

Sample Menu ~
Items & Prices May Vary

Waterfront Brunch

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

Traditions

- Bacon & Eggs*** 14.95
Alder smoked bacon, Yukon Gold fisherman's potatoes and eggs scrambled with rondele cheese or over easy.
- Traditional Eggs Benedict*** 16.95
A toasted English muffin topped with sliced Canadian bacon, poached eggs and hollandaise. Served with fisherman's potatoes.
- San Juan Scramble** 16.95
Eggs scrambled with rondele 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, rondele and Parmesan cheeses. Served with alder smoked bacon.
- Hangtown Fry** 17.95
An open-faced omelette with pan fried oysters, spinach, tomato, rondele and Tillamook cheddar cheeses with alder smoked bacon.
- Seafood Omelette** 21.95
Dungeness crab, bay shrimp and rondele cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon.

Anthony's Favorites

- Northwest Berry Waffle** 14.95
Our crisp waffle served with mixed berries, maple syrup and alder smoked bacon.
- Blueberry Crepes** 14.95
Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon.
- New Orleans French Toast** 15.95
Made according to an authentic New Orleans recipe with a hint of orange. Served with alder smoked bacon and maple syrup.

Brunch Happy Hour

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| Freshly Squeezed Orange Juice
\$3.25 | • | Glass of Champagne
\$3.95 | • | Champagne Mimosa
\$3.95 | • | Anthony's Bloody Mary
\$4.95 |
| Cafe Latte
\$3.45 | • | Traditional Cappuccino
\$3.45 | • | Cafe Mocha
\$3.75 | | |

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* 16.95

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* 19.95

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..... 15.95

Julienne breast of chicken, toasted almonds, crispy noodles and julienne romaine with sesame-tamari dressing.

Lingcod 'n Chips..... 18.95

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

Anthony's Cobb Salad 18.95

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.

Idaho Rainbow Trout 21.95

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 23.95

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.