**WATERFRONT BRUNCH**
Served with a basket of our warm blueberry coffee cake and cinnamon butter.

**MORNING LIBATIONS**

**CLASSIC MIMOSA**  |  7.5
Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste Michelle Brut.

**ANTHONY’S BLOODY MARY**  |  8
Made from scratch using Anthony’s signature homemade recipe!

**APEROL SPRITZ**  |  10
Aperol, sparkling wine, soda water and garnished with a fresh orange.

**CHAMPAGNE MAGNOLIA**  |  9
Domaine Ste. Michelle Brut and freshly squeezed orange juice with float of Grand Mariner

**FRENCH 75**  |  8
Anthony’s spin on a classic with gin, Domaine Ste. Michelle Brut and garnished with a lemon twist.

**SALTY DOG**  |  7.5
Grapefruit juice, vodka or gin with a salted rim.

**CHAMPAGNE KIR**  |  8.5
Domaine Ste. Michelle Brut, creme de cassis, served with a lemon twist.

**SCREWDRIVER**  |  8.5
Freshly squeezed orange juice and vodka.

**FRENCH 75**  |  8
Anthony’s spin on a classic with gin, Domaine Ste. Michelle Brut and garnished with a lemon twist.

**HOMEPORT BOWL**  |  20
Anthony’s custom ground sausage served with over medium eggs, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay.

**SAN JUAN SCRAMBLE**  |  21
With garlic-herb cheese and topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman’s potatoes.

**EGGS BENEDICT**  |  21
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman’s potatoes.

**AVOCADO TOAST**  |  18
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

**BEST OF SEASON CREPES**  |  21
Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with our “Best of Season” fruit. Served with alder smoked bacon.

**BACON & EGGS**  |  18
Alder smoked bacon, fisherman’s potatoes and eggs scrambled with garlic-herb cheese or over easy.

**FRENCH TOAST**  |  22
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

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

**GLUTEN FREE AVAILABLE - GFA**
These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.
SMOKED SALMON SCRAMBLE  GFA  |  24
Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman’s potatoes.

NEW ORLEANS BOWL  |  23
Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay.

ANTHONY’S CLAM CHOWDER  |  9  |  14
New England style clam chowder with potatoes and bacon.

PAN FRIED OYSTERS  GFA  |  25
Served with fisherman’s potatoes and ginger slaw.

SEASONAL SALMON SALAD  |  28
Ask about today’s selection.

ANTHONY’S COBB SALAD  GFA  |  22
Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

HOUSE-GROUND BURGER & FRIES*  GFA  |  19
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

IMPOSSIBLE BURGER  |  21

FISH & CHIPS  |  20  |  25
Two or three pieces of wild Alaska true cod panko crusted. Served with French fries and ginger slaw.

CHARGRILLED NORTHWEST SALMON  GFA  |  28
Chargrilled with sundried tomato basil butter. Served with fisherman’s potatoes and ginger slaw.

FRESH IDAHO RAINBOW TROUT  |  22
Lightly panko crusted and pan seared golden brown. Topped with Marcona almonds.