Shellfish, J's Clearwater Shellfish, and more - see the previous page to scan the QR code to watch a video about these local oyster farmers!

THIS MENU IS SUSTAINABLE!
MADE WITH STONE & MINERALS RESULTING IN 67% SMALLER
FRONT-END CARBON FOOTPRINT





OYSTER SAMPLER | \$29

Enjoy a sampling of today's oysters on the half shell served with cucumber mignonette and homemade cocktail sauce! *Due to the nature of oysters, availability changes daily, your server will describe today's selection.*

ANTHONY'S SELECT* (CRASSOSTREA GIGAS) | QUINTY POINT, WA
Anthony's exclusive oyster is rack and bag grown by 5th generation oyster farmers Johnston & Gunstone. The oyster has medium salinity and aromas of grapefruit, lemon, wet stone beaches.

OLYMPIA* (OSTREA LURIDA) | SOUTH PUGET SOUND, WA
Washington's only native oyster! A beach or sub-tidal tray grown oyster that is petite and flavorful with crisp, metallic flavor and a clean, balanced finish.

VIRGINICA* (CRASSOSTREA VIRGINICA) | TOTTEN INLET, WA
A clean, briny, beach grown oyster that is firm and crisp with smooth sweetness and a pronounced mineral finish.

BAYWATER SWEETS* (CRASSOSTREA GIGAS) |
THORNDYKE BAY - SOUTH PUGET SOUND, WA
A tumble grown oyster that reflects its cold location in Hood Canal with medium to high salinity and honeydew, melon finish.

KUMAMOTO* (CRASSOSTREA SIKAMEA) | HUMBOLDT BAY, CA
A small off-bottom grown oyster that is nicely fluted with a deep cup. This oyster has a beachy, seagrass aroma with hints of citrus and a low to medium level of salinity.



SCAN TO LEARN MORE ABOUT OUR OYSTERS!

Anthony's Restaurants exclusively source oysters from certified beds, ensuring they originate from approved growing waters that adhere to state and national sanitation guidelines. Every oyster and shellfish at Anthony's come with a certified harvest tag, guaranteeing the daily provision of the freshest and safest products.

*CONSUMING RAW SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.