

WATERFRONT BRUNCH

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

TRADITIONS

- Bacon & Eggs***  15.95
Alder smoked bacon, Yukon Gold fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.
- Traditional Eggs Benedict*** 16.95
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.
- San Juan Scramble**  17.95
Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon.
- Farmers Market Frittata**  17.95
Italian style omelette with seared garden vegetables, fresh basil and sundried tomatoes topped with cheddar, Swiss, garlic-herb and Parmesan cheeses. Served with alder smoked bacon.
- Seafood Omelette**..... 21.95
Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon.

ANTHONY'S FAVORITES

-  **Fresh Local Peach Waffle** 16.95
Our crisp waffle topped with fresh local tree-ripened peaches, raspberries and raspberry sauce. Served with maple syrup and alder smoked bacon.
- New Orleans French Toast**..... 16.95
Made according to an authentic New Orleans recipe with a hint of orange. Served with alder smoked bacon and maple syrup.
- Fresh Local Peach Crepes** 17.95
Fresh local peaches with sweetened cream cheese filling inside delicate, golden crepes finished with fresh peaches, raspberries and whiskey caramel sauce. Served with alder smoked bacon. 

BRUNCH HAPPY HOUR

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| Freshly Squeezed Orange Juice
\$3.50 | • | Glass of Champagne
\$3.95 | • | Champagne Mimosa
\$3.95 | • | Anthony's Bloody Mary
\$4.95 |
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BRUNCH BOWLS

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

- HomePort Breakfast Bowl*** 15.95
Anthony's custom ground sausage served with over medium eggs, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.
- Salmon Cake & Eggs*** 18.95
Our golden salmon cake served with over medium eggs, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of hollandaise.
- Northwest Dungeness Crab Cake Bowl*** 23.95
Our award-winning Dungeness crab cake topped with eggs over medium, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

AFTERNOONS

Anthony's favorite lunch selections are served throughout brunch.

- Almond Chicken Salad**..... 17.95
Julienne breast of chicken, toasted almonds, crispy noodles and julienne romaine with sesame-tamari dressing.
-  **Vine-Ripened Shrimp Stuffed Tomato** 18.95
Stuffed with our homemade shrimp salad and garnished with tomatoes, egg and basil vinaigrette. Finished with Louie dressing.
- Anthony's Cobb Salad**  19.95
Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- Pan Fried Oysters*** 19.95
Pan fried fresh yearling oysters from Willapa Bay. Served with Yukon Gold fisherman's potatoes and Asian slaw.
- Lingcod 'n Chips** 21.95
Dipped in our award-winning light tempura batter. Served with French fries and Asian slaw.
- Idaho Rainbow Trout**..... 23.95
Lightly panko crusted and pan seared golden brown. Finished with marcona almonds and gremolata. Served with Yukon Gold fisherman's potatoes and Asian slaw.
- Alder Planked Wild Alaska Silver Salmon**..... 26.95
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 ginger slaw.

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

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.