



## 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.

## 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.

### AVOCADO TOAST | 18

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw.

### BACON & EGGS **GFA** | 18

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

### 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.

### HOMEPORT BOWL\* | 20

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

### 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.

### **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** | 20 | 25

Two or three pieces of wild Alaska true cod panko crusted. Served with French fries and ginger slaw.

### **HOUSE-GROUND BURGER & FRIES\*** GFA | 19

*AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST*

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

### **IMPOSSIBLE BURGER** | 21

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

Served with fisherman's potatoes and ginger slaw.

### **CRISPY TRUE COD BURGER** | 19

*AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST*

Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with French fries.

### **NORTHWEST ALDER PLANKED SALMON** GFA | 28

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

YOUR HOME FOR NORTHWEST SEAFOOD