**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.

**SAN JUAN SCRAMBLE**  | 21  
GFA
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
*Made from scratch using Anthony’s signature homemade recipe!
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
*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.
Anthony’s custom ground sausage served with over medium eggs, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay.

**BACON & EGGS**   | 18
GFA
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.

**GLUTEN FREE AVAILABLE - GFA**
These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.
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.