

CELEBRATE

Easter

AT ANTHONY'S SINCLAIR INLET



EASTER FAVORITES

Anthony's brunch includes our warm homemade blueberry coffee cake.

FISHERMAN'S SCRAMBLE 29
Eggs scrambled with Dungeness crab, Oregon Coast bay shrimp, mushrooms, garlic-herb cheese and topped with Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

N.W. BLUEBERRY CRÊPES 23
Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.

BREAKFAST TACOS 19
Scrambled eggs in a warm flour tortilla with jack and cheddar cheeses, alder smoked bacon and salsa fresca.

TRADITIONAL EGGS BENEDICT* 24
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

EASTER LIBATIONS

Enjoy some brunch cocktails and celebrate!

CLASSIC MIMOSA 8.5
Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

ANTHONY'S BLOODY MARY 9
Anthony's Homemade Bloody Mary Mix, vodka.

FRENCH 75 9.5
Domaine Ste. Michelle Brut, gin, garnished with a lemon twist.

APEROL SPRITZ 11
Aperol, sparkling wine and soda water, fresh orange.

CHAMPAGNE MAGNOLIA 10.5
Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

LUNCH SELECTIONS

ANTHONY'S COBB SALAD **GFA** 20
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

CHARGRILLED CHEESEBURGER **GFA** 21
Chargrilled to and finished with lettuce, tomato and relish. Served with French fries.
WITH BACON | ADD \$2 **DOUBLE PATTY** | ADD \$2

WILD SALMON TACOS 24
Spicy seared wild Northwest salmon wrapped in a warm flour tortilla with shredded cabbage and salsa mayo.

WILD SALMON TACO & CHOWDER 23
One spicy seared wild Northwest salmon wrapped in a warm flour tortilla with shredded cabbage and salsa mayo. Served with a cup of Anthony's award-winning clam chowder.

ANTHONY'S SEAFOOD

DUNGENESS CRAB & SHRIMP TOAST 20
Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke dip mix. Served with ginger slaw.

FISH & CHIPS 22 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

WILD ALASKA SILVER SALMON 28
Alder planked and finished with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

BLACKENED NORTHWEST ROCKFISH **GFA** 24
Blackened, topped with pineapple-mango salsa and served with fisherman's potatoes.

*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.