



## WATERFRONT BRUNCH

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

### MORNING LIBATIONS

#### CLASSIC MIMOSA | 7.5

With Domaine Ste Michelle Brut.

#### ANTHONY'S BLOODY MARY | 8

Anthony's Signature Bloody Mary Mix with vodka.

#### APEROL SPRITZ | 10

Aperol, sparkling wine, soda water and garnished with an orange.

#### FRENCH 75 | 8

Domaine Ste. Michelle Brut, gin, 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

#### CHAMPAGNE MAGNOLIA | 9

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner

## Brunch FAVORITES

#### SAN JUAN SCRAMBLE **GFA** | 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

#### SEASONAL CREPES | 21

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with a seasonal sauce. Served with alder smoked bacon

#### HOMEPORT BOWL\* | 20

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

#### BACON & EGGS **GFA** | 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.

SINCE 1973 | SERVING THE NORTHWEST FOR THE PAST 50 YEARS...

## *Seafood* SELECTIONS

### **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.

## *Afternoon* FEATURES

### **ANTHONY'S CLAM CHOWDER** | 9 | 14

New England style clam chowder with potatoes and bacon.

### **ALMOND CHICKEN SALAD** GFA | 18

With chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

### **PAN FRIED OYSTERS** GFA | 25

Served with fisherman's potatoes and ginger slaw.

### **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

### **FISH & CHIPS** | 25 | 28

Three or four 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.

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YOUR HOME FOR NORTHWEST SEAFOOD