



YOUR HOME FOR NORTHWEST SEAFOOD

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

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

BRUNCH TRADITIONS

- SAN JUAN SCRAMBLE** GFA **24**
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** **26**
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.
- HOMEPORT BOWL*** **22.5**
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay.
- BACON & EGGS** **21**
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.
- FISHERMEN'S SCRAMBLE** GFA **34**
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay.

MORNING LIBATIONS

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

*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.

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** **23**
Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.
- DUNGENESS CRAB CAKE BENEDICT*** **37.5**
A toasted English muffin topped with a Dungeness crab cake, poached eggs and hollandaise. Served with fisherman's potatoes.

AFTERNOON CLASSICS

- CHICKEN CAESAR SALAD** GFA **19.5**
Chargrilled chicken breast, romaine lettuce, homemade dressing, croutons, Parmesan shavings.
- FISH & CHIPS** **25 | 29**
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.
- PAN FRIED OYSTERS*** GFA **30**
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with fisherman's potatoes and ginger slaw.
- 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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