

Waterfront Brunch

Anthony's brunch includes a seasonal fresh fruit platter and our warm homemade blueberry coffee cake.

Traditions

- Bacon & Eggs***11.95
Alder smoked bacon, Yukon Gold fisherman's potatoes and eggs scrambled with rondele cheese or over easy.
- San Juan Scramble**13.95
Eggs scrambled with rondele cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon.
- HomePort Omelette**.....14.95
Black Forest ham with red onions, mushrooms, Swiss, cheddar, rondele and Jack cheeses in a tender egg omelette. Served with alder smoked bacon.
- Traditional Eggs Benedict***14.95
A toasted English muffin topped with sliced Canadian bacon, poached eggs and hollandaise. Served with fisherman's potatoes.
- Farmers Market Frittata**15.95
Italian style omelette with seared garden vegetables, fresh basil and sundried tomatoes topped with cheddar, Swiss, rondele and Parmesan cheeses. Served with alder smoked bacon.
- Hangtown Fry**.....15.95
An open-faced omelette with pan fried oysters, spinach, tomato, rondele and Tillamook cheddar cheeses with alder smoked bacon.
- Seafood Omelette**17.95
Dungeness crab, bay shrimp and rondele cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon.
- Dungeness Crab Cakes Benedict***21.95
A toasted English muffin topped with two of our award winning Dungeness crab cakes, poached eggs, spinach and hollandaise. Served with Yukon Gold fisherman's potatoes.

Anthony's Favorites

- New Orleans French Toast**.....13.95
Made according to an authentic New Orleans recipe with a hint of orange. Served with alder smoked bacon and maple syrup.
- Best of the Season Fresh Peach Waffle**14.95
Our crisp waffle served with fresh Washington peaches, maple syrup and alder smoked bacon.
- Blueberry Crepes**15.95
Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon and Yukon Gold fisherman's potatoes.

Brunch Happy Hour

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| Freshly Squeezed Orange Juice | • | Glass of Champagne | • | Champagne Mimosa | • | Anthony's Bloody Mary |
| \$2.95 | | \$3.95 | | \$3.95 | | \$4.95 |
| Cafe Latte | • | Traditional Cappuccino | • | Cafe Mocha | | |
| \$3.45 | | \$3.45 | | \$3.75 | | |

Brunch Bowls

Anthony's unique brunch selections are served in our signature bowl.

HomePort Breakfast Bowl*14.95

Salmon Creek Farms sausage served with over medium eggs, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

New Orleans Bowl*16.95

Ocean prawns pan seared with Cajun spices and fresh basil served with over medium eggs, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

Northwest Dungeness Crab Cake Bowl*17.95

Our award-winning Dungeness crab cake topped with eggs over medium, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

Two Dungeness Crab Cakes 23.95

Afternoons

Anthony's favorite lunch selections are served throughout brunch.

True Cod 'n Chips.....14.95

Dipped in our award-winning light tempura batter. Served with French fries and Asian slaw.

Shrimp & Cheddar Melt15.95

An open-faced toasted English muffin finished with bay shrimp, sliced tomato and melted cheddar cheese. Served with Yukon Gold fisherman's potatoes and Asian slaw.

Idaho Rainbow Trout.....16.95

Lightly panko crusted and pan seared golden brown. Finished with marcona almonds and gremolata. Served with Yukon Gold fisherman's potatoes and Asian slaw.

Anthony's Cobb Salad.....17.95

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

Willapa Bay Oysters*18.95

Pan fried fresh yearling oysters from Willapa Bay. Served with Yukon Gold fisherman's potatoes and Asian slaw.

Alder Planked Alaska Silver Salmon.....21.95

Roasted on an alder plank in the traditional Northwest style and finished with sundried tomato basil butter. Served with Yukon Gold fisherman's potatoes and Asian slaw.

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.