

WATERFRONT BRUNCH

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

TRADITIONS

Bacon & Eggs*

Alder smoked bacon, Yukon Gold fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy - 17

San Juan Scramble

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon - 18

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes - 19

Farmers Market Frittata

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 - 18

Seafood Omelette

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon - 24

Dungeness Crab Cake Benedict*

A toasted English muffin topped with two of our award-winning Dungeness crab cakes, poached eggs, spinach and hollandaise. Served with fisherman's potatoes - 28

ANTHONY'S FAVORITES



Fresh Local Peach Crepes

Fresh local peaches with sweetened cream cheese filling inside delicate, golden crepes finished with fresh peaches, raspberries and our homemade whisky caramel sauce. Served with alder smoked bacon - 18

Fresh Local Peach Waffle

Our crisp waffle topped with fresh local tree-ripened peaches, raspberries and raspberry sauce. Served with maple syrup and alder smoked bacon - 18



Creme Brulee French Toast

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon - 18

BRUNCH BOWLS

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

HomePort Breakfast Bowl*

Anthony's custom ground sausage served with over medium eggs, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay - 18

New Orleans Bowl*

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay - 20

Northwest Dungeness Crab Cake Bowl*

Our award-winning Dungeness crab cake topped with eggs over medium, Yukon Gold fisherman's potatoes and grilled sourdough with a drizzle of Mornay - 26

AFTERNOONS

Anthony's favorite lunch selections are served throughout brunch.

Almond Chicken Salad

Julienne breast of chicken, toasted almonds, crispy noodles and julienne romaine with sesame-tamari dressing - 19

Anthony's Cobb Salad

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens with fresh basil vinaigrette and crumbled blue cheese - 20

Pan Fried Willapa Bay Oysters*

Served with Yukon Gold fisherman's potatoes and Asian slaw - 23

Lingcod 'n Chips

Dipped in our award-winning light tempura batter. Served with French fries and Asian slaw - 24

Alder Planked Wild Silver Salmon

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 - 28

BRUNCH HAPPY HOUR

Freshly Squeezed

Orange Juice

\$4

• Domaine Ste.

Michelle Brut •

\$5

Sparkling

Mimosa

\$6

• Anthony's

Bloody Mary

\$6

• Cafe Latte

\$4

• Traditional Cappuccino

\$4

• Cafe Mocha

\$4

*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.