



**YOUR HOME FOR NORTHWEST SEAFOOD**  
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

## BRUNCH TRADITIONS

All brunch is served with a basket of warm blueberry coffee cake and cinnamon butter.

- SAN JUAN SCRAMBLE** GFA **23**  
With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.
- EGGS BENEDICT** **25**  
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.
- HOMEPORT BOWL\*** **24**  
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay.
- BACON & EGGS** **19.5**  
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.
- FRENCH TOAST** GFA **24**  
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

## MORNING LIBATIONS

- CLASSIC MIMOSA** **9.5**      **ANTHONY'S BLOODY MARY** **10.5**  
A glass of freshly squeezed orange juice and Domaine Ste. Michelle Brut.      Made from scratch using Anthony's signature homemade recipe!
- CHAMPAGNE MAGNOLIA** **10.5**      **FRENCH 75** **9.5**  
Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.      Anthony's spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist.
- APEROL SPRITZ** **11.5**      **CHAMPAGNE KIR** **8.5**  
Aperol, sparkling wine and soda water garnished with a fresh orange.      Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.
- SCREW DRIVER** **9.5**      **SALTY DOG** **9**  
Freshly squeezed orange juice and vodka.      Grapefruit juice, vodka or gin with a salted rim.

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

**GFA** These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

## ANTHONY'S FAVORITES

- SMOKED SALMON SCRAMBLE** *GFA* **26.5**  
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.
- AVOCADO TOAST** **19.5**  
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.
- BEST OF SEASON CRÊPES** **24**  
Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.
- NEW ORLEANS BOWL\*** **26.5**  
Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

## AFTERNOON CLASSICS

- ANTHONY'S CLAM CHOWDER** **9 | 14**  
New England style clam chowder with red potatoes and bacon.
- FISH & CHIPS** **25 | 29**  
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.
- CRISPY TRUE COD BURGER** *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST* **21**  
Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with french fries.
- PAN FRIED OYSTERS\*** **30**  
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with fisherman's potatoes and ginger slaw.
- CHARGRILLED BURGER\*** *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST* **22**  
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries. **WITH IMPOSSIBLE BURGER | 24**
- ANTHONY'S COBB SALAD** *GFA* **21**  
Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- WILD NORTHWEST SALMON** *GFA* **29**  
Wild Northwest salmon chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

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