



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.

*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.

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.

AVOCADO TOAST | 18

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

EGGS BENEDICT* | 21

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

FRENCH TOAST | 22

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

BREAKFAST TACOS | 18

Scrambled eggs in a warm flour tortilla with jack and cheddar cheese, alder smoked bacon and salsa fresca.

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.

BACON & EGGS **GFA** | 18

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

NORTHWEST WAFFLES | 19

Served with "Best of Season" fruit, maple syrup and alder smoked bacon.

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

Seafood SELECTIONS

SEAFOOD OMELETTE GFA | 29

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon and fisherman's potatoes.

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.

DUNGENESS CRAB CAKE BOWL | 29

Dungeness crab cake topped with eggs over medium, 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.

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