



ANTHONY'S
OYSTER
FESTIVAL

FEBRUARY 24TH - MARCH 28TH



STRAIGHT OF GEORGIA

SAN JUAN ISLANDS

VANCOUVER ISLAND

STRAIGHT OF JUAN DE FUCA

PORT ANGELES

SEQUIM

JOHNSON & GUNSTONE
ANTHONY'S SELECT
CRASSOSTREA GIGAS

PENN COVE SHELLFISH

ANACORTES

ANTHONY'S AT
CAP SANTE MARINA

PENN COVE SELECTS
SAMISH BAY PEARLS
CRASSOSTREA GIGAS

SAMISH BAY

MOUNT VERNON

LA CONNER

OAK HARBOR

SHAGIT BAY

STANWOOD

COPEVILLE

SARATOGA PASSAGE

ADIRANTY INLET

FREELAND

DISCOVERY BAY

PORT TOWNSEND

PORT LUDLOW

POSSESSION SOUND

ANTHONY'S HOMEPORT
EVERETT

MUKILTEO

THE
CASCADE
RANGE

QUILCENE

KINGSTON

ANTHONY'S HOMEPORT
EDMONDS

SHORELINE

BOTHELL

BAYWATER SWEETS
PACIFIC OYSTER
CRASSOSTREA GIGAS

ANTHONY'S AT
SINCLAIR INLET

ANTHONY'S HOMEPORT
KIRKLAND

BELLEVUE

CHINOOK'S

ANTHONY'S PIER 66
& BELL STREET DINER

THE
OLYMPIC
RANGE

KITSAP PENINSULA

SEATTLE

FAUNTLEROY

BREMERTON

PORT ORCHARD

PORT MCKEAN

PORT MORGAN

PORT MATHURAN

PORT MCKEAN

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PORT MCKEAN

HOODSPORT

UNION

J'S SHELLFISH
KOBASHI OYSTER
CRASSOSTREA GIGAS

SEA TAC

ANTHONY'S HOMEPORT
DES MOINES

FEDERAL WAY

ANTHONY'S HOMEPORT
AT POINT DEFENCE

TAYLOR SHELLFISH
OLYMPIA OYSTER
OSTREA LURIDA

SHELTON

SHAWNEE

VIRGINICA OYSTER
CRASSOSTREA VIRGINICA

ANTHONY'S AT
BIG HARBOR

TACOMA

WALLINS OYSTERS
BARRON POINTS
CRASSOSTREA GIGAS

ANTHONY'S HOMEPORT
OLYMPIA

DUPONT

MIDDLE REACH

OYSTERS ON THE HALF SHELL

Due to the nature of oysters, availability changes daily.
Your server will describe today's selection!

TODAY'S OYSTER SAMPLER*

Enjoy half a dozen of chef's choice oysters on the half shell.
Served with cucumber mignonette and homemade cocktail sauce.
Your server will describe today's selection **26⁰⁰**



ANTHONY'S SELECTS* GFA

DISCOVERY BAY, WA
(CRASSOSTREA GIGAS)

Anthony's exclusive oyster is rack and bag grown by 5th generation oyster farmers Johnston & Gunstone. **4⁵⁰**



OLYMPIA* GFA

TOTTEN INLET, WA
(OSTREA LURIDA)

Washington's only native oyster! A beach or sub-tidal tray grown oyster that is petite and flavorful with a crisp, metallic flavors and a clean, balanced finish. **4⁷⁵**



SAMISH BAY PEARLS* GFA

SAMISH BAY, WA
(CRASSOSTREA GIGAS)

Full firm meat relinquishes delicate cucumber notes and a crisp salty brine. **3⁷⁵**



BARRON POINT* GFA

SKOOKUM INLET, WA
(CRASSOSTREA GIGAS)

Using a unique intertidal farming method, these oysters have a distinctive flavor profile: sweet and mildly salty with a musky finish, attributed to the nutrient-rich waters of their habitat. **3⁷⁵**



KUMAMOTO* GFA

HUMBOLDT BAY, CA
(CRASSOSTREA SIKAMEA)

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. **5²⁵**



KOBASHI* GFA

HAMMERSLEY INLET, WA
(CRASSOSTREA GIGAS)

Tastes just like the ocean with a sweet, creamy flavor and a mild finish. **4⁵⁰**



VIRGINICA* GFA

TOTTEN INLET, WA
(CRASSOSTREA VIRGINICA)

A clean, briny, beach grown oyster that is firm and crisp with smooth sweetness and a pronounced mineral finish. **5²⁵**



BAYWATER SWEETS* GFA

HOOD CANAL, WA
(CRASSOSTREA GIGAS)

A tumble grown oyster that reflects its cold dynamic location in Hood Canal with medium to high salinity and honeydew, melon finish. **5⁰⁰**

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.

OYSTERS OF THE PACIFIC NORTHWEST

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!



SMALL PLATES

Enjoy a small plate of unique oyster dishes to share with the table!

CRISPY OYSTERS WITH ROASTED CORN RELISH16⁰⁰

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

PAN FRIED OYSTERS ^{GFA}18⁰⁰

Fresh yearling oysters from Willapa Bay fried until golden brown. Served with homemade cocktail and tartar sauce.

CRISPY OYSTERS WITH COCONUT CURRY SAUCE18⁰⁰

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

BAKED OYSTERS* ^{GFA}18⁰⁰

Four oysters on the half shell baked with sundried tomato basil butter.

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

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SHELLS & SHOTS

DECONSTRUCTED OYSTER SHOOTERS* GFA 15⁰⁰ | 21⁰⁰

Do it yourself oyster shooter with three chef's choice Pacific oysters or Kumamoto oysters. Served with three unique flavors:

BLOODY MARY

Anthony's homemade signature Bloody Mary mix.

Best paired with **KETEL ONE VODKA**

THAI CHILI

A sweet & spicy flavor with cilantro, lime, mint, ginger and sriracha.

Best paired with **CAZADORES REPOSADO TEQUILA**

LECHE DE TIGRE

A zippy blend with tomato, red onion and jalapeno.

Best paired with **400 CONEJOS MEZCAL**

MAKE IT A SPIRITED SHOOTER +10⁰⁰

Pair with your choice of **KETEL ONE VODKA**, **400 CONEJOS MEZCAL** or **CAZADORES REPOSADO TEQUILA**

HOW TO ENJOY:

- 1. STEP 1:** Select your oyster & slurp it straight from the shell.



- 2. STEP 2:** Pick your favorite flavor pairing and savor it alongside your freshly shucked oyster.

- 3. STEP 3:** If you ordered a spirited shooter, enjoy the shot of your chosen spirit as a bold finisher!



- 4. STEP 4:** Repeat steps 1 & 2 with your remaining oysters. Sit back, relax, and enjoy the experience!

PLEASE SLURP RESPONSIBLY!

LUNCH SELECTIONS

Available during lunch hours!



ENTREE SALADS

ASIAN SALAD WITH CRISPY OYSTERS 25⁰⁰

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 and pickled ginger.

OYSTER SPINACH SALAD 26⁰⁰

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

OYSTER CAESAR SALAD GFA. 25⁰⁰

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

OYSTER ENTREES

CRISPY OYSTERS WITH ROASTED CORN RELISH . . . 26⁰⁰

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

PAN FRIED OYSTERS GFA 31⁰⁰

Fresh yearling oysters from Willapa Bay fried until golden brown. Served with French fries and slaw.

CRISPY OYSTERS WITH COCONUT CURRY SAUCE . . 23⁰⁰

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

CRISPY OYSTERS & BACON BURGER. 24⁰⁰

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

CRISPY OYSTERS TACO 22⁰⁰

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

DINNER SELECTIONS

ENTREE SALADS

ASIAN SALAD WITH CRISPY OYSTERS 27⁰⁰

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 and pickled ginger.

OYSTER SPINACH SALAD 28⁰⁰

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

OYSTER ENTREES

PAN FRIED OYSTERS GFA 36⁰⁰

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

CRISPY OYSTERS WITH COCONUT CURRY SAUCE . . 29⁰⁰

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 and pickled ginger.

STEAK & CRISPY OYSTER TONKATSU* 39⁰⁰

A Northwest top sirloin paired with crispy oyster tonkatsu. Served with seasonal vegetables.

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.



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BEVERAGE PAIRINGS



PINOT GRIS | A TO Z WINE WORKS

GLASS: \$12.5 BOTTLE: \$50

LEMON CURD, HONEY, LEMON ZEST

Bright aromas of lemon curd, pineapple, and pear lead to hints of grapefruit, honey, and lemon zest. With zesty acidity and delicate floral notes, this wine is an exceptional pairing for oysters on the half shell.



ALBARINO | BARNARD GRIFFIN

GLASS: \$13.5 BOTTLE: \$54

BRIGHT CITRUS, JUICY PEACH, DRY FINISH

Family-owned winery Barnard Griffin produces this wine with notes of juicy peach, Granny Smith apple, and bright citrus. Its focused acidity and dry finish pair perfectly with your favorite oysters!



SAUVIGNON BLANC | HEDGES FAMILY ESTATE 'CMS'

GLASS: \$12.5 BOTTLE: \$50

FRESH GRASS, GREEN APPLE, REFRESHING

A beautifully balanced wine, this Sauvignon Blanc is crisp and refreshing, with flavors of citrus blossom, pear, and grapefruit peel. Notes of green apple, fresh grass, and a touch of minerality add complexity to the vibrant finish.



SAUVIGNON BLANC | SPARKMAN CELLARS "PEARL"

GLASS: \$14 BOTTLE: \$56

LEMON ZEST, KIWI, MELON

From family-owned Sparkman Cellars, this wine presents vibrant notes of melon, lemon zest, and lemongrass, complemented by crisp kiwi and citrus flavors—making it a refreshing match for shellfish!